



SEAFOOD PLATEAUS

*** Shrimp, Oysters, Clams, Lobster and Crab**
LARGE / 90 GF COLOSSAL / 120 GF

Raw Bar Plate For One*
Two shrimp, 1/2 of a 1LB lobster, two clams,
two east coast oysters and two west coast oysters / **40 GF**

Lobster Cocktail / 36 GF * Clams on the Half Shell / 20 GF
Shrimp Cocktail / 25 GF * Oysters on the Half Shell / MP GF
Colossal Crab Cocktail / 34 GF

SUSHI/SASHIMI

Ebi, Shrimp / 6 GF
Hamachi, Yellowtail* / 7 GF
Unagi, Eel / 8 GF
Sake, Salmon* / 6 GF
Madai, Red Snapper* / 7 GF
Maguro, Tuna* / 7 GF
Toro, Fatty Tuna* / 16 GF
Yellowtail Carpaccio* / 22 GF
Tuna Tartar* / 24 GF

ROLLS

Spicy Tuna* / 18 GF
Alaskan* / 18 GF
California / 16 GF
Shrimp Tempura / 18 GF
Hamachi* / 18 GF
Rainbow* / 22 GF
Tuna* / 18 GF
Blackstone* / 23 GF
Empress* / 27 GF
Dragon* / 20 GF
Vegetarian / 16 GF

ASSORTED SUSHI PLATTER

Small: Five pieces assorted sushi, six pieces sashimi,
spicy tuna roll* / **79 GF**
Large: Eight pieces assorted sushi, twelve pieces of sashimi,
Alaskan roll, rainbow roll* / **109 GF**

SPECIAL ROLLS

- 1 Tempura shrimp, avocado, spicy mayo, rainbow of assorted fish* / **28**
- 2 Yellowtail, tuna, salmon, crab, avocado, tobiko, cucumber naruto* / **28 GF**
- 3 Crab, avocado, masago, spicy mayo, crunchy, soybean sheet / **26**
- 4 Tempura, shrimp, eel, avocado / **26**
- 5 Tuna, yellowtail, salmon, scallion, avocado, crunchy, cucumber, tobiko* / **29**
- 6 Shrimp tempura, crab, avocado, spicy mayo, tobiko / **26**
- 7 “Tuna Tartare B” - Spicy tuna wrapped in bluefin tuna with scallion,
yuzu wasabi sauce, jalapeño, avocado, NO RICE* / **39**
- 8 “Naruto”- cucumber wrapped crab, shrimp, avocado / **26 GF**
- 9 Tuna, salmon, yellowtail, avocado, spicy mayo, soybean paper* / **32 GF**
- 10 Shrimp tempura, seared tuna, cucumber and avocado / **29 GF**

SIGNATURE ROLLS

Tarantula Lobster, soft shell crab, spicy mayo, scallions,
eel sauce, crunchy / **50**
Snow White* King crab, lobster, asparagus, spicy mayo,
white tuna, sriracha / **56 GF**
Lobster Lobster, avocado, spicy mayonnaise, tempura flakes,
red tobiko, soy paper / **58 GF**
Bluefin Toro Tartare* Bluefin toro tartare, cucumber, scallion,
tempura flakes / **52 GF**
Volcano* King crab, pepper tuna, honey wasabi sauce, avocado,
open flame / **52 GF**
Rocky Alaskan king crab, shrimp tempura, avocado, jalapeño,
scallion, spicy mayo, eel sauce, spicy sauce, soy paper / **54 GF**
Lobster Rainbow* Spicy crunchy lobster, avocado, five fish / **55 GF**
Blackstone Supreme* Wagyu beef, avocado, spicy tuna, king crab
with eel sauce, scallion, tobico, spicy sauce / **59 GF**
Triple Spicy* Spicy crunchy lobster, spicy tuna, spicy yellow tail, sliced
jalapeños and triple spicy mayo / **56 GF**
Surf & Turf Spicy crunchy lobster, topped with wagyu beef and
Sukiyaki sauce / **59 GF**
King Crab Alaskan king crab, cucumber, asparagus, tobiko and crunchy
spicy mayo / **55 GF**
Vietnam Roll Alaskan king crab, lobster, asparagus, avocado, chives,
sweet chili sauce, sriracha, wrapped in rice paper / **55 GF**
Korean Roll Salmon, tuna, yellow tail, cucumber & mixed greens
wrapped in rice paper, pepper tuna sashimi, jalapeño Ponzu Sauce / **49 GF**
Big Kahuna (formerly stone crab and lobster) cucumber, avocado, rice,
lobster inside, topped with king crab, tobiko, sweet mustard sauce / **59**

BOTTLED WATER

San Pellegrino sparkling mineral water or Acqua Panna natural water / **12**

AUTHENTIC JAPANESE KOBE BEEF

Available in 4oz. & 8oz. cuts / 36 per oz.
Served with Shabu broth and black garlic



