



## SEAFOOD PLATEAUS

\* **Shrimp, Oysters, Clams, Lobster and Crab**  
LARGE / 69 GF COLOSSAL / 99 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 / 36 GF

Lobster Cocktail / 28 GF \* Clams on the Half Shell / 16 GF  
Shrimp Cocktail / 20 GF \* Oysters on the Half Shell / MP GF  
Colossal Crab Cocktail / 22 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 / 62
- \* **Large:** Eight pieces assorted sushi, eighteen pieces of sashimi,  
Alaskan roll, Rainbow roll / 79 GF

## SPECIAL ROLLS

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

## SIGNATURE ROLLS

- Tarantula** Lobster, soft shell crab, spicy mayo, scallions,  
eel sauce, crunchy / 42
- \* **Snow White** King crab, lobster, asparagus, spicy mayo,  
white tuna, sriracha / 44 GF
- Lobster** Lobster, avocado, spicy mayonnaise, tempura flakes,  
red tobiko, soy paper / 46 GF
- \* **Bluefin Toro Tartare** Bluefin toro tartare, cucumber, scallion,  
tempura flakes / 44 GF
- \* **Volcano** King crab, pepper tuna, honey wasabi sauce, avocado,  
open flame / 44 GF
- Rocky** Alaskan king crab, shrimp tempura, avocado, jalapeño,  
scallion, spicy mayo, eel sauce, spicy sauce, soy paper / 43 GF
- \* **Lobster Rainbow** Spicy crunchy lobster, avocado, five fish / 48 GF
- \* **Blackstone Supreme** Wagyu beef, avocado, spicy tuna, king crab  
with eel sauce, scallion, tobiko, spicy sauce / 48 GF
- \* **Triple Spicy** Spicy crunchy lobster, spicy tuna, spicy yellow tail, sliced  
jalapeños and triple spicy mayo / 46 GF
- Surf & Turf** Spicy crunchy lobster, topped with wagyu beef and  
Sukiyaki sauce / 53 GF
- King Crab** Alaskan king crab, cucumber, asparagus, tobiko and crunchy  
spicy mayo / 48 GF
- Vietnam Roll** Alaskan king crab, lobster, asparagus, avocado, chives,  
sweet chili sauce, sriracha, wrapped in rice paper / 42 GF
- Korean Roll** Salmon, tuna, yellow tail, cucumber & mixed greens  
wrapped in rice paper, pepper tuna sashimi, Jalapeño Ponzu Sauce / 43 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 / 7 GF Avocado Butter / 7  
Foie Gras Butter / 7 GF Dry Aged Kobe Butter / 7 GF  
Vintage Port Wine & Porcini  
Mushroom Demi / 9  
Gorgonzola Cheese / 7 GF  
Lobster Bavaroise / 22 GF  
Colossal Crab (Oscar Style) / 22 GF  
Bearnaise Sauce / 4 GF  
Au Poivre Sauce / 4 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 / 24 GF
- \* **Wagyu Beef "Hot Stone"** Sliced thin and seared at the table, Hoisin soy dipping sauce / 34
- Colossal Lump Crab Cake** Blue swimming crab, Billi bi king crab sauce / 22
- \* **Wagyu Sliders** American wagyu, white cheddar, cheese slaw / 22
- Nueske's Slab Bacon** Fresh blackberry, pure New York maple syrup / 25 GF
- Organic Buffalo Drum Sticks** Organic chicken, Frenched drum sticks with spicy Buffalo sauce & blue cheese / 18 GF
- 1LB Kobe Hot Dog** Puff pastry wrapped / 20

## 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 / 22
- 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 and lemon dressing / 19 GF
- Salad Add-ons:**  
Grilled Chicken / 16 GF Grilled or Chilled Shrimp (3 pc.) / 17 GF Lobster / 28 GF Salmon / 26 GF

## ENTREES

- Lime n' Coconut Chilean Seabass** Lime and coconut  
marinated, coconut macademia nut crust, purple yam,  
drops of aji chili, cucumber salad / 49
- Faroe Islands Salmon** Sautéed Brussel sprouts & bacon  
lardons, warm tomato bacon vinaigrette / 42
- Shrimp & Fregola** Toasted Fregola pasta, roasted corn,  
petit spinach, tarragon crumb & garlic saffron butter / 47
- South African Lobster Tail** / 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 / 45 GF
- 2lb. Live Maine Lobsters** Steamed or Broiled / MP GF
- Kurobuta Japanese Pork Chop**  
served with mitsu apple celery root purée,  
soy braised bacon & Asian yam / 55
- Oven Roasted Organic Chicken** Haricot vert, apricot &  
balsamic glaze / 33 GF

All fish available plain grilled

## LIGHT ENTREES

- Blackstone Burger** Applewood smoked bacon,  
beefsteak tomato, red onion, leaf lettuce, white  
cheddar cheese / 22
- Surf & Turf Burger** Lobster, beefsteak tomato,  
red onion, leaf lettuce, Bearnaise sauce / 34
- Prime Dry-Aged NY Strip Sandwich** Caramelized  
onion, mozzarella cheese, roasted garlic aioli,  
toasted garlic bread, homemade French fries / 44
- Crabcake BLT** Lump crab meat, bacon, lettuce &  
tomato, Remoulade, with home French fries / 25
- Grilled Chicken Sandwich** Free range chicken breast  
marinated in fresh herbs, roasted red pepper  
& Fontina cheese / 21

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



## SIDES

Baked Potato / 10 GF White Mushrooms with Brandy / 16 GF Creamed Spinach / 15  
Mashed Potatoes / 14 GF Steamed or Sautéed Broccolini / 15 GF Crispy Fried Onions / 14  
Homemade French Fries / 14 Mac & Cheese / 15 add Lobster / 28 Grilled Asparagus / 16 GF  
Hashed Browns / 14 GF French Green Beans / 15 GF Sweet Kettle Corn / 16 GF  
Sautéed Baby Bok Choy / 15 GF

**BOTTLED WATER** San Pellegrino sparkling mineral water or Acqua Panna natural water / 10

— AN ANTHONY SCOTTO RESTAURANT —