



SEAFOOD PLATEAUS

* **Shrimp, Oysters, Clams, Lobster and Crab**

LARGE / **69 GF** COLOSSAL / **99 GF**

***Raw Bar Plate for One**

Two shrimp, 1/2 of a One Pound Lobster, Two clams,
Two East Coast oysters and Two West Coast oysters / **34 GF**

Lobster Cocktail / 28 GF * **Clams on the Half Shell / 14 GF**
Shrimp Cocktail / 18 GF * **Oysters on the Half Shell / MP GF**
Colossal Crab Cocktail / 20 GF

SUSHI/SASHIMI

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

ROLLS

- * **Spicy Tuna / 16 GF**
- * **Alaskan / 16 GF**
- California / 14 GF**
- Shrimp Tempura / 16**
- * **Hamachi / 16 GF**
- * **Rainbow / 16 GF**
- * **Tuna / 16 GF**
- * **Blackstone / 18 GF**
- * **Empress / 20 GF**
- * **Dragon / 16 GF**
- Vegetarian / 14 GF**

ASSORTED SUSHI PLATTER

- * **Small:** Five pieces assorted sushi, nine pieces sashimi, spicy tuna roll / **59**
- * **Large:** Eight pieces assorted sushi, eighteen pieces of sashimi, Alaskan roll, Rainbow roll / **69 GF**

SPECIAL ROLLS

- * Tempura shrimp, avocado, spicy mayo, rainbow of assorted fish / **25**
- * Yellowtail, tuna, salmon, crab, avocado, tobiko, cucumber naruto / **25 GF**
- Crab, avocado, masago, spicy mayo, crunchy, soybean sheet / **23**
- Tempura shrimp, eel, avocado / **23**
- * Tuna, yellowtail, salmon, scallion, avocado, crunchy, cucumber, tobiko / **25**
- Shrimp tempura, crab, avocado, spicy mayo, tobiko / **23**
- * "Tuna Tartare B" – Spicy tuna wrapped in bluefin tuna, with scallion, yuzu wasabi sauce, jalapeño, avocado, NO RICE / **34 GF**
- "Naruto" – cucumber wrapped crab, shrimp, avocado / **23 GF**
- * Tuna, salmon, yellowtail, avocado, spicy mayo, soybean paper / **25 GF**
- Shrimp tempura, seared tuna, cucumber & avocado / **23**

SIGNATURE ROLLS

- Tarantula** Lobster, soft shell crab, spicy mayo, scallions, eel sauce, crunchy / **39**
- * **Snow White** King crab, lobster, asparagus, spicy mayo, white tuna, sriracha / **40 GF**
- Lobster** Lobster, avocado, spicy mayonnaise, tempura flakes, red tobiko, soy paper / **44**
- * **Bluefin Toro Tartare** Bluefin toro tartare, cucumber, scallion, tempura flakes / **44**
- * **Volcano** King crab, pepper tuna, honey wasabi sauce, avocado, open flame / **39 GF**
- Rocky** Alaskan king crab, shrimp tempura, avocado, jalapeño, scallion, spicy mayo, eel sauce, spicy sauce, soy paper / **42**
- * **Lobster Rainbow** Spicy crunchy lobster, avocado, five fish / **45**
- * **Blackstone Supreme** Wagyu beef, avocado, spicy tuna, king crab with eel sauce, scallion, tobiko, spicy sauce / **46 GF**
- * **Triple Spicy** Spicy crunchy lobster, spicy tuna, spicy yellow tail, sliced jalapeños and triple spicy mayo / **44**
- Surf & Turf** Spicy crunchy lobster, topped with wagyu beef and Sukiyaki sauce / **49**
- King Crab** Alaskan king crab, cucumber, asparagus, tobiko and crunchy spicy mayo / **44**
- Vietnam Roll** Alaskan king crab, lobster, asparagus, avocado, chives, sweet chili sauce, sriracha, wrapped in rice paper / **37 GF**
- Korean Roll** Salmon, tuna, yellow tail, cucumber & mixed greens wrapped in rice paper, pepper tuna sashimi, Jalapeño Ponzu Sauce / **37 GF**

AUTHENTIC JAPANESE KOBE BEEF

\$35/oz. available in 4oz. and 8oz. cuts

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 AND CHOPS

***Classic Porterhouse Steak** For Two or Four (price per person) / **59 GF**

- * **Bone-in Rib Steak / 69 GF**
- * **T-Bone Steak / 69 GF**
- * **Filet Mignon / 59**
- * **Petit Filet / 52 GF**
- * **Sirloin Steak / 59 GF**
- * **Colorado Lamb Chops / 57 GF**

