

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

*PORTERHOUSE

For Two, Three, or Four (price per person)

*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
Niman Ranch Prime Shortrib Caramelized cioppolini, whipped Stracciatella
Imported Buffalo Mozzarella Torn Cerignola olives, pickled carrot & smoked olive oil
Mediterranean Octopus Tomato, shaved red onion, lemon confit
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
Nueske's Slab Bacon Spiced brioche, fresh blackberry, pure New York maple syrup

SALADS & LIGHT ENTREES

Blackstone Salad Baby spinach, roasted pears, Blue cheese, toasted almonds, honey Dijon dressing
The Wedge Baby iceberg, Blue cheese, hard cooked egg, red onion, smoked bacon, vine-ripened tomatoes, Blue 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
Faroe Islands Salmon Sautéed black and purple kale, clementine, sherry orange glaze
Pacific Halibut European green lentil, fresh date, pink grapefruit, root vegetable purée, citrus fumée
Shrimp & Fregola Toasted Fregola pasta, roasted corn, petit spinach, tarragon crumb & garlic saffron butter
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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— AN ANTHONY SCOTTO RESTAURANT —

*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.