

SEAFOOD PLATEAUS

* Shrimp, Oysters, Clams, Lobster and Crab

* LARGE / 69 * COLOSSAL / 99

* Raw Bar Plate for One

Two shrimp, ½ of a One Pound Lobster, Two clams, One East Coast oyster and One West Coast oyster / 34

- Lobster Cocktail / 24 * Clams on the Half Shell / 14
 Shrimp Cocktail / 18 * Oysters on the Half Shell / MP
 Colossal Crab Cocktail / 20

USDA PRIME 45 DAY DRY-AGED STEAKS & CHOPS

*Classic Porterhouse Steak

For Two, Three or Four (price per person) / 54

- *30 oz. Bone-in Rib Steak / 65 *22 oz. Bone-in Rib Steak / 58
 *Filet Mignon / 52 *Petite Filet Mignon / 44
 *New York Strip Steak / 52 *Marinated Char-Grilled Skirt Steak / 44
 *Porterhouse Veal Chop / 49 *Colorado Lamb Chops / 52

SUSHI/SASHIMI

- * Toro, blue fin tuna belly / 16
- * Ebi, cooked Shrimp / 5
- * Hamachi, yellowtail / 5
- * Uni, sea urchin / 8
- * Tako, cooked octopus / 5
- * Hirame, fluke / 5
- * Unagi, fresh water eel / 5
- * Sake, salmon / 5
- * Madai, red snapper / 5
- * Escolar, white tuna / 5
- * Maguro, tuna / 5
- * Smoked Salmon / 5

CLASSIC ROLLS

- * Yellowtail, inside out roll with scallions / 15
- * Spicy Tuna or Salmon or Yellowtail, spicy mayo and tobiko / 15
- * California, crab meat, cucumber and avocado / 13
- * Vegetable, avocado, cucumber, asparagus and oshinko / 12
- * Spider, soft shell crab and avocado with eel sauce / 15
- * Shrimp Tempura, deep fried tempura shrimp and eel sauce / 15
- * Rainbow, California roll, assorted fish on top / 16
- * Alaskan, Salmon and avocado / 15

ASSORTED SUSHI PLATTER

Small: Five pieces assorted sushi, nine pieces sashimi, spicy tuna roll / 58
Large: Eight pieces assorted sushi, eighteen pieces of sashimi, Alaskan roll, Rainbow roll / 68

SPECIAL ROLLS

- * RARE650, Tuna, salmon, yellowtail, avocado, spicy mayo, soy bean paper / 21
- * King Crab Rainbow, King crab, avocado, cucumber, assorted fish on top / 26
- * Empress, Shrimp tempura, spicy tuna on top, eel sauce, spicy mayo / 20
- * Spicy Girl, Spicy crunchy crab meat, cucumber, shrimp on top / 20
- * Dragon, Eel, cucumber, avocado and tobiko on top, eel sauce / 20
- * Yummy, Spicy crunchy salmon, avocado, mango and salmon on top / 21
- * 9, Shrimp tempura, avocado, kani, spicy mayo, tobiko / 20
- * Sunrise Roll, Spicy crunchy tuna and avocado, spicy crunchy salmon on top / 20

RARE ROLLS

- *Surf and Turf, Wagyu beef and avocado, spicy tuna and spicy king crab on top, yuzu soy / 44
- *Lobster, Spicy crunchy fresh cooked lobster and cucumber, spicy mayo / 42
- *Grilled Scallop, and King Crab Roll, asparagus, avocado, cucumber, topped with spicy kani, honey wasabi sauce, spicy mayo, tempura crunch / 40
- *Crunchy Toro Tartar, Toro tartar, mango and cucumber, scallions, tempura crunch and truffle soy sauce / 40
- *Spicy Crunchy Dragon, Shrimp tempura, avocado, cucumber, braised sea eel and tempura crunch on top with spicy mayo and eel sauce / 39
- *Rock, King crab and shrimp tempura, red tobiko, scallions, jalapeños, spicy mayo and eel sauce / 39
- *Mexican, Spicy crunchy fresh cooked lobster, apple, spicy tuna and mango on top with spicy mango sauce / 39
- *Triple Spicy, Crunchy spicy lobster, spicy tuna, spicy yellow tail and jalapeños on top with spicy mayo / 40
- *Pepper Tuna, Crunchy spicy tuna, avocado, pepper tuna on top with honey wasabi sauce / 39
- *Maguro Hamachi, Tuna, avocado, asparagus, jalapeños, scallions, yellow tail with ginger dressing / 39

