

CELEBRATING 25 YEARS

In celebration of 25 years, we're bringing back some of our favorite dishes and drinks from throughout H2O's history.

CHOOSE FROM TWO DELICIOUS DINING EXPERIENCES

Prix Fixe Experience or À la Carte Dining

Available Sun-Thurs | 3-Course: 59.** | 2-Course: 49.** | All Items Available À la Carte Daily | Pricing Listed Below**

FOR THE TABLE //
available à la carte only

H2O POPOVERS 2020 3.5 ea. STEAMED EDAMAME 2019 10.
gruyere cheese crusted / honey butter sea salt

FIRST COURSE

select one for prix fixe experience

STARTERS //

- [6] BLUE POINT OYSTERS* 2001 19. long island sound
- NEW ENGLAND CLAM CHOWDER 2001 15. applewood-smoked bacon
- SHRIMP & LOBSTER WONTONS 2002 19. pan-seared / hoisin sauce / miso-mustard
- LONG ISLAND BAKED CLAMS 2001 19. sweet pepper / bacon / herb breadcrumb stuffing
- TUNA TARTARE 2015 19. avocado / lemon soy / fried shallots / chives
- WEDGE SALAD 2006 18. roquefort dressing / bacon / tomato / red onion
- CAESAR SALAD 2001 17. pillow of parmesan / garlic croutons
- WARM GOAT CHEESE SALAD 2001 19. panko-fried goat cheese / apples / walnuts / shallot dressing
- + CRISPY CALAMARI 2001 +5. | 24. lemon pepper aioli / cherry peppers
- + MARINATED SKIRT STEAK 2014 +5. | 24. baby bliss potatoes / caramelized onions / bacon / sweet dijon
- + MARYLAND STYLE CRAB CAKE 2001 +5. | 24. avocado rémoulade / seared lemon / grilled corn salsa
- + PETITE FILET MIGNON 2007 +6. | 25. matchstick fries / horseradish sauce

SUSHI //

- STARR ROLL* 2005 19. salmon / mango / tempura crunch / avocado / spicy mayo
- H2O ROLL* 2003 22. shrimp tempura / cucumber / spicy tuna / eel sauce / spicy mayo
- TORNADO ROLL* 2003 22. spicy tuna / spicy mayo / eel sauce / wrapped in fried potato "tornado"
- CRAB & YELLOWTAIL ROLL* 2021 22. avocado / tobiko / tempura crunch / scallions / spicy mayo
- CRISPY RICE SLIDERS* 2017 19. spicy tuna / avocado / yuzu mayo
- + MONTAUK ROLL* 2013 +5. | 29. spicy tuna / avocado / tempura crunch / lobster / yuzu mayo / eel sauce
- + CRUNCHY CRUSTACEAN ROLL 2012 +5. | 24. lobster / shrimp / avocado / tempura crunch / yuzu mayo
- THE GRAND SUSHI & SASHIMI PLATTER* // 75. h2o roll / montauk roll / starr roll / 6 pc. sashimi / 6 pc. sushi available à la carte only
- + CRISPY SHRIMP & AVOCADO ROLL 2021 +5. | 26. spicy mayo / scallion / cilantro
- + WAGYU JAPANESE COWBOY ROLL 2008 +8. | 32. lobster / avocado / wagyu / eel sauce / yuzu mayo / toasted sesame

CLASSIC ROLLS & SUSHI FAVORITES AVAILABLE UPON REQUEST

SECOND COURSE

select one for prix fixe experience

MAINS //

- NEW ENGLAND SCALLOPS & CRISPY RICE 2017 39. sea scallops / crispy rice / broccoli / kimchi vinaigrette
- HAZELNUT-PARMESAN CRUSTED MONTAUK SWORDFISH 2001 41. truffle couscous / sundried tomatoes / dijon mustard / lemongrass beurre blanc
- MISO GLAZED SALMON* 2009 37. white & green asparagus / shrimp spring roll
- STUFFED LOCAL FLOUNDER ROULADE 2008 35. crab stuffing / broccolini / red bell peppers / tomato butter sauce
- ROASTED HALF CHICKEN 2004 37. cornbread stuffing / mushrooms / chicken jus
- H2O BURGER 2001 29. main street's 1946 blend / american cheese / bacon / fancy sauce / old bay fries
- + FILET MIGNON WELLINGTON* 2005 +10. | 49. puff pastry / mushroom duxelles / brie fondue
- + CHILEAN SEA BASS 2001 +10. | 52. potato pancake / spinach / tomato-caper sauce
- + EVERYTHING CRUSTED MONTAUK TUNA* 2006 +10. | 45. wasabi mashed potatoes / creamed spinach
- + MILLENNIUM LOBSTER 2001 +20. | 65. "angry" garlic flour / mashed potatoes / lemon-basil confit
- + FILET MIGNON* 2026 +15. | 58. 8oz / mashed potatoes / seasonal vegetables

THIRD COURSE

select one for three-course prix fixe experience

DESSERTS //

- VANILLA BEAN CRÈME BRÛLÉE 2001 15. the classic
- PEANUT BUTTER BANANA SPLIT 2004 15. vanilla & chocolate ice cream / warm crispy peanut butter / bananas / chocolate sauce / whipped cream
- COFFEE & DONUTS 2002 15. coffee pot de crème / fried donuts / cinnamon sugar / caramel sauce / whipped cream
- JUNIOR'S CHEESECAKE 2026 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

