

**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

**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
- Vegetarian

**ASSORTED SUSHI PLATTER**

**Iro-Iro:** Twin rainbow & avocado roll, topped with lobster, spicy tuna, toro, white tuna, king crab, garlic crunchy, pickled sweet onion

**Small:** Five pieces assorted sushi, nine pieces sashimi, spicy tuna roll

**Large:** Eight pieces assorted sushi, eighteen pieces of sashimi, Alaskan roll, Rainbow roll

**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
- \***Vietnam Roll** Alaskan king crab, lobster, asparagus, avocado, chives, sweet chili sauce, sriracha, wrapped in rice paper

**USDA PRIME 45 DAY DRY-AGED**

**STEAKS & CHOPS**

**\*CLASSIC PORTERHOUSE STEAK**

For Two or Four (price per person)

- \*26 oz. Bone-in Rib Steak      \*26 oz. T-Bone Steak      \*Filet Mignon 14 oz. / 10 oz.
- \*16 oz. Sirloin Steak        \*18 oz. Bone-in Veal Chop      \*16 oz. Colorado Lamb Chops

**STARTERS**

- Lobster Bisque** Classic creamy bisque, sherry, lobster garnish
- Niman Ranch Prime Shortrib and Burrata** Caramelized Cippolini onion au Jus
- Imported Buffalo Mozzarella** Torn Cerignola olives, pickled carrot & smoked olive oil
- Mussels and Bay Scallops** Sautéed with white wine, charred corn in a spicy black garlic roasted red pepper butter
- 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** Fresh blackberry, pure New York maple syrup
- Iberico Back Ribs** Louisiana style dry rub & home smoked, rhubarb BBQ, chili field hot honey drizzle (limited availability) Half Rack

**SALADS**

- 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 ripe tomatoes, Bleu cheese dressing
- Chopped Vegetable Salad** Seasonal vegetables, corn, olives, Feta cheese and white balsamic Dijon vinaigrette
- Manhattan Salad** Shrimp, green beans, onion, bacon, beefsteak tomato, red wine vinaigrette dressing
- Kale & Avocado Salad** Lacinato kale, avocado, orange, cherry tomato, cucumber, almond and orange poppy seed vinaigrette
- Kani Crab & Avocado Salad** Cucumber, masago, tempura crunch, creamy sriracha dressing
- \***Caesar Salad** Chopped romaine, roasted garlic dressing, tapenade crostini, shaved Grana Padano cheese
- Greek Salad** Vine ripe tomato, red onion, cucumber, barrel-aged feta cheese, fresh oregano and lemon dressing
- Steak House Cobb** Romaine & radicchio, grilled onions, squash, tomato, avocado, bacon, hard boiled egg and crumbled cheddar cheese

**Salad Add-ons:**

*Grilled Chicken    Grilled or Chilled Shrimp (3 pc.)    Grilled Tuna    Lobster    Salmon    Skirt Steak*

**LIGHT ENTREES**

- Wagyu Roast Beef Sandwich** Marble ranch Wagyu roast beef, served open face and warm, with garlic aioli, horseradish chive, creme fraiche, home made french fries
- NY Pastrami & Rye** Hot smoked, hand-carved, on fresh baked rye, homemade french fries
- \***Blackstone Burger** Applewood smoked bacon, beefsteak tomato, red onion, leaf lettuce, white Cheddar with homemade French Fries
- \***Prime 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
- Marinated Skirt Steak** Grilled asparagus, pico de gallo, herb oil
- Grilled Chicken Sandwich** Free range chicken breast marinated in fresh herbs, roasted red pepper & Fontina cheese
- Long Island Lobster Roll** Lightly dressed lobster served on a potato roll with watermelon and home made fries

**ENTREES**

- Alaskan King Crab Crusted Chilean Sea Bass** Covered & baked in a king crab velouté, served with semolina corn cake & wilted spinach
- Faroe Islands Salmon** Sautéed Brussel sprouts & bacon lardons, warm tomato bacon vinaigrette
- 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 purée, 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
- Kurobuta Japanese Long Bone Pork Chops** Two 14 oz. pork chops served with mitsu apple celery root purée, soy braised bacon & Asian yam
- Oven Roasted Organic Chicken** Pearl onions, mushrooms, petite vegetables and aromatics, apricot & balsamic glaze

*\* All fish available plain grilled*

**SIDES**

- |                       |                                 |                       |
|-----------------------|---------------------------------|-----------------------|
| Baked Potato          | White Mushrooms with Brandy     | Creamed Spinach       |
| Mashed Potatoes       | Steamed or Sautéed Broccolini   | Crispy Fried Onions   |
| Homemade French Fries | Mac & Cheese <i>add Lobster</i> | Grilled Asparagus     |
| Hashed Browns         | Sautéed Brussel Sprouts         | Sweet Kettle Corn     |
| French Green Beans    | <i>w/ Bacon lardons</i>         | Sautéed Baby Bok Choy |

**BOTTLED WATER** San Pellegrino sparkling mineral water or Acqua Panna natural water