

# 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 / 69 COLOSSAL / 99 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 / 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

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

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

\*Bone-in Rib / 69 GF

\*T-Bone Steak / 69 GF

\*Marinated Skirt Steak / 52

\*Sirloin Steak / 59 GF

\*Filet Mignon / 59 GF

\*Milk Fed Long-Bone Veal Chop / 52 GF

\*Petite Filet Mignon / 52 GF

\*Colorado Lamb Chops / 57 GF

~ ADDITIONS ~

Truffle Foie Gras Butter \$6 GF Gorgonzola \$5 GF Cherry Peppers \$4 GF

## SUSHI/SASHIMI

\* Toro, blue fin tuna belly / 16 GF

Ebi, cooked shrimp / 5 GF

\* Hamachi, yellowtail / 5 GF

\* Uni, sea urchin / 10 GF

\* Hirame, fluke / 5 GF

Unagi, fresh water eel / 5 GF

\* Sake, salmon / 5 GF

\* Madai, red snapper / 5 GF

\* Maguro, tuna / 5 GF

## ROLLS

\* Yellowtail, inside out roll with scallions / 15 GF

\* Spicy Tuna or Salmon or Yellowtail,  
spicy mayo / 15

California, crab meat, cucumber  
and avocado / 13 GF

Vegetable, avocado, cucumber, asparagus  
and pickled radish / 13 GF

Spider, soft shell crab and avocado  
with eel sauce / 15

Shrimp Tempura, deep fried tempura shrimp  
and eel sauce / 15

\* Alaskan, Salmon and avocado / 15 GF

## ASSORTED SUSHI PLATTER

\* Small: Five pieces assorted sushi, nine pieces sashimi, spicy tuna roll / 58 GF

\* Large: Eight pieces assorted sushi, eighteen pieces of sashimi, Alaskan roll,  
Rainbow roll / 68 GF

## SPECIAL ROLLS

\* RARE650, Tuna, salmon, yellowtail, avocado, spicy mayo, soy bean paper / 24

\* King Crab Rainbow, King crab, avocado, cucumber, assorted fish on top / 26

\* Empress, Shrimp tempura, spicy tuna on top, eel sauce, spicy mayo / 22

\* Spicy Girl, Spicy crunchy crab meat, cucumber, shrimp on top / 22

Dragon, Eel, cucumber, avocado and tobiko on top, eel sauce / 21

\* Yummy, Spicy crunchy salmon, avocado, mango and salmon on top / 21

No. 9, Shrimp tempura, avocado, kani, spicy mayo, tobiko / 21

Sunrise Roll, Spicy crunchy tuna and avocado, spicy crunchy salmon on top / 21

## RARE ROLLS

\* Surf and Turf, Wagyu beef and avocado, spicy tuna and spicy king crab on top,  
yuzu soy / 48

Lobster, Spicy crunchy fresh cooked lobster and cucumber, spicy mayo / 44

\* Alaskan King Crab, Alaskan king crab, Cara Cara oranges, cucumber, avocado,  
mango, tempura crunch, topped with salmon, mango chili sauce / 44

Rock, King crab and shrimp tempura, red tobiko, scallions, jalapeños,  
spicy mayo and eel sauce / 42

\* Triple Spicy, Crunchy spicy lobster, spicy tuna, spicy yellow tail and  
jalapeños on top with spicy mayo / 44

\* Pepper Tuna, Crunchy spicy tuna, avocado, pepper tuna on top with  
honey wasabi sauce / 42

## POTATOES & VEGETABLES

Baked Potato / 9 GF

Mashed Potatoes / 13 GF

Hash Brown / 12

Homemade French Fries / 10

Roasted Crimini Mushrooms / 13 GF

Grilled Artichokes / 14 GF

Brussels Sprouts & Pancetta / 15 GF

Roasted Corn / 14 GF

Grilled Asparagus / 15 GF

Creamed Spinach / 14

Steamed or Sautéed Spinach / 15 GF

Broccolini / 14 GF

Black Truffle Macaroni and Cheese / 14

– with Lobster / 26

## APPETIZERS

Lobster Bisque, Classic creamy bisque, lobster garnish / 19

Pan Seared Crab Cake, Saffron corn soubise, piquillo pepper coulis, popcorn shoots / 19