APPETIZERS

- Lobster Bisque, Classic creamy bisque, lobster garnish / 18
- Jumbo Lump Crab Cake, Corn bisque, garlic herb drizzle / 19
- * Imported Burrata and Bacon, Applewood bacon, baby arugula, cherry tomato, honey balsamic emulsion / 21
- Wagyu Short Rib, Roasted garlic polenta, seasonal micro greens, gremolata / 22
- * Grilled Mediterranean Octopus, Artichokes, caperberry, basil, greek olives, roasted red pepper vinaigrette / 20
- Panko Tuna, Kimchi asian pear slaw, citrus soy vinaigrette / 22
- Crispy Calamari and Shrimp, Trio of sauces / 19
- * Maple Glazed Applewood Bacon, Pink peppercorns / 19
- Japanese Spice Mini Wagyu Burger Flight, Wasabi-ginger mayo and wasabi greens / 18

SALADS

- Purple Kale Salad, Heirloom cherry tomato, avocado, toasted hazelnuts, truffle pecorino, apple cider vinaigrette / 17
- Golden Beet Salad, Baby watercress, pickled onions, roasted walnuts, gorgonzola, cabernet vinaigrette / 15
- The Wedge, Baby iceberg, bleu cheese, hard cooked egg, red onion, smoked bacon, vine-ripened tomatoes, bleu cheese dressing / 16
- Chopped Salad, Seasonal vegetables, corn, olives, feta cheese and white balsamic dijon vinaigrette / 16
- Manhattan Salad, Shrimp, haricot verts, onion, beefsteak tomato, bacon, red wine vinaigrette / 22
- RARE650 House Salad, Mixed baby greens, strawberries, candied pecans, crumbled goat cheese, strawberry vinaigrette / 15
- Buffalo Mozzarella and Beefsteak Tomato, Baby spinach, roasted tomato and bacon vinaigrette, crispy shallots / 19
- King Crab Salad, Kani, spicy Alaskan king crab, cucumber, avocado, tobiko, sesame seeds, tempura crunch, spicy mayo / 21
- * Caesar Salad, Traditional Caesar dressing / 15

MAIN

- Halibut, Sweet potato gnocchi, shitake mushroom, oyster mushroom, citrus herb beurre blanc / 46
- Chilean Sea Bass, Roasted cauliflower, rainbow swiss chard, cherry tomato, sweet pea nage / 46
- Ora King Salmon, Horseradish potato purée, grilled asparagus, dijon sauce / 42
- Seared Scallops, Butternut squash, fava beans, apricot, purple cauliflower risotto / 42
- Crab & Chorizo Stuffed Shrimp, Sautéed seasonal vegetables, roasted garlic beurre blanc / 45
- Mediterranean Whole Branzino / 38
- South African Lobster Tail, 8oz / 52
- 2lb. Live Maine Lobster / 58
- Roasted Chicken, Sweet potato purée, balsamic caramelized cipollini onions, black truffle herb jus / 32

- All Fish Available Plain Grilled -

POTATOES & VEGETABLES

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| Baked Potato / 9 | Roasted Corn / 14 |
| Mashed Potatoes / 13 | Grilled Asparagus / 15 |
| Hash Brown / 13 | Creamed, Steamed or Sautéed Spinach / 14 |
| Homemade French Fries / 13 | Broccoli / 14 |
| Roasted Crimini Mushrooms / 15 | Black Truffle Macaroni and Cheese / 15 |
| Grilled Artichokes / 16 | - with Lobster / 26 |
| Brussel Sprouts & Pancetta / 16 | |

WATER

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



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— AN ANTHONY SCOTTO RESTAURANT —