Aqua Star

Starters

Crab Bisque

chive sticks | lump crab | tobiko 10

Strawberry Fields Salad 🔀 👔



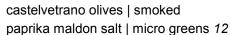


strawberries | candied walnuts | goat cheese | strawberry balsamic vinaigrette 12

Grilled Spanish Octopus V

jicama fennel pepper salad | citrus labneh yogurt 15

Burrata Avocado Bruscetta V



Candy Cane & Golden Beets V

laura chanel goat cheese | navel orange dressing | garden rocket leaves | pistachios 12

Sesame Seared Tuna 🛞





arugula | minted watermelon | green grapes cranberry-green apple puree 17

Agua Caesar

hearts of romaine | rosemary croutons parmesan snow | vine tomato 16 Roasted Free-Range Chicken 28 Grilled Pesto Prawns 27

Entrées

Bucatini Pasta | Prawns Clams

saffron | baby sweet peppers | basil from our garden 24

Grilled Swordfish 🛞



blackberry BBQ | parmesan risotto | grilled asparagus 30

Pan Seared Chilean Seabass



grit cake | roasted red pepper sauce | avocado & jalapeño purees 34

Shrimp and Grits

grilled andouille sausage | cajun cream sauce 28

Braised Pork Chop

cider beer braised | parmesan risotto | candied baby carrots 30

Chef's Special

ask your server MP

Fresh Shucked

Oysters

1/2 doz 16 finest selection local full doz 32 & east coast

seafood kitchen

Sayannah Pot Pie

lump crab | shrimp | scallops | lobster in bercy sauce market vegetables 32

Chef's Blend Burger

spinach | grilled vidalia onion | dill havarti smoke pepper aioli | truffle parmesan garlic fries 19

Roasted Snapper 🔀



artichokes | heirloom carrots | red ribbon sorrel black truffle chervil jus 28

Garlic Rosemary Organic Chicken

green asparagus | marble potato rissole jus d poulette 24

Local Grass Fed Filet of Beef

peanut romesco | cipolini onions | baby kale sauté | pancetta yukon pomme puree 32



dairy free



gluten free



vegetarian