

# BLACKSTONE

steakhouse

## SEAFOOD PLATEAUS

\* Shrimp, Oysters, Clams, Lobster and Crab

\* LARGE / \* COLOSSAL

\* Raw Bar Plate for One

Two shrimp, ½ of a One Pound Lobster, Two clams, Two East Coast oysters and Two West Coast oysters

Lobster Cocktail      \* Clams on the Half Shell  
Shrimp Cocktail      \* Oysters on the Half Shell  
Colossal Crab Cocktail

## USDA PRIME 45 DAY DRY-AGED

### STEAKS & CHOPS

\*CLASSIC PORTERHOUSE STEAK

For Two, Three, or Four

*30 oz. Bone-in Rib Steak	*22 oz. Bone-in Rib Steak
*Filet Mignon 14 oz.	10 oz.      *Sirloin
*Porterhouse Veal Chop	*Colorado Lamb Chops

## SUSHI/SASHIMI

- \*Ebi, Shrimp
- \*Hamachi, Yellowtail
- \*Uni, Sea Urchin
- \*Tako, Octopus
- \*Hirame, Fluke
- \*Ikura, Salmon Roe
- \*Unagi, Eel
- \*Sake, Salmon
- \*Madai, Red Snapper
- \*Maguro, Tuna
- \*Toro, Fatty Tuna
- \*Yellow Tail Carpaccio
- \*Tuna Tartar

## ROLLS

- \*Spicy Tuna
- \*Alaskan
- \*California
- \*Spider
- \*Shrimp Tempura
- \*Hamachi
- \*Rainbow
- \*Tuna
- \*Blackstone
- \*Empress
- \*Dragon

ASSORTED PLATTER Small / Large

## SPECIAL ROLLS

- \*1 Tempura shrimp, avocado, spicy mayo, rainbow of assorted fish
- \*2 Yellowtail, tuna, salmon, crab, avocado, tobiko, cucumber naruto
- \*3 Crab, avocado, masago, spicy mayo, crunchy, soybean sheet
- \*4 Tempura shrimp, eel, avocado
- \*5 Tuna, yellowtail, salmon, scallion, avocado, crunchy, cucumber, tobiko
- \*6 Shrimp tempura, crab, avocado, spicy mayo, tobiko
- \*7 "Tuna Tartar B" – Spicy tuna wrapped in bluefin tuna, with scallion, yuzu wasabi sauce, jalapeño, avocado, NO RICE
- \*8 "Naruto" – cucumber wrapped crab, shrimp, avocado
- \*9 Tuna, salmon, yellowtail, avocado, spicy mayo, soybean paper
- \*10 Shrimp tempura, seared tuna, cucumber & avocado
- \*11 Salmon, mango, avocado, cucumber, masago

## SIGNATURE ROLLS

- \*Tarantula Lobster, soft shell crab, spicy mayo, scallions, eel sauce, crunchy
- \*Snow White King crab, lobster, asparagus, spicy mayo, white tuna, sriracha
- \*Lobster Lobster, avocado, spicy mayonnaise, tempura flakes, red tobiko, soy paper
- \*Bluefin Toro Tartar Bluefin toro tartar, cucumber, scallion, tempura flakes
- \*Volcano King crab, pepper tuna, honey wasabi sauce, avocado, open flame
- \*Rocky Alaskan king crab, shrimp tempura, avocado, jalapeño, scallion, spicy mayo, eel sauce, spicy sauce, soy paper
- \*Mexican Spicy crunchy lobster, apple, spicy tuna, chipotle mango sauce, tobiko
- \*Lobster Rainbow Spicy crunchy lobster, avocado, five fish
- \*Blackstone Supreme Wagyu beef, avocado, spicy tuna, king crab with eel sauce, scallion, tobiko, spicy sauce
- \*Triple Spicy Spicy crunchy lobster, spicy tuna, spicy yellow tail, sliced jalapeños and triple spicy mayo
- \*Surf & Turf Spicy crunchy lobster, topped with wagyu beef and Sukiyaki sauce
- \*King Crab Alaskan king crab, cucumber, asparagus, tobiko and crunchy spicy mayo
- \*Godzilla Roll Spicy tuna, fried tempura, avocado, seaweed, scallions, jalapeño, triple spicy and mayo sauce

