

Beginning

James River Oysters On The Shell

shallot marmalade

12

Crispy Jumbo Lump Crab Cake

red pepper rouille | shaved fennel grapefruit salad

14

Point Judith Calamari

field green tomatoes | jalapeno emulsion

12

Caribbean Shrimp Tostones

crunchy plantain | crushed avocado | tomato sweet chili drizzle

12

She-Crab Bisque

blue crab | barrel aged sherry mist

9

Field Greens

Gulf Shrimp Louie

grape tomato | dill aioli | lime stone lettuce

half 14 / full 21

Baby Artisan Romaine Hearts

parmesan snow | corn bread croutons | house recipe dressing

10

Baby Kale

country ham | granny smith apple fritter | roasted almonds | red eye vinaigrette

12

Chef de cuisine | Shaun Hinson

Sea Cuisine

Aqua Star Signature Pot Pie

lump crab | shrimp | scallops | lobster | bercy sauce
yukon gold pomme puree | maple roasted acorn squash

32

Crispy Scored Whole Flounder

peach preserve gastrique | brown butter | anise root | chili threads

30

Roasted Diver Scallops

anson mills stone ground grits | fontantini andouille | white truffle jus

28

Seared Ahi Tuna

spinach walnut ravioli | green beans | roasted yellow chili creme

33

Monk Fish Beignet and Duroc Pork Belly

pan roasted butternut squash & leek barigoule | parsley aioli

34

Ranch Meats

Meyers Angus Short Rib

parsnip mousseline | marbled potatoes | angostura charred carrots | root beer braised

28

Harvestland Organic Farm Chicken

savannah bee honey glaze | crispy brussel sprouts & pecans | jus de poulet

27

Filet of Beef | Grass Fed & Corn Finished

garlic frites | creamed rainbow chard | syrah reduction

36

Pork Porterhouse

flat creet farm house cheddar mac | sorghum barbecue drizzle

29

Herbivore

Kale Ravioli

smoked walnuts | winter squash | spanish peppers | truffle parsley jus

22