

# RARE650

P R I M E S T E A K • S U S H I

## SEAFOOD PLATEAUS

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

LARGE / COLOSSAL GF

### \*Raw Bar Plate for One GF

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

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

## USDA PRIME 45 DAY DRY-AGED STEAKS & CHOPS

### \*Classic Porterhouse Steak For Two or Four (price per person) GF

- \*Bone-in Rib GF
- \*Filet Mignon GF
- \*T-Bone Steak GF
- \*Marinated Skirt Steak GF
- \*Petite Filet Mignon GF
- \*Sirloin Steak GF

- \*Milk Fed Long-Bone Veal Chop GF
- \*Colorado Lamb Chops GF

Add Truffle Foie Gras Butter GF Add Gorgonzola GF Add Cherry Peppers GF

## SUSHI/SASHIMI

- \* Toro, blue fin tuna belly GF
- Ebi, cooked Shrimp GF
- \* Hamachi, yellowtail GF
- \* Uni, sea urchin GF
- Tako, cooked octopus GF
- \* Hirame, fluke GF
- Unagi, fresh water eel GF
- \* Sake, salmon GF
- \* Madai, red snapper GF
- \* Escolar, white tuna GF
- \* Maguro, tuna GF
- \* Smoked Salmon GF

## CLASSIC ROLLS

- \* Yellowtail, inside out roll with scallions GF
- \* Spicy Tuna or Salmon or Yellowtail, spicy mayo
- California, crab meat, cucumber and avocado GF
- Vegetable, avocado, cucumber, asparagus and pickled radish GF
- 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 GF
- \* Alaskan, Salmon and avocado GF

## ASSORTED SUSHI PLATTER

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

## 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 GF

## 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 GF
- \* Toasted Sesame Ahi Tuna, Wasabi aioli, sweet mustard, hoisin, tempura avocado
- Grilled Spanish Octopus, Heirloom tomato, sliced red onion, capers, baby watercress, redwine vinaigrette GF
- 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 GF
- 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 GF
- The Wedge, Baby iceberg, bleu cheese, hard cooked egg, red onion, smoked bacon, vine-ripened tomatoes, bleu cheese dressing GF
- Chopped Salad, Seasonal vegetables, corn, olives, feta cheese and white balsamic dijon vinaigrette GF
- Manhattan Salad, Shrimp, haricot verts, onion, beefsteak tomato, bacon, red wine vinaigrette GF
- RARE650 House Salad, Mixed baby greens, strawberries, candied pecans, crumbled goat cheese, strawberry vinaigrette GF
- King Crab Salad, Kani, spicy Alaskan king crab, cucumber, avocado, tobiko, sesame seeds, tempura crunch, spicy mayo GF
- Caesar Salad, Traditional Caesar dressing

## MAIN

- Atlantic Halibut, Forbidden rice paella, lobster, chorizo, saffron beurre blanc GF
- 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 GF
- Seared Scallops, Exotic mushroom risotto GF
- Colossal Shrimp, Sautéed seasonal vegetables, scampi sauce GF
- Mediterranean Whole Branzino, Lemon caper emulsion GF
- Braised Veal Osso Buco, spinach papparedelle, ricotta salata, chanterelle mushrooms
- South African Lobster Tail, 8oz GF
- 2lb. Live Maine Lobster GF
- Roasted Chicken, Sweet potato purée, balsamic caramelized cipollini onions, black truffle herb jus GF

- All Fish Available Plain Grilled -

## POTATOES & VEGETABLES

- Baked Potato GF
- Roasted Corn GF
- Mashed Potatoes GF
- Grilled Asparagus GF
- Hash Brown GF
- Creamed Spinach
- Homemade French Fries
- Steamed or Sautéed Spinach GF
- Roasted Crimini Mushrooms GF
- Broccolini GF
- Grilled Artichokes GF
- Black Truffle Macaroni and Cheese
- Brussel Sprouts & Pancetta GF
- with Lobster

GF = Gluten Free

— AN ANTHONY SCOTTO RESTAURANT —

\*Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.