## STARTERS

- Lobster Bisque** Classic creamy bisque, sherry, lobster garnish
- Wagyu Short Rib & Buratta Cheese** Soy and ginger braised, warm buratta, baked sea salt Ficelle
- Grilled Moroccan Octopus** Plum tomato, red onion, lemon and wild oregano
- Bluefin Tuna Crudo** Avocado, sesame ponzu, crispy rice noodle cucumber salad
- \*Wagyu Beef "Hot Stone"** Sliced thin and seared at the table, Hoisin soy dipping sauce
- Colossal Lump Crab Cake** Blue swimming crab, billi bi king crab sauce
- Wagyu Sliders** American wagyu, white cheddar, cheese slaw
- Nueskes Slab Bacon & Blue** Thick cut applewood smoked bacon, open face tomato & blue grilled cheese

## SALADS & LIGHT ENTREES

- Blackstone Salad** Baby spinach, roasted pears, Bleu cheese, toasted almonds, honey Dijon dressing
- The Wedge** Baby iceberg, Bleu cheese, hard cooked egg, red onion, smoked bacon, vine-ripened tomatoes, Bleu cheese dressing
- Chopped Vegetable Salad** Seasonal vegetables, corn, olives, feta cheese and white balsamic dijon vinaigrette
- Kale & Avocado Salad** Lacinato kale, avocado, orange, cherry tomato, cucumber, almond and orange poppy seed vinaigrette
- \*Caesar Salad** Chopped romaine, roasted garlic dressing, tapenade crostini, shaved Grana Padano cheese
- Greek Salad** Baby iceberg & spinach, vine ripe tomato, red onion, cucumber, barrel-aged feta cheese, fresh oregano and lemon dressing
- NY Pastrami & Rye** Hot smoked, hand-carved, on fresh baked rye, homemade french fries
- Manhattan Salad** Shrimp, green beans, onion, bacon, beefsteak tomato, red wine vinaigrette dressing
- \*Blackstone Burger** Applewood smoked bacon, beefsteak tomato, red onion, leaf lettuce, white Cheddar with homemade French Fries
- \*Dry-Aged NY Strip Sandwich** Caramelized onion, mozzarella cheese, roasted garlic aioli, toasted garlic bread, homemade french fries
- \*Crabcake BLT** Lump crab meat, bacon, lettuce & tomato, Remoulade, with homemade French Fries
- Blackened Shrimp Salad** Baby arugula, cucumber, cherry tomatoes, white balsamic vinaigrette
- Marinated Skirt Steak** Grilled asparagus, pico de gallo, herb oil

Add to Any Salad: Grilled Chicken    Grilled Shrimp (3 pc.)    Grilled Tuna

## ENTREES

- Lime N' Coconut Chilean Sea Bass** Marinated in coconut and lime, Macadamia nut crust, roasted purple potato, cucumber salad
  - Crispy Skin Scottish Salmon** Lemon olive oil, warm pickled asparagus, Dijon Champagne Nage
  - Pacific Halibut** Summer zucchini, wild asparagus, melted red cabbage, chanterelle mushroom purée
  - Sautéed Shrimp & Ricotta Gnudi** Wilted baby kale, roasted tomato, beech mushrooms & black garlic champagne sauce
  - South African Lobster Tail (8oz)**
  - Tropical Catch of the Day** Flown in daily, served pan seared, with red lotus & taro chips, roasted polynesian squash puree, baby bok choy, grilled pineapple salsa
  - Duo Scallops Risotto** Bay scallops and large diver sea scallops, Carnaroli Rice Risotto, butternut squash mousseline
  - Grilled Whole Branzino**
  - 2lb. Live Maine Lobsters** Steamed or Broiled
  - 28oz. Japanese Long Bone Kurobuta Pork Chop** Mitsu apple celery root purée, soy braised bacon and Asian yam
  - Oven Roasted Organic Chicken** Pearl onions, mushrooms, petite vegetables and aromatics, apricot and balsamic glaze
- \* All fish available plain grilled

## SIDES

- |                       |                               |                     |
|-----------------------|-------------------------------|---------------------|
| Baked Potato          | French Green Beans            | Creamed Spinach     |
| Mashed Potatoes       | White Mushrooms with Brandy   | Crispy Fried Onions |
| Homemade French Fries | Steamed or Sautéed Broccolini | Grilled Asparagus   |
| Hashed Browns         | Mac & Cheese                  | Sweet Kettle Corn   |
- add Lobster

## BOTTLED WATER

San Pellegrino sparkling mineral water or Acqua Panna natural water



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\*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. 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.