

## big plate

### sea and shore\*



*Certified Angus Beef*® 4 oz petite filet with fried fingerling potatoes, roasted artichoke hearts, sundried tomatoes, veal demi sauce and local catch  
42

## salads

### caesar

romaine heart, crouton, olive-anchovy tapenade, parmesan regiano, deviled egg

10

### caprese



sliced mozzarella, tomatoes, strawberry balsamic reduction, basil pesto

9

### add to any dish

*Certified Angus Beef*® petite filet 23, crab cake 16, local catch (market), shrimp 11, lamb chop (single) 9

## sweet endings

### aqua's signature crème brûlée



huge Madagascar vanilla bean crème brûlée

12

### dark chocolate terrine



peanut butter cream cheese, toffee and amarena cherries

9

### bananas foster

plantains in a housemade rum caramel sauce over brown butter cake, vanilla bean ice cream

9

### dessert sampler

enjoy a sample of the above three house made confections

23

vegetarian items gluten free items dairy free items

many of our items can be prepared gluten free  
let your server know about allergies or other dietary concerns

featured wine by the glass \$5.99  
white, rosé, or red

33% off bottled wine  
on friday



join us for WineOrama tastings  
twice monthly on tuesday

*a gratuity of 20 percent will be added to parties of 6 or more*  
\* steak, tuna, lamb are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions