

# aqua star

seafood  
kitchen

## Starters

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- CRAB BISQUE** 10  
chive stix | lump crab | tobiko
- PETITE GREENS** 11  
sugar snap peas | shaved roots  
sherry vinaigrette
- GRILLED SPANISH OCTOPUS** 15  
jicama fennel pepper salad | citrus  
labneh yogurt
- BURRATA AVOCADO BRUSCETTA** 12  
castelvetrano olives | smoked  
paprika maldon salt | micro greens
- CANDY CANE & GOLDEN BEETS** 12  
laura chanel goat cheese | navel orange  
dressing | garden rocket leaves | pistachios

## Entrées

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- AQUA CAESAR** 16  
hearts of romaine | rosemary croutons  
parmesan snow | vine tomato  
Roasted Free-Range Chicken 21  
Grilled Pesto Prawns 24
- AHI TUNA NICOISE** 24  
frisée | nicoise olives | fingerling potato | hot  
house cucumber | ciogga beets | dijon-shallot  
vinaigrette
- PENNE REGATI ARRABBIATA** 21  
garlic sambal plum tomato ragu  
pecorino cheese
- BUCATINI PASTA | PRAWNS  
CLAMS** 24  
saffron | baby sweet peppers | basil from our  
garden
- WAGYU BURGER** 19  
spinach | grilled vidalia onion | dill havarti  
smoke pepper aioli | truffle parmesan garlic fries
- ROASTED HALIBUT** 28  
artichokes | heirloom carrots | red ribbon sorrel  
black truffle chervil jus
- GARLIC ROSEMARY ORGANIC  
CHICKEN** 24  
green & white asparagus | marble potato rissole  
jus d poulette
- LOCAL GRASS FED FILET OF BEEF** 32  
peanut romesco | cipolini onions | baby kale  
sauté | pancetta yukon pomme puree

## Raw Bar

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**OYSTERS**  
finest selection local  
& east coast  
1/2 doz 12  
full doz 24

**WHITE SHRIMP CEVICHE**  
lime | pickled cucumber serrano  
cilantro | plantain chips  
15

**GAZPACHO**  
golden corn | cucumber  
lipstick peppers  
9