The only restaurant on LI chosen and certified by Kobe Association of Japan

USDA PRIME 45 DAY DRY AGED

STEAKS & CHOPS

*** Classic Porterhouse Steak For Two or more (price per person) / 78 GF**

***Bone-in Rib Steak / 84 GF *T-Bone Steak / 79 GF *Filet Mignon / 79 GF**
***Petite Filet Mignon / 69 GF *Sirloin Steak / 79 GF *Lamb Chops / 71 GF**

STEAK ENHANCEMENTS

Truffle Butter / 9 GF	Vintage Port Wine & Porcini	Colossal Crab (Oscar Style) / 22 GF
Avocado Butter / 7	Mushroom Demi / 9	Bearnaise Sauce / 5 GF
Foie Gras Butter / 9 GF	Gorgonzola Cheese / 9 GF	Au Poivre Sauce / 5 GF
Dry Aged Kobe Butter / 7 GF	Lobster Bavaroise / 22 GF	Blackstone Steak Sauce / NC GF

STARTERS

Lobster Bisque Classic creamy bisque, sherry, lobster garnish / **22**
Niman Ranch Prime Shortrib and Burrata Caramelized Cippolini onion au jus / **34**
Mussels and Bay Scallops Sautéed with white wine, charred corn in a spicy black garlic roasted red pepper butter / **27 GF**
Wagyu Beef “Hot Stone”* Sliced thin and seared at the table, Hoisin soy dipping sauce / **37**
Colossal Lump Crab Cake Blue swimming crab, Billi Bi king crab sauce / **27**
Wagyu Sliders* American wagyu, white cheddar, cheese slaw / **24**
Nueske’s Slab Bacon Fresh blackberry, pure New York maple syrup / **29 GF**
Grilled Spanish Octopus NY small farm potatoes, baby beets, olive oil & fresh herbs / **33 GF**
1LB Kobe Hot Dog Puff pastry wrapped / **24**

SALADS

Blackstone Salad Baby spinach, roasted pears, Bleu cheese, toasted almonds, honey Dijon dressing / **22 GF**
The Wedge Baby iceberg, Bleu cheese, hard cooked egg, red onion, smoked bacon, vine ripe tomatoes,
Bleu cheese dressing / **24 GF**
Chopped Vegetable Salad Seasonal vegetables, corn, olives, feta cheese and white balsamic Dijon vinaigrette / **26 GF**
Manhattan Salad Shrimp, green beans, onion, bacon, beefsteak tomato, red wine vinaigrette dressing / **29 GF**
Kani Crab & Avocado Salad Cucumber, masago, tempura crunch, creamy sriracha dressing / **28**
Caesar Salad Chopped Romaine, roasted garlic dressing, tapenade crostini, shaved Grana Padano cheese / **21**
Greek Salad Vine ripe tomato, red onion, cucumber, barrel-aged feta cheese, fresh oregano and lemon dressing / **25 GF**
Heirloom Tomato & Burrata Salad Avocado, arugula, truffle sea salt, crostini, aged cordiban olive oil / **25 GF**

Salad Add-ons:

Grilled Chicken / **20 GF** Grilled or Chilled Shrimp (3 pc.) / **22 GF** Salmon / **29 GF** Filet Mignon 4oz. / **39 GF**

ENTREES

Lime n’ Coconut Chilean Seabass Lime & coconut marinated, coconut macadamia nut crust,
purple yam, drops of aji chili, cucumber salad / **55**
Faroe Islands Salmon Celery root puree, potato leek cake / **48**
South African Lobster Tail / MP GF
Tropical Catch of the Day Flown in daily, served pan seared, with red lotus & taro chips,
roasted Polynesian squash purée, baby bok choy, grilled pineapple salsa / **MP GF**
Shrimp & Mushroom Risotto Carnaroli rice, green herb exotic mushroom fondue / **49 GF**
2lb. Live Maine Lobsters Steamed or Broiled / **MP GF**
Kurobuta Japanese Pork Chop Served with mitsu apple puree, soy braised beef & Okinawan yam / **59**
Hudson Valley Pasture Raised Chicken Fingerling potato, oven roasted Brussels sprouts,
brown butter stone fruit glaze / **39 GF**

All fish available plain or grilled

SIDES

Baked Potato / 14 GF	White Mushrooms with Brandy / 18 GF	Creamed Spinach / 16
Mashed Potatoes / 16 GF	Steamed or Sautéed Broccolini / 18 GF	Crispy Fried Onions / 16
Homemade French Fries / 16	Roasted Brussels Sprouts / 18 GF	Grilled Asparagus / 18 GF
Hashed Browns / 16 GF	Mac & Cheese / 18 add Lobster / 32	Sweet Kettle Corn / 16 GF
French Green Beans / 16 GF		Sautéed Baby Bok Choy / 16 GF



The DiRōNA Award recognizes and celebrates North America's most prestigious restaurants. DiRōNA's main objective is to identify and honor exceptional fine dining establishments that provide an unforgettable culinary journey for their patrons. When you see a restaurant proudly displaying the DiRōNA Achievement of Distinction in Dining Award, you can be confident that you are in for an extraordinary dining experience.

- *Anthony Scotto Restaurants* -
SIMPLY BETTER

GF=Gluten Friendly

*Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

JANUARY 2025