

**small plates**  
**BIG PLATES**  
**GREAT WINES**



Spring and Summer bring a re-awakening of our senses and a way for us to reconnect with the Earth. The abundance of fresh, local produce during this season focuses this menu on dishes that are lighter, healthier and rich in the bounty of the long days ahead.

Share dishes or savor them as your own.

Food is an adventure. There are no boundaries for exploration.

### **small plates**

Chilled arugula and avocado soup with yogurt panna cotta, crab salad and caviar  
12

Lemon grass consommé with shrimp dumplings and green papaya slaw  
7

Carolina crab croquettes with tomato jam and chipotle aioli  
11

Bruschetta, roasted garlic, Garner's farm tomato basil concasse,  
herbed goat cheese and black olive tapenade  
9

Pretzel crusted jumbo lump crab cake with mango mustard and poppy seed honey  
10

Toasted ravioli, cilantro goat cheese pesto smoked tomato butter and tomato relish  
7

Jumbo lump crab gratinee with toasted bagel chips  
14

Bento box, pan seared, fennel crusted tuna, unagi avocado roll,  
seaweed salad, calamari salad, and traditional garnish  
15

Onion tart with smoked bleu cheese, Mission figs and balsamic reduction  
8

4oz. filet of beef tenderloin with truffle mashed potatoes and mushroom ragout  
14

Lobster and mango in rice paper roll with three sauces,  
hot and sour, ginger sesame and wasabi aioli  
14



**Aqua Restaurant** 114 Middle Lane Beaufort, North Carolina 28516  
728-7777 [www.aquaexperience.com](http://www.aquaexperience.com)

## Salads

Aqua's signature Caesar salad with heart of romaine, anchovy, hard boiled egg, oven roasted tomato, kalamata olives, and a brown butter-Caesar vinaigrette with cracked black pepper

8

Grilled chilled vegetables over mixed greens with black quinoa and smoked tomato butter

7

Seviche of the day

8

Baby spinach salad with crumbled blue cheese, candied pecans and pomegranate vinaigrette

6

Garner Farms local mixed greens with house vinaigrette

5

## BIG PLATES

### *Seasonal NC Seafood served Stylishly*

Pan seared grouper with caramelized fennel and cilantro goat cheese pesto

24

Local Catch of the day

Market Price

Oven roasted Ashley Farms free range chicken breast with seasonal vegetables and truffle mashed potatoes

23

Seared sea scallops with macadamia-cashew crunch, grilled pineapple relish, sweet potato mash and plantain chips

25

8oz filet of beef tenderloin with truffle mashed potatoes and mushroom ragout

28

Wasabi pea crusted seared rare Bigeye tuna with hoisin sauce, curried rice cake and cucumber raft

25

## Sides

Truffle mashed potatoes, Sweet potato mash, Truffle pommes frites, Steamed Edamame, Seasonal local vegetables

4

## Sweet Endings

Aqua's Huge vanilla bean crème bruleé

11

Crème brulee of the day

8

Bananas Foster

9

Frozen mango soufflé with caramelized pineapple

7

Bourbon pecan pie with vanilla bean ice cream

7

Tuxedo mousse (white and dark chocolate) with raspberry sauce

8

Chocolate Torte with vanilla ice cream

9

Sorbet terrine with watermelon salsa

7



## **Weekly Aqua Specials**

**Every day by the Glass!**

**\$3.99 Wines**

**\$4.99 Sangria**

**Fun Friday**

**\$5 Martinis**

**1/3 off all bottle wines**