Crispy Calamari and Shrimp, Cherry peppers, Mango chili sauce / 21

Imported Burrata and Bacon, Applewood bacon, baby arugula, cherry tomato,  
tomato jam, honey balsamic emulsion / 23 GF

Wasabi Sesame Crusted Ahi Tuna, Coconut rice cake, avocado mousse, spiced aioli,  
citrus soy vinaigrette / 23

Grilled Spanish Octopus, Smoked paprika fingerling potato, heirloom tomato,  
roasted pepper chimichurri / 22 GF

Japanese Spice Mini Wagyu Burger Flight, Wasabi-ginger mayo, wasabi greens / 19

Crispy Pork Wings, Peanut butter whiskey glaze, toasted cashews, confit baby carrots / 18

Coffee-Chili Spiced Shortrib "Wellington", Mushroom duxelle, shaved prosciutto di parma,  
puff pastry, dijon braising jus / 20

Seared Scallop, Crispy duck prosciutto, caramelized apple-parsnip purée,  
port maple gastrique / 22 GF

Bone Marrow Beef Cheek Tortellini, black garlic emulsion, applewood bacon broth / 21

## SALADS

Purple Kale Salad, Heirloom cherry tomato, avocado, toasted hazelnuts, truffle pecorino,  
apple cider emulsion / 17 GF

The Wedge, Baby iceberg, bleu cheese, hard cooked egg, red onion, smoked bacon,  
vine-ripened tomatoes, bleu cheese dressing / 16 GF

Chopped Salad, Seasonal vegetables, corn, olives, feta cheese and white  
balsamic dijon vinaigrette / 16 GF

Manhattan Salad, Shrimp, haricot verts, onion, beefsteak tomato, bacon,  
red wine vinaigrette / 19 GF

RARE650 House Salad, Mixed baby greens, strawberries, candied pecans,  
crumbled goat cheese, strawberry vinaigrette / 15 GF

King Crab Salad, Kani, spicy Alaskan king crab, cucumber, avocado, tobiko, sesame seeds,  
tempura crunch, spicy mayo / 21 GF

Caesar Salad, Traditional Caesar dressing / 15

## MAIN

Chilean Sea Bass, Cauliflower fried "rice", Sautéed tatsoi, snow peas, Chinese sausage,  
ginger miso beurre blanc / 49

Seared Scallops, Butternut squash risotto, asparagus, exotic mushrooms / 44

Organic Roasted Chicken, Sweet potato purée, balsamic caramelized cipollini onions,  
black truffle herb jus / 29 GF

Scottish Salmon, Celery root purée, roasted brussel sprouts, creamed artichoke sauce,  
pickled mustard seeds / 42

Atlantic Halibut, Sweet potato gnocchi, king oyster mushroom, citrus butter sauce,  
smoked sea salt / 47

Colossal Shrimp, Sauteed seasonal vegetables, scampi sauce / 46 GF

Pan Seared Whole Branzino, Fregola sarda, lollipop kale, heirloom tomato,  
charred shishito, caper beurre blanc / 42 GF

South African Lobster Tail, 8oz / 58 GF

2lb. Live Maine Lobster / 54 GF

Braised Veal Osso Buco, Organic porcini trumpet pasta, baby carrots, shaved truffle  
moliterno pecorino, salted marcona almond crumble / 47

- All Fish Available Plain Grilled -

## BOTTLED WATER

San Pellegrino sparkling mineral water or Acqua Panna natural water / 9

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

- Anthony Scotto Restaurants -