



Cold Appetizers

DUO OF TUNA \$25

Spicy tartar, seared pepper tuna, ginger soy, tomato chutney, avocado, wakame, crispy wonton

CEVICHE \$20

Lime and passion fruit marinade, white fish, octopus, shrimp, pickled onion, local greens, crispy plantain

LOBSTER & SHRIMP \$28

Avocado, mango, crispy wonton, local greens

SEAFOOD SYMPHONY \$75

Crab legs, oyster, ceviche, shrimp, mussels, spicy papaya tartar, salsa Verde, pickled onion, local greens

CAESAR SALAD \$14

Heart of romaine, garlic crouton, parmesan cheese

AQUA GRILL SALAD \$16

Local greens, caramelized walnuts, gorgonzola, roasted red beets, tomato confit, red onion, creamy balsamic



Items are gluten free



Items are dairy free

Please inform your server on any allergies and restrictions

Items are subject to change based on availability. All prices are in US dollars.

A 15% service charge will be added to your bill and distributed amongst all staff, additional gratuities are always appreciated

Hot Appetizers

CRAB CAKE \$28

Arugula, lime aioli, orange balsamic, pickled onion, spicy papaya sauce

TRUFFLE MAC & CHEESE \$25

Lobster chunks, crab lump, truffle cheese sauce, grilled herb toast, parmesan cheese

CALAMARI \$16

Crispy fried, asian slaw, sesame ginger

CANADIAN SCALLOPS \$25

Mushroom risotto, glazed bacon, parmesan

P.E.I MUSSELS \$19

Lemon garlic sauce, lime aioli, grilled herb toast

CHARGRILLED OCTOPUS \$23

Arugula, salsa rosa, tomato chutney, orange balsamic, crispy potato

CLAM CHOWDER SOUP \$14

White clams, herb toast, bacon bits

LOBSTER BISQUE \$15

Pernod, lobster chunks, herb toast

OYSTERS 3 WAYS

Half dozen \$45 / Dozen \$75

Rockefeller, garlic herb, white wine

FROM THE GRILL

RED SNAPPER \$40 

Soft polenta, vegetable ratatouille, creole sauce

MAHI MAHI \$45 

Scallops, coconut rice, grilled asparagus,
tarragon beurre blanc

SWORDFISH \$42 

Grilled shrimp, whipped potato,
sweet plantain, broccolini, chimichurri

GROUPER \$39 

Sweet mashed potato, grilled asparagus,
creamy caper sauce

ATLANTIC SALMON \$38  

Sweet mashed potato, roasted vegetable,
mango salsa

SKIRT STEAK \$50 

Whipped potato, grilled asparagus, chimichurri

RIB EYE \$55 

Whipped potato, roasted vegetable,
truffle sauce

SURF & TURF \$65 

Tenderloin, shrimp, whipped potato, grilled
asparagus, garlic butter, crispy onion

LAMB CHOPS \$55 

Whipped truffle potato, glazed carrots,
red wine jus

HOUSE SPECIALTY

CIOPPINO \$59 

Herb infused tomato broth, calamari, shrimp,
lobster, scallops, mussels, white clams

SEAFOOD TAGLIATELLE \$60 

Shrimp, lobster, white clams, mussels, calamari,
scallops, creole sauce

CEDAR PLANK SALMON \$45 

Thai soba noodles, pan seared scallops, grilled
broccolini, maple bourbon glaze

GARLIC SHRIMPS \$44 

Creamy garlic sauce, linguini, pan fried
vegetables, parmesan

SEABASS \$62 

Grilled asparagus, truffle potato,
beurre blanc, crispy onion

PEPPER TUNA \$42  


Tri-color pepper crusted tuna, coconut rice,
sweet plantain, grilled broccolini


ROASTED 1/2