

SEAFOOD PLATEAUS

* Shrimp, Oysters, Clams, Lobster and Crab

LARGE GF / COLOSSAL GF

*Raw Bar Plate for One

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

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

SUSHI/SASHIMI

Ebi, Shrimp GF

* Hamachi, Yellowtail GF

* Uni, Sea Urchin GF

Tako, Octopus GF

* Hirame, Fluke GF

* Ikura, Salmon Roe GF

Unagi, Eel GF

* Sake, Salmon GF

* Madai, Red Snapper GF

* Maguro, Tuna GF

* Toro, Fatty Tuna GF

* Yellow Tail Carpaccio GF

* Tuna Tartar GF

ROLLS

* Spicy Tuna GF

* Alaskan GF

California GF

Spider

Shrimp Tempura

* Hamachi GF

* Rainbow GF

* Tuna GF

* Blackstone GF

* Empress GF

* Dragon GF

Vegetarian GF

ASSORTED SUSHI PLATTER

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

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

SPECIAL ROLLS

- *Tempura shrimp, avocado, spicy mayo, rainbow of assorted fish
- *Yellowtail, tuna, salmon, crab, avocado, tobiko, cucumber naruto GF
- Crab, avocado, masago, spicy mayo, crunchy, soybean sheet
- Tempura shrimp, eel, avocado
- *Tuna, yellowtail, salmon, scallion, avocado, crunchy, cucumber, tobiko
- Shrimp tempura, crab, avocado, spicy mayo, tobiko
- *"Tuna Tartare B" – Spicy tuna wrapped in bluefin tuna, with scallion, yuzu wasabi sauce, jalapeño, avocado, NO RICE GF
- "Naruto" – cucumber wrapped crab, shrimp, avocado GF
- *Tuna, salmon, yellowtail, avocado, spicy mayo, soybean paper GF
- Shrimp tempura, seared tuna, cucumber & avocado
- *Salmon, mango, avocado, cucumber, masago GF

SIGNATURE ROLLS

Tarantula Lobster, soft shell crab, spicy mayo, scallions,
eel sauce, crunchy

* **Snow White** King crab, lobster, asparagus, spicy mayo,
white tuna, sriracha GF

Lobster Lobster, avocado, spicy mayonnaise, tempura flakes,
red tobiko, soy paper

* **Bluefin Toro Tartare** Bluefin toro tartare, cucumber, scallion,
tempura flakes

* **Volcano** King crab, pepper tuna, honey wasabi sauce, avocado,
open flame GF

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 GF

* **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 GF

USDA PRIME 45 DAY DRY-AGED

STEAKS & CHOPS

* **CLASSIC PORTERHOUSE STEAK**

For Two or Four (price per person) GF

*Bone-in Rib Steak GF *T-Bone Steak GF *Filet Mignon *Petit Filet GF
*Sirloin Steak GF *Bone-in Veal Chop GF *Colorado Lamb Chops GF

STARTERS

Lobster Bisque Classic creamy bisque, sherry, lobster garnish

Niman Ranch Prime Shortrib and Burrata Caramelized Cippolini onion au Jus GF

Imported Buffalo Mozzarella Torn Cerignola olives, pickled carrot & smoked olive oil GF

Mussels and Bay Scallops Sautéed with white wine, charred corn in a spicy black garlic
roasted red pepper butter GF

Mediterranean Octopus Tomato, shaved red onion, lemon confit GF

* **Bluefin Tuna Crudo** Avocado, sesame ponzu, crispy rice noodle cucumber salad GF

* **Wagyu Beef "Hot Stone"** Sliced thin and seared at the table, Hoisin soy dipping sauce GF

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 GF

Iberico Back Ribs Louisiana style dry rub & home smoked, rhubarb BBQ, chili field hot honey drizzle
(limited availability) Half Rack GF

SALADS

Blackstone Salad Baby spinach, roasted pears, Bleu cheese, toasted almonds, honey Dijon dressing GF

