



NOW OFFERING TWO DELICIOUS DINING EXPERIENCES

Prix Fixe Experience or À la Carte Dining

Available Sunday-Thursday

All Items Available À la Carte 7 Days a Week

Three Courses: 59.** | Two Courses: 49.**

Pricing Listed Below**

FIRST COURSE

select one for prix fixe experience

STARTERS //

- [6] BLUE POINT OYSTERS* 19. *long island sound*
- NEW ENGLAND CLAM CHOWDER 15. *applewood-smoked bacon*
- SHRIMP & LOBSTER WONTONS 19. *pan-seared / hoisin sauce / miso-mustard*
- FRENCH DIP EGG ROLLS 19. *shaved prime rib / gruyere cheese / caramelized onions / au jus / horseradish dipping sauce*
- LONG ISLAND BAKED CLAMS 19. *sweet pepper / bacon / herb breadcrumb stuffing*

SUSHI //

- STARR ROLL* 19. *salmon / mango / tempura crunch / avocado / spicy mayo*
- RAINBOW ROLL* 19. *tuna / fluke / salmon / snow crab / cucumber / avocado*
- TRIPLE THREAT ROLL* 19. *spicy salmon / tuna / yellowtail / cilantro*

- ★ WATERMELON SALAD 17. *goat cheese / cucumber / jalapeño / fresh basil / hot honey / black pepper vinaigrette*
- MOULES FRITES 18. *pei mussels / garlic / shallots / old bay fries / malt vinegar aioli*
- WEDGE SALAD 18. *roquefort dressing / bacon / tomato / red onion*
- WARM GOAT CHEESE SALAD 19. *panko-fried goat cheese / apples / walnuts / shallot dressing*
- CAESAR SALAD 17. *pillow of parmesan / garlic croutons*

- H2O ROLL* 22. *shrimp tempura / cucumber / spicy tuna / eel sauce / spicy mayo*
- TORNADO ROLL* 22. *spicy tuna / spicy mayo / eel sauce / wrapped in fried potato "tornado"*
- + CRISPY SHRIMP & AVOCADO ROLL 26. *spicy mayo / scallion / cilantro*

H2O POPOVERS TO SHARE // 3.5 ea. *gruyere cheese crusted / honey butter available à la carte only*

- + MARYLAND STYLE CRAB CAKE 24. *avocado rémoulade / seared lemon / grilled corn salsa*
- + TUNA POKE NACHOS* 27. *crispy wontons / tuna poke / avocado / jalapeño / spicy mayo / eel sauce*
- + CRISPY CALAMARI 24. *lemon pepper aioli / cherry peppers*
- + SHRIMP COCKTAIL 24. *classic cocktail sauce*

THE GRAND SUSHI & SASHIMI PLATTER* // 75. *h2o roll / montauk roll / starr roll / 6 pc. sashimi / 6 pc. sushi available à la carte only*

- + MONTAUK ROLL* 29. *spicy tuna / avocado / tempura crunch / lobster / yuzu mayo / eel sauce*
- + CRUNCHY CRUSTACEAN 24. *lobster / shrimp / avocado / tempura crunch / yuzu mayo*

SECOND COURSE

select one for prix fixe experience

MAINS //

- NEW ENGLAND SCALLOPS & CRISPY RICE 39. *sea scallops / crispy rice / broccoli / kimchi vinaigrette*
- GARLIC PARMESAN SHRIMP 38. *garlic / white wine / butter / parmesan cheese / cream / sautéed sushi rice*
- HAZELNUT-PARMESAN CRUSTED MONTAUK SWORDFISH 41. *truffle couscous / sundried tomatoes / dijon mustard / lemongrass beurre blanc*
- HONEY GARLIC GLAZED SALMON* 37. *steamed jasmine rice / scallions / cucumber / edamame salad / ginger vinaigrette*

- ★ H2O POKE BOWL 34. *warm sushi rice / edamame / carrots / cucumber / mango / scallion / avocado / spicy mayo / ginger vinaigrette / choice of tuna, grilled shrimp, or grilled chicken*
- FLOUNDER OREGANATA 41. *herb breadcrumb / grilled lemon / sautéed spinach*
- H2O BURGER 29. *main street's 1946 blend / american cheese / bacon / fancy sauce / old bay fries*
- CHIMICHURRI FILET TIPS 36. *roasted garlic mashed potatoes / chimichurri / bordelaise / crostini*
- WARM LOBSTER POPOVER ROLL 36. *gruyere-crusted popover / beurre fondue / romaine lettuce / old bay fries*

