

## STARTERS

THE SEAFOOD STAND\* \$19 PER PERSON  
KING CRAB, MAINE LOBSTER, A-1 TUNA,  
OYSTERS, JUMBO SHRIMP

SHRIMP COCKTAIL\* \$15  
COCKTAIL AND MUSTARD SAUCES

SUMMER RISOTTO \$13  
ZUCCHINI, PLUM TOMATO, REGGIANO

TUNA SASHIMI\* \$15  
AVOCADO, HEARTS OF PALM, SIRACHA

ESCARGOT FRICASSÉ\* \$14  
SPRING GARLIC, OYSTER MUSHROOM, CROUTON

JUMBO LUMP CRAB CAKE\* \$16  
WHOLE GRAIN MUSTARD

FIG AND BLEU CHEESE TART \$13  
ROASTED FIG, CABRALES BLEU, ARUGULA, PORT SYRUP

HOUSE SMOKED SALMON\* \$14  
ASPARAGUS, QUAIL EGG, TRUFFLE, CHERVIL

COLD WATER OYSTERS (1/2 Doz)\* \$16  
RAW / ROCKEFELLER / CEVICHE

## SOUPS

FRENCH ONION SOUP GRATIN \$9

FRESH SWEET CORN CHOWDER \$9

BAKED LOBSTER BISQUE \$13

## SALADS

AQUEOUS SIGNATURE SALAD \$13  
GRILLED DOUBLE CUT BACON, POPPYSEED DRESSING,  
FIREFLY FARMS BLEU CHEESE

ICEBERG \$11  
ROASTED BEETS, BLEU CHEESE, BACON,  
PICKLED ONION, MARINATED TOMATOES

SPINACH \$12  
SIGNATURE WARM BACON DRESSING

HEARTS OF ROMAINE CAESAR \$13  
HOUSE MADE DRESSING, ROASTED TOMATO,  
PARMESAN REGGIANO

## SIDES

{BIG ENOUGH FOR TWO} \$9

JUMBO ASPARAGUS	STEAK FRIES
CREAMED SWEET CORN	SALT BAKED POTATO
CREAMED SPINACH	BUTTERY WHIPPED POTATOES
HAND BREADED ONION RINGS	SAUTÉED MUSHROOMS AND CARAMELIZED SWEET ONIONS
BROCCOLI FLORET GRATIN	POTATO CROQUETTES
SAUTÉED SPINACH	SIGNATURE MACARONI AND CHEESE

## WINGS AND WATER

SESAME A-1 TUNA\* \$31  
SHIITAKE LO MEIN, TEMPURA, BALSAMIC SOY, YUZU

COLDWATER LOBSTER TAIL\* \$42  
BROILED OR STEAMED, CHOICE OF SIDE

PAN SEARED FLORIDA MAHI\* \$29  
ARTICHOKE, MELTED LEEKS, FENNEL, SAFFRON SHELLFISH BUTTER

CORIANDER DUSTED WILD SALMON\* \$30  
HUMMUS FRITTER, PEA TENDRILS, YELLOW CURRY

PAN ROASTED AMISH CHICKEN\* \$28  
SUMMER SQUASH RISOTTO, FRESH TOMATO VINAIGRETTE, BASIL

## CHOPS

PECAN CRUSTED DOUBLE CUT LAMB CHOPS\* \$38  
SPICY DIRTY RICE, SWEET SESAME GLAZE

ROASTED KUROBUTA PORK CHOP\* \$34  
STONE GROUND GRITS, AGED CHEDDAR, VIOLET MUSTARD

## SIGNATURE STEAKS

24OZ PORTERHOUSE\* \$44

18OZ BONE IN RIBEYE STEAK\* \$37

## HOUSE CUT STEAKS

\*ALL STEAKS INCLUDE CHOICE OF ONE SIDE DISH  
\*STEAKS AVAILABLE "AU POIVRE" UPON REQUEST

FILET MIGNON\* \$35/41  
8OZ / 12OZ

NEW YORK STRIP\* \$34/40  
10OZ / 14OZ

## SAUCES

CLASSIC BERNAISE	BLEU CHEESE BUTTER
BRANDY-GREEN PEPPERCORN	SPICY MUSTARD
HOUSE STEAK SAUCE	BORDELAISE
HORSERADISH CREAM	

## SURF TO YOUR TURF

\* SEAFOOD ACCOMPANIMENTS FOR YOUR STEAK OR CHOPS

KING CRAB \$17	CRAB CAKE \$16
JUMBO SHRIMP (4) \$12	OYSTER ROCKEFELLER (2) \$7
MAINE LOBSTER TAIL \$19	

## AQUEOUS

SAMPLE MENU  
SUBJECT TO CHANGE

CHEF DE CUISINE SEAN ECKMAN  
RESTAURANT MANAGER KORY YOUNG

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS  
MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS\* 6.09