The Wedge Baby iceberg, Bleu cheese, hard cooked egg, red onion, smoked bacon, vine ripe tomatoes,
Bleu cheese dressing GF

Chopped Vegetable Salad Seasonal vegetables, corn, olives, Feta cheese and white balsamic Dijon vinaigrette GF

Manhattan Salad Shrimp, green beans, onion, bacon, beefsteak tomato, red wine vinaigrette dressing GF

Kale & Avocado Salad Lacinato kale, avocado, orange, cherry tomato, cucumber, almond and orange
poppy seed vinaigrette GF

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 GF

Salad Add-ons:

Grilled Chicken / GF *Grilled or Chilled Shrimp (3 pc.)* GF **Grilled Tuna* GF *Lobster* GF *Salmon* GF

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 GF

Shrimp & Fregola Toasted Fregola pasta, roasted corn, petit spinach, tarragon crumb & garlic saffron butter

South African Lobster Tail (8oz) 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 GF

Duo Scallops Risotto Bay scallops and large diver sea scallops, Carnaroli Rice Risotto, butternut squash
mousseline GF

Grilled Whole Branzino GF

2lb. Live Maine Lobsters Steamed or Broiled GF

Kurobuta Japanese Long Bone Pork Chops Two 14 oz. pork chops served with mitsu apple celery root purée,
soy braised bacon & Asian yam GF

Oven Roasted Organic Chicken Pearl onions, mushrooms, petite vegetables and aromatics, apricot &
balsamic glaze GF

All fish available plain grilled

SIDES

Baked Potato GF

Mashed Potatoes GF

Homemade French Fries GF

Hashed Browns GF

French Green Beans GF

White Mushrooms with Brandy GF

Steamed or Sautéed Broccolini GF

Mac & Cheese *add Lobster*

Sautéed Brussel Sprouts GF

w/ Bacon lardons

Creamed Spinach

Crispy Fried Onions

Grilled Asparagus GF

Sweet Kettle Corn GF

Sautéed Baby Bok Choy GF

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

GF=Gluten Free



Give the gift you know they'll love, Blackstone gift cards.

— AN ANTHONY SCOTTO RESTAURANT —

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* Sirloin Steak GF * Bone-in Veal Chop GF * Colorado Lamb Chop GF

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Niman Ranch Prime Shortrib and Burrata Caramelized Cippolini onion au Jus GF

Imported Buffalo Mozzarella Torn Cerignola olives, pickled carrot & smoked olive oil GF

Mussels and Bay Scallops Sautéed with white wine, charred corn in a spicy black garlic
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Mediterranean Octopus Tomato, shaved red onion, lemon confit GF

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Caesar Salad Chopped romaine, roasted garlic dressing, tapenade crostini, shaved Grana Padano cheese

Steak House Cobb Romaine & radicchio, grilled onions, squash, tomato, avocado, bacon, hard boiled egg and
crumbled cheddar cheese GF

Salad Add-ons:

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

NY Pastrami & Rye Hot smoked, hand-carved, on fresh baked rye, homemade french fries GF

Blackstone Burger Applewood smoked bacon, beefsteak tomato, red onion, leaf lettuce, white Cheddar
with homemade French Fries GF

Prime Dry-Aged NY Strip Sandwich Caramelized onion, mozzarella cheese, roasted garlic aioli, toasted garlic bread,
homemade french fries GF

Crabcake BLT Lump crab meat, bacon, lettuce & tomato, Remoulade, with homemade French Fries

Marinated Skirt Steak Grilled asparagus, pico de gallo, herb oil GF

Grilled Chicken Sandwich Free range chicken breast marinated in fresh herbs, roasted red pepper & Fontina cheese GF

Long Island Lobster Roll Lightly dressed lobster served on a potato roll with watermelon and home made fries GF

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w/ Bacon lardons

Creamed Spinach

Crispy Fried Onions

Grilled Asparagus GF

Sweet Kettle Corn GF

Sautéed Baby Bok Choy GF