- ROASTED HALF CHICKEN 37. *cornbread stuffing / mushrooms / chicken jus*
- + FILET MIGNON WELLINGTON* 49. *puff pastry / mushroom duxelles / brie fondue*
- + EVERYTHING CRUSTED MONTAUK TUNA* 45. *wasabi mashed potatoes / creamed spinach*
- + 8oz FILET MIGNON* 58. *potato gratin / bordelaise*
- + SURF & TURF* 65. *8oz lobster tail / 6oz filet mignon / mashed potatoes / asparagus*

THIRD COURSE

select one for three-course prix fixe experience

DESSERTS //

- AFFOGATO SUNDAE 15. *espresso / chocolate & salted caramel gelatos / chocolate chip biscotti / shaved chocolate / baileys whipped cream*
- VANILLA BEAN CRÈME BRÛLÉE 15. *the classic*

- ★ STRAWBERRY SUNDAE 15. *roasted strawberries / pound cake / raspberry sorbet / almond streusel / fresh whipped cream*
- ICE CREAM & SORBET 15. *daily selections*

- PEANUT BUTTER BANANA SPLIT 15. *vanilla & chocolate ice cream / warm crispy peanut butter / bananas / chocolate sauce / whipped cream*
- JUNIOR'S FUDGE LAYER CAKE 15. *whipped cream*

+ ENHANCE YOUR EXPERIENCE

premium items can be chosen for the prix fixe experience with the listed supplemental charge

★ SEASONAL FEATURE

savor the season with chef's latest creations

GF GLUTEN FRIENDLY**

ask your server how we can adjust these dishes to be more gluten friendly

executive chef DAYVEN ALONSO // general manager JEREMY PITCOFF

05.08.26

**All pricing is plus tax and gratuity. | *Served raw, undercooked, or to your liking. Eating these items increases your chance of foodborne illness, especially if you have certain medical conditions. Please inform your server if anyone in your party has a food allergy or intolerance. | **We are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. | Prix Fixe Experience not available on holidays or in conjunction with any other promotion, except where noted.

COCKTAILS //

SMOKEY SUNSET <i>tres chicon mezcal / aperol / passion fruit purée / vanilla syrup</i>	18. TELLERS OLD FASHIONED <i>angel's envy bourbon / homemade honey syrup / brandied cherries / orange</i>	18. LYCHEE MARTINI <i>lychee infused vodka / white cranberry / triple sec / lime / lychee fruit</i>	17.
BLOOD ORANGE MARGARITA <i>corazon blanco tequila / blood orange liquer / triple sec / fresh lime</i>	18. JALAPEÑO MARGARITA <i>corazon blanco tequila / triple sec / fresh lime / homemade jalapeño syrup</i>	17. ESPRESSO MARTINI <i>mr. black cold brew coffee liqueur / grey goose vodka / vanilla simple / fresh espresso</i>	18.
BABYLON EXPRESS <i>crop cucumber vodka / st. germain / pineapple juice / fresh lime</i>	18. H2O MARTINI <i>new amsterdam citron vodka / hpnotiq / white cranberry juice</i>	17. SANGRIA <i>by the glass or pitcher</i> <i>seasonal with plantation rum</i>	15. 54.

THE SUMMER SPRITZ SERIES // 17.

LIMONCELLO SPRITZ
fresh mint / prosecco / lemon juice

PEACHY BASIL SPRITZ
citron vodka / prosecco / honey drizzle

SUMMER SPRITZ
redemption bourbon / aperol / prosecco

MOCKTAILS //

CIDER SPRITZ 0.0% <i>apple cider / lime juice / agave / club soda</i>	12.	<p>THE H2O MARGARITA FLIGHT // 22. <i>a collection of three of our best-loved margaritas — blood orange, jalapeño, and classic — served together in one picture-perfect flight.</i></p>	LOCAL BEERS //	
BABY BABYLON 0.0% <i>muddled cucumber / elderflower syrup / pineapple juice / fresh lime</i>	12.		BARRIER SEASONAL 5.3%, 16oz	10.
			MONTAUK PILSNER 5.4%	8.
			BROOKLYN LAGER 5.2%	7.
			GREAT SOUTH BAY	7.
			BLOOD ORANGE 5.2%	
			MONTAUK SEASONAL	7.

