

starters

CRAB BISQUE
chive stix | lump crab | tobiko 10

FARMER'S MARKET GAZPACHO
golden corn | grape tomato
cucumber | lipstick peppers 9

PETITE GREENS
shaved vegetable roots & snap
beans | honey-minted balsamic
vinaigrette 11

GRILLED SPANISH OCTOPUS
charred shishito peppers | jicama
fennel salad | citrus labneh yogurt 15

SHRIMP CEVICHE
lime | serrano & yellow chilies
cilantro | plantain chips 15

BURRATA AVOCADO BRUSCETTA
castelvetro olives | smoked
paprika maldon salt | micro greens 12

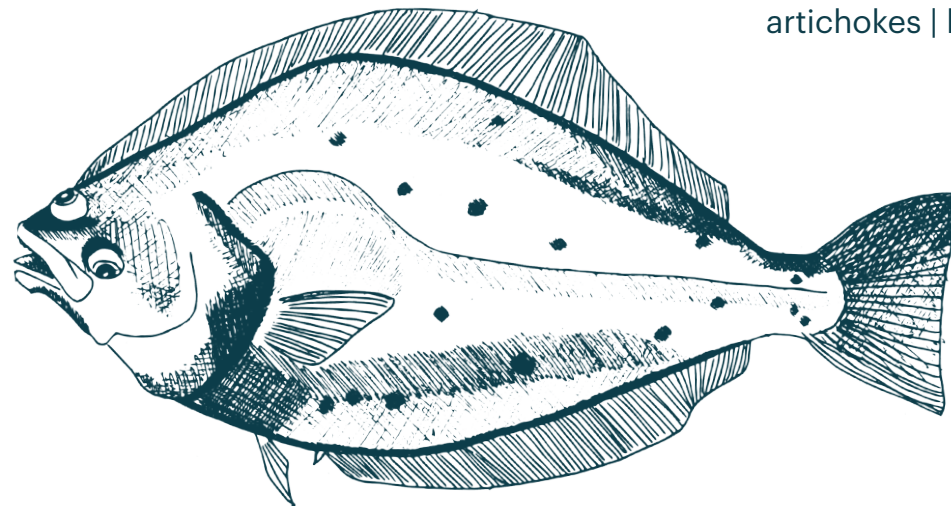
CANDY CANE & GOLDEN BEETS |
LAURA CHANEL GOAT CHEESE
navel orange vinaigrette | garden
rocket leaves | pistachios 12

entrées

AQUA CAESAR
hearts of romaine | rosemary croutons
parmesan snow | vine tomato 15
Roasted Free-Range Chicken 19
Grilled Pesto Prawns 21

AHI TUNA NICOISE
frisee | nicoise olives | fingerling potato |
hot house cucumber | ciogga beets
dijon-shallot vinaigrette 24

MAIN LOBSTER ROLL
tarragon-lemon aioli | butter lettuce
smoke paprika potato chips | house bread
& butter pickles 24



hal-i-but
a northern marine fish that is the largest of the flatfishes

PENNE REGATI ARRABBIATA
garlic sambal plum tomato ragu | pecorino cheese 18

WAGU BURGER
brioche | dill harvarti | smoke paprika aioli | garlic
parmesan truffle fries 17

JUMBO LUMP CRAB CAKES
wild arugula fennel frisee salad | espelette
pepper remoulade 21

GRILLED LAMB SLIDERS
halloumi cheese | peach chutney | arugula | garlic
parsley fries 18

ROASTED HALIBUT
artichokes | heirloom carrots | black truffle chervil jus 24

aqua juice

WATERMELON BASIL & RIND

PINEAPPLE CUCUMBER SPEARMINT

FENNEL SPINACH PEAR

SMOOTHIE - MANGO BLUEBERRY
AVOCADO COCONUT MILK