

aqua star

seafood
kitchen

Starters

- 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

- 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

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