WINE BY THE GLASS //

SPARKLING

Prosecco, Carla Facciolo, Brut, Italy 15.

WHITE

Chardonnay, Bogle, CA 14.
 Pinot Grigio, Gabriella, Veneto, Italy 15.
 Pinot Grigio, Santa Margherita, Alto Adige, Italy 21.
 Riesling, Heinz Eifel, Mosel, Germany 16.
 Sauvignon Blanc, Dauny, Sancerre, France 19.
 White Blend, H2O Twenty-Five Knots, Raphael, North Fork* 14.

ROSÉ

Rosé, Prime All-Day Rosé, Raphael, North Fork* 15.

RED.

Cabernet Sauvignon, High Valley, Lake County, CA 16.
 Malbec, Zuccardi, Mendoza, Argentina 15.
 Pinot Noir, Plowbuster, Willamette Valley, OR 17.
 Red Blend, Tellers Celebration, Raphael, North Fork* 16.
 Sangiovese, Villa S. Andrea, Chianti Classico, Tuscany 15.

LUXURY WINES

Cabernet Sauvignon, Black Stallion, Napa Valley, CA 21.
 Cabernet Sauvignon, Counterfeit, Bank Note, Sonoma, CA 18.
 Cabernet Sauvignon, Decoy, Duckhorn Vineyards, CA 19.
 The Griffin, Robert Foley, Napa Valley, CA 24.

*ECO KEG WINE // *In H2O's continuing effort to reduce our impact on the environment, we proudly offer a selection of wines that are shipped directly to H2O in Eco-Kegs.*

WINE LIST //

CHAMPAGNE & SPARKLING

101 Crémant de Bourgogne Jaffelin, Brut Rosé 45.
 121 Sparkling Rosé, Santa Margherita, Italy 60.
 122 Prosecco, Carla Facciolo, Brut, Italy 40.

AMERICAN WHITES

217 Chardonnay, Bogle, CA 40.
 203 Chardonnay, Rodney Strong, Sonoma, CA 40.
 202 Rosé, Prime All-Day Rosé, Raphael, North Fork 35.
 214 Sauvignon Blanc, Cakebread, Napa, CA 70.
 216 Sauvignon Blanc, Hourglass, Napa, CA 75.
 212 Sauvignon Blanc, Frog's Leap, Napa, CA 55.
 215 White Blend, H2O Twenty-Five Knots, Raphael, North Fork 35.

OTHER WHITES

320 Pinot Grigio, Santa Margherita, Alto Adige, Italy 68.
 314 Pinot Grigio, Tiefenbrunner, Santa Margherita, Della Venezie, Italy 39.
 322 Riesling, Heinz Eifel, Mosel, Germany 50.
 312 Rosé, Pellehaut, Cotes de Gascogne, France 50.
 324 Sauvignon Blanc, Dauny, Sancerre, France 65.
 301 Sauvignon Blanc, Fernhook Estate, Marlborough, NZ 38.
 311 Sauvignon Blanc, Kim Crawford, Marlborough, NZ 48.

PINOT NOIR

401 Chloe, Monterrey, CA 35.
 403 De Lancellotti, La Sorella, Willamette, OR 67.
 404 Plowbuster, Willamette Valley, OR 55.

CABERNET SAUVIGNON & BLENDS

506 Black Stallion, Napa Valley, CA 65.
 520 Cakebread, Napa Valley, CA 2021 140.
 503 Counterfeit, Bank Note, Sonoma, CA 60.
 502 Decoy, Duckhorn Vineyards, CA 60.
 513 Freemark Abbey, Napa Valley, CA 2021 115.
 521 High Valley, Lake County, CA 49.
 510 Mondavi, Napa, CA 85.
 505 Red Blend, Tellers Celebration, Raphael, North Fork 40.
 512 Sequoia Grove, CA 2021 90.
 509 The Griffin, Robert Foley, Napa Valley, CA 75.

OTHER REDS

602 Montepulciano D'Abruzzo, San Calisto 67.
 603 Sangiovese, Tenuta di Arceno, Chianti Classico, Tuscany 55.
 604 Sangiovese, Santedame, Ruffino, Chianti Classico, Tuscany 60.
 605 Sangiovese, Villa S. Andrea, Chianti Classico, Tuscany 47.
 703 Malbec, Zuccardi, Serie A, Mendoza, Argentina 47.
 704 Malbec, Catena, Mendoza, Argentina 40.