09.16.26 - Anniv

**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.

25TH ANNIVERSARY COCKTAIL SERIES

*raise a glass to 25 years with some of our favorite cocktails
from throughout h2o's history.*

APPLE MARTINI // 15. <i>ketel one vodka / apple jack brandy / apple purée / fresh lemon</i>	FICOLINNI // 15. <i>figenza vodka / cranberry prosecco / fig marmalade</i>
GEORGIA PEACH // 17. <i>whistlepig piggyback rye / peach purée / iced tea / fresh lemon / ginger bitters / brandied cherry</i>	

THE SIGNATURE
COCKTAIL COLLECTION // 60.

*each sharing size bottle serves 5 drinks and
comes in a keepsake bottle.*

BABYLON EXPRESS | H2O MARTINI
JALAPEÑO MARGARITA

MOCKTAILS //

CIDER SPRITZ 0.0% <i>apple cider / lime juice / agave / club soda</i>	12.	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>	BARRIER SEASONAL 5.3%, 16oz	10.
BABY BABYLON 0.0% <i>muddled cucumber / elderflower syrup / pineapple juice / fresh lime</i>	12.		MONTAUK PILSNER 5.4%	8.
			BROOKLYN LAGER 5.2%	7.
			GREAT SOUTH BAY BLOOD ORANGE 5.2%	7.
			MONTAUK SEASONAL	7.

WINE BY THE GLASS //

SPARKLING			ROSE	
Prosecco, Carla Facciolo, Brut, Italy	15.		Rosé, Prime All Day Rosé, Raphael, North Fork*	15.
WHITE			RED.	
Chardonnay, Bogle, CA	14.		Cabernet Sauvignon, High Valley, Lake County, CA	16.
Pinot Grigio, Gabriella, Veneto, Italy	15.		Malbec, Zuccardi, Mendoza, Argentina	15.
Pinot Grigio, Santa Margherita, Alto Adige, Italy	21.		Pinot Noir, Plowbuster, Willamette Valley, OR	17.
Riesling, Heinz Eifel, Mosel, Germany	16.		Red Blend, Tellers Celebration, Raphael, North Fork*	16.
Sauvignon Blanc, Dauny, Sancerre, France	19..		Sangiovese, Villa S. Andrea, Chianti Classico, Tuscany	15.
White Blend, H2O Twenty-Five Knots, Raphael, North Fork*	14.			

***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.*

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.

WINE LIST //

CHAMPAGNE & SPARKLING			PINOT NOIR		
101	Crémant de Bourgogne Jaffelin, Brut Rosé	45.	401	Chloe, Monterrey, CA	35.
121	Sparkling Rosé, Santa Margherita, Italy	60.	403	De Lancellotti, La Sorella, Willamette, OR	67.
122	Prosecco, Carla Facciolo, Brut, Italy	40.	404	Plowbuster, Willamette Valley, OR	55.
AMERICAN WHITES			CABERNET SAUVIGNON & BLENDS		
217	Chardonnay, Bogle, CA	40.	506	Black Stallion, Napa Valley, CA	65.
203	Chardonnay, Rodney Strong, Sonoma, CA	40.	520	Cakebread, Napa Valley, CA	2021 140.
202	Rosé, Prime All-Day Rosé, Raphael, North Fork	35.	503	Counterfeit, Bank Note, Sonoma, CA	60.
214	Sauvignon Blanc, Cakebread, Napa, CA	70.	502	Decoy, Duckhorn Vineyards, CA	60.
216	Sauvignon Blanc, Hourglass, Napa, CA	75.	513	Freemark Abbey, Napa Valley, CA	2021 115.
212	Sauvignon Blanc, Frog's Leap, Napa, CA	55.	521	High Valley, Lake County, CA	49.
215	White Blend, H2O Twenty-Five Knots, Raphael, North Fork	35.	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 WHITES			OTHER REDS		
320	Pinot Grigio, Santa Margherita, Alto Adige, Italy	68.	602	Montepulciano D'Abruzzo, San Calisto	67.
314	Pinot Grigio, Tiefenbrunner, Santa Margherita, Della Venezie, Italy	39.	603	Sangiovese, Tenuta di Arceno, Chianti Classico, Tuscany	55.
322	Riesling, Heinz Eifel, Mosel, Germany	50.	604	Sangiovese, Santedame, Ruffino, Chianti Classico, Tuscany	60.
312	Rosé, Pellehaut, Cotes de Gascogne, France	50.	605	Sangiovese, Villa S. Andrea, Chianti Classico, Tuscany	47.
324	Sauvignon Blanc, Dauny, Sancerre, France	65.	703	Malbec, Zuccardi, Serie A, Mendoza, Argentina	47.
301	Sauvignon Blanc, Fernhook Estate, Marlborough, NZ	38.	704	Malbec, Catena, Mendoza, Argentina	40.
311	Sauvignon Blanc, Kim Crawford, Marlborough, NZ	48.			
Vintages Available Upon Request.					

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