



# AQUA

## APPETIZERS

**Heirloom Tomato Caprese** burrata cheese, prosciutto chip, melon and arugula salad, fig reduction 9

**Crispy Calamari** sweet and spicy peppers, lemon jus, basil emulsion 9

**Wagyu Beef Carpaccio** asparagus, tomatoes, capers, crispy onions, arugula, white truffle oil 12

**Jumbo Blue Crab Cakes** root vegetable and apple remoulade, whole grain mustard aioli 16

**House Smoked Salmon Plate** mini bagel crostinis, with traditional garnishes 13

**AQUA "Mac & Cheese"** lobster, chorizo, fontina, panko chervil crust 9

**P.E.I Mussels** garlic butter, crispy potatoes, horseradish aioli, toasted ciabatta 9

**Humboldt Fog Cheese Ravioli** baby spinach, sun-dried tomato pesto, aged balsamic 8

## RAW BAR

**Oysters on the Half Shell** mignonette, lemon, and tabasco - 6 for 13, 12 for 25

**Oyster Shooters** one oyster with each type: sake citrus, cognac berry, pepper vodka 9

**Yellow Fin Tuna Tartare** pickled chilies, daikon radish, avocado mousse, organic shoyu 6.5

**Loch Duart Salmon Tartare** crispy capers, red onions, mustard seed oil, crème fraiche 7.5

**Tartare Duo** a sampling of the tuna and salmon tartare 14

**Stone Crabs** mustard sauce, tobacco, and lemon MP

**Spicy Tuna Roll** wakame salad, siracha 9

**California Roll** crab, avocado, ginger chili 11

**Jumbo Gulf Coast Shrimp** citrus poached prawns, with lemon, atomic cocktail sauce 15

**Seafood Salad Trio** a tasting of: sweet shrimp ceviche, maine lobster, and jumbo lump crab 16

**Sampler** half lobster, 6 oysters, 3 clams, 3 shrimp, 3 mussels, shrimp ceviche 28

## SOUPS

**Maine Lobster Bisque** crème fraiche, caviar, lobster medallions 11

**Chef's Soup** according to chef's tastes MP

**New England Seafood Chowder** chef's fish selection, applewood bacon red bliss potatoes, littleneck clams, dill essence 8

## FROM THE GARDEN

**Romaine Heart Salad** maytag bleu cheese caesar, crispy anchovies, parmesan reggiano 8

**Iceberg Gems Salad** red onions, applewood bacon, radishes, english cheddar, thousand island 8

**Chopped Salad** romaine, cucumbers, tomato, kalamata olives, roasted peppers, genoa salami, carrots, micro herbs, feta, cabernet vinaigrette 9

**Market Salad** seasonal greens, goat cheese, grape tomatoes, fingerling potato, candied pecans, apples, champagne vinaigrette 8

**Maryland Blue Crab Cake Salad** red and green leaf lettuces, baby heirlooms tomatoes, avocado croutons, green goddess vinaigrette 17

**Grilled Tuna Nicoise** house made tuna salad, black olive oil, haricot vert, fingerling potatoes, egg, baby tomatoes, champagne vinaigrette 14

**add to any salad above** chicken 5 - salmon 8 - shrimp 8- crab cake 9

## H2O

**Loch Duart Salmon** citrus glazed, heirloom black bean ragout, smoked tomato gazpacho 23

**Grilled Harpoon Caught Swordfish** red quinoa tabbouleh, yellow tomato carpaccio, yogurt tzatziki 26

**Seared Day Boat Scallops** spinach fondue, truffle risotto croquette, maitake mushrooms MP

**Black Bean Sweet Chili Glazed Grouper** fragrant lemongrass broth, udon noodles, hon shimeji mushrooms, baby bok choy, cilantro-wasabi oil MP

**Seared Florida Snapper** smoked cipollini onions, fingerling potatoes, duck pancetta, charred tomato nage 25

**Gulf Mahi** pecan crusted, watercress-radish salad, roasted beets, beurre noisette 21

**Crab Stuffed Flounder** maryland blue crab, hollandaise, fingerling potatoes, asparagus 27

**Carbonera Tagliatle** laughing bird shrimp, ciopollini onions, snap peas, prosciutto, parmesan cream, basil 18

**Fruti di Mare** little neck clams, grouper, mussels, calamari and laughing bird shrimp, spaghetti, yellow pepper cioppino 19

## TERRE

**9oz Hereford Angus Filet Mignon** madeira mustard demi, potato puree, baby vegetables 35

**14oz Hereford Angus Kansas City Strip** root vegetable ratatouille, spinach, red onion glace 31

**Colorado Lamb Osso Bucco** mushroom fricassee, farro pilaf, crispy sweet potatoes, verjus bordelaise 24

**Butterscotch Braised Short Ribs** parsnip puree, maple glazed brussels sprouts, poached pears, crumbled maytag bleu cheese 26

**14oz Roasted Pork Chop** peperonata, grilled artichokes, sweet potato au-gratin, chipotle reduction 22

**Skirt Steak Frites** fried green tomato, chimichurri, tator tots 19

**Chicken and Sweet Sausage Cavatelli** sautéed, garlic, rapini, roasted tomatoes and fresh mozzarella 16

**Roasted Free Range Chicken** haricot vert almandine, speatzle, spiced romesco 22

**Kurobuta Baby Back** smoked pork ribs, molasses baked beans, cherry bbq jus 17

**Port Wine and St. André Brie Risotto** sweet red onions, braised shiitakes, parmesan reggiano 14

**add to any entrée above**

crab and asparagus oscar 8 - 6oz grilled lobster tail MP - maytag fondue 6

## FLATBREADS

**Tuscan Flatbread** fontina, grilled artichokes, oven-dried tomatoes, wild mushrooms 8.5

**Chef's Flatbread** according to chef's tastes 8.5

**House Smoked Salmon Flatbread** fennel puree, artisan brie, shaved red onions, capers, chives 10

**Queso Fondue Flatbread** fresh mozzarella, fontina, goat cheese and parmesan reggiano, herb panko bread crumbs 9

## ACCOMPANIMENTS

6 each, or choose three for 15

mushroom ragout - glazed market vegetables - grilled asparagus with hollandaise

creamed spinach - whipped potato puree - shoestring fries - curried cauliflower

sweet potato fries, maple aioli - maple glazed brussels sprouts - haricot verts alomodine



Matthew Mangone executive chef - [www.aquabarandgrille.com](http://www.aquabarandgrille.com) - Marshall Hamilton general manager

Consuming raw meats, seafood or shellfish may increase your risk of food-borne illness. 18% gratuity added to parties of 8 or more.

