

RARE650

PRIME STEAK • SUSHI

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, One East Coast oyster and One West Coast oyster

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

Classic Porterhouse Steak For Two or Four (price per person)

26 oz. Bone-in Rib	14 oz. Filet Mignon	26 oz. T-Bone Steak
* 18 oz. Marinated Skirt Steak	10 oz. Petite Filet Mignon	16 oz. Sirloin Steak

Milk Fed Long-Bone Veal Chop

16 oz. Colorado Lamb Chops

Add Foie Gras Butter Add Gorgonzola Add Cherry Peppers

SUSHI/SASHIMI

Toro, blue fin tuna belly

Ebi, cooked Shrimp

Hamachi, yellowtail

Uni, sea urchin

Tako, cooked octopus

Hirame, fluke

Unagi, fresh water eel

Sake, salmon

Madai, red snapper

Escolar, white tuna

Maguro, tuna

Smoked Salmon

CLASSIC ROLLS

Yellowtail, inside out roll with scallions

* **Spicy Tuna or Salmon or Yellowtail**, spicy mayo and tobiko

California, crab meat, cucumber and avocado

Vegetable, avocado, cucumber, asparagus and pickled radish

* **Spider**, soft shell crab and avocado with eel sauce

* **Shrimp Tempura**, deep fried tempura shrimp and eel sauce

Rainbow, California roll, assorted fish on top

Alaskan, Salmon and avocado

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

SPECIAL ROLLS

RARE650, Tuna, salmon, yellowtail, avocado, spicy mayo, soy bean paper

King Crab Rainbow, King crab, avocado, cucumber, assorted fish on top

* **Empress**, Shrimp tempura, spicy tuna on top, eel sauce, spicy mayo

* **Spicy Girl**, Spicy crunchy crab meat, cucumber, shrimp on top

* **Mount Fuji**, White fish, kani, avocado tempura top spicy tuna crispy shallots sweet soy sauce

Dragon, Eel, cucumber, avocado and tobiko on top, eel sauce

* **Yummy**, Spicy crunchy salmon, avocado, mango and salmon on top

* **9**, Shrimp tempura, avocado, kani, spicy mayo, tobiko

* **Sunrise Roll**, Spicy crunchy tuna and avocado, spicy crunchy salmon on top

RARE ROLLS

* **Surf and Turf**, Wagyu beef and avocado, spicy tuna and spicy king crab on top, yuzu soy

* **Lobster**, Spicy crunchy fresh cooked lobster and cucumber, spicy mayo

* **Grilled Scallop**, and King Crab Roll, asparagus, avocado, cucumber, topped with spicy kani, honey wasabi sauce, spicy mayo, tempura crunch

* **Crunchy Toro Tartar**, Toro tartar, mango and cucumber, scallions, tempura crunch and truffle soy sauce

* **Spicy Crunchy Dragon**, Shrimp tempura, avocado, cucumber, braised sea eel and tempura crunch on top with spicy mayo and eel sauce

* **Alaskan King Crab**, Alaskan king crab, Cara Cara oranges, cucumber, avocado, mango, tempura crunch, topped with salmon, mango chili sauce

* **Rock**, King crab and shrimp tempura, red tobiko, scallions, jalapeños, spicy mayo and eel sauce

* **Lobster Tempura**, Lobster Tempura, blue crab, avocado and mango salsa on top with crispy parsnips

* **Triple Spicy**, Crunchy spicy lobster, spicy tuna, spicy yellow tail and jalapeños on top with spicy mayo

* **Pepper Tuna**, Crunchy spicy tuna, avocado, pepper tuna on top with honey wasabi sauce

Maguro Hamachi, Tuna, avocado, asparagus, jalapeños, scallions, yellow tail with ginger dressing

WATER

San Pellegrino sparkling mineral water or Acqua Panna natural water

APPETIZERS

* **Lobster Bisque**, Classic creamy bisque, lobster garnish

* **Pan Seared Crab Cake**, Lobster sauce, chive oil drizzle, chervil

* **Crispy Calamari and Shrimp**, Cherry peppers, Mango chili sauce

* **Imported Burrata and Bacon**, Applewood bacon, baby arugula, cherry tomato, honey balsamic emulsion

* **Toasted Sesame Ahi Tuna**, Wasabi aioli, sweet mustard, hoisin, tempura avocado

Grilled Spanish Octopus, Heirloom tomato, sliced red onion, capers, baby watercress, redwine vinaigrette

* **Braised Wagyu Short Rib**, Porcini mushroom polenta, confit carrots, gremolata

Berkshire Pork Belly and Seared Scallop, Jerusalem artichoke puree, blackberry demi-glace, seasonal petite herbs

* **Japanese Spice Mini Wagyu Burger Flight**, Wasabi-ginger mayo and wasabi greens

SALADS

Purple Kale Salad, Heirloom cherry tomato, avocado, toasted hazelnuts, truffle pecorino, apple cider vinaigrette

The Wedge, Baby iceberg, bleu cheese, hard cooked egg, red onion, smoked bacon, vine-ripened tomatoes, bleu cheese dressing

Chopped Salad, Seasonal vegetables, corn, olives, feta cheese and white balsamic dijon vinaigrette

Manhattan Salad, Shrimp, haricot verts, onion, beefsteak tomato, bacon, red wine vinaigrette

RARE650 House Salad, Mixed baby greens, strawberries, candied pecans, crumbled goat cheese, strawberry vinaigrette

King Crab Salad, Kani, spicy Alaskan king crab, cucumber, avocado, tobiko, sesame seeds, tempura crunch, spicy mayo

* **Caesar Salad**, Traditional Caesar dressing

MAIN

Atlantic Halibut, Forbidden rice paella, lobster, chorizo, saffron beurre blanc

Seared Chilean Sea Bass, Baby bok choy, snow peas, chestnuts, butter shitake mushroom, ginger tomato nage

Scottish Salmon, Roasted fingerling potato, lollipop kale sprouts, roasted yellow tomato, whole grain mustard sauce

Seared Scallops, Exotic mushroom risotto

Colossal Shrimp, Sauteed seasonal vegetables, scampi sauce

Mediterranean Whole Branzino, Lemon caper emulsion

* **Braised Veal Osso Buco**, spinach pappardelle, ricotta salata, canterelle mushrooms

South African Lobster Tail, 8oz

2lb. Live Maine Lobster

Roasted Chicken, Sweet potato purée, balsamic caramelized cipollini onions, black truffle herb jus

- All Fish Available Plain Grilled -

POTATOES & VEGETABLES

Baked Potato

Mashed Potatoes

Hash Brown

Homemade French Fries

Roasted Crimini Mushrooms

Grilled Artichokes

Brussel Sprouts & Pancetta

Roasted Corn

Grilled Asparagus

Creamed Spinach

Steamed or Sautéed Spinach

Broccolini

* **Black Truffle Macaroni and Cheese**
- with Lobster

Sweet Potato Au Gratin

— AN ANTHONY SCOTTO RESTAURANT —

Consuming raw or uncooked meats, fish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions

*78% of our menu is Gluten Free, the items marked with an asterisk CONTAIN Gluten and should be avoided if you have an intolerance or allergy to Gluten