STEAK ENHANCEMENTS

- Truffle Butter / **6 GF**
- Avocado Butter / **6**
- Foie Gras Butter / **6 GF**
- Dry Aged Kobe Butter / **6 GF**
- Vintage Port Wine & Porcini
- Mushroom Demi / **7**
- Gorgonzola Cheese / **5 GF**
- Lobster Bavaroise / **18 GF**
- Colossal Crab (Oscar Style) / **18 GF**
- Bearnaise Sauce / **3 GF**
- Au Poivre Sauce / **3 GF**
- Blackstone Steak Sauce / **NC GF**

STARTERS

- Lobster Bisque** Classic creamy bisque, sherry, lobster garnish / **19**
- Niman Ranch Prime Shortrib and Burrata** Caramelized Cippolini onion au Jus / **29**
- Mussels and Bay Scallops** Sautéed with white wine, charred corn in a spicy black garlic roasted red pepper butter / **22 GF**
- * **Wagyu Beef "Hot Stone"** Sliced thin and seared at the table, Hoisin soy dipping sauce / **32**
- Colossal Lump Crab Cake** Blue swimming crab, Billi bi king crab sauce / **20**
- * **Wagyu Sliders** American wagyu, white cheddar, cheese slaw / **20**
- Nueske's Slab Bacon** Fresh blackberry, pure New York maple syrup / **22 GF**
- Organic Buffalo Drum Sticks** Organic chicken Frenched drum sticks with spicy Buffalo sauce & blue cheese / **16**
- 1LB Kobe Hot Dog** puff pastry wrapped / **18**

SALADS

- Blackstone Salad** Baby spinach, roasted pears, Bleu cheese, toasted almonds, honey Dijon dressing / **17 GF**
- The Wedge** Baby iceberg, Bleu cheese, hard cooked egg, red onion, smoked bacon, vine ripe tomatoes, Bleu cheese dressing / **17 GF**
- Chopped Vegetable Salad** Seasonal vegetables, corn, olives, Feta cheese and white balsamic Dijon vinaigrette / **17 GF**
- Manhattan Salad** Shrimp, green beans, onion, bacon, beefsteak tomato, red wine vinaigrette dressing / **23 GF**
- Kani Crab & Avocado Salad** Cucumber, masago, tempura crunch, creamy sriracha dressing / **19**
- Caesar Salad** Chopped romaine, roasted garlic dressing, tapenade crostini, shaved Grana Padano cheese / **16**
- Greek Salad** Vine ripe tomato, red onion, cucumber, barrel-aged feta cheese, fresh oregano, lemon dressing / **16 GF**
- Salad Add-ons:**
- Grilled Chicken / **15 GF**
- Grilled or Chilled Shrimp (3 pc.) / **15 GF**
- Lobster / **28 GF**
- Salmon / **24 GF**

ENTREES

- Lime n' Coconut Chilean Seabass** Lime and coconut marinated, coconut macademia nut crust, purple yam, drops of aji chili, cucumber salad / **47**
- Faroe Islands Salmon** Sautéed Brussel sprouts & bacon lardons, warm tomato bacon vinaigrette / **39**
- Shrimp & Fregola** Toasted Fregola pasta, roasted corn, petit spinach, tarragon crumb & garlic saffron butter / **44**
- South African Lobster Tails (2x 5oz) / 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**
- Duo Scallops Risotto** Bay scallops and large diver sea scallops, Carnaroli Rice Risotto, butternut squash mousseline / **43 GF**
- 2lb. Live Maine Lobsters** Steamed or Broiled / **MP GF**
- Kurobuta Japanese Pork Chops**
- Two 14 oz. pork chops served with mitsu apple celery root purée, soy braised bacon & Asian yam / **48**
- Oven Roasted Organic Chicken** Haricot vert, apricot & balsamic glaze / **33 GF**

All fish available plain grilled

SIDES

- Baked Potato / **9 GF**
- Mashed Potatoes / **13 GF**
- Homemade French Fries / **13**
- Hashed Browns / **13 GF**
- French Green Beans / **14 GF**
- White Mushrooms with Brandy / **15 GF**
- Steamed or Sautéed Broccolini / **14 GF**
- Mac & Cheese / **14 add Lobster / 26**
- Creamed Spinach / **14**
- Crispy Fried Onions / **13**
- Grilled Asparagus / **15 GF**
- Sweet Kettle Corn / **14 GF**
- Sautéed Baby Bok Choy / **15 GF**

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— AN ANTHONY SCOTTO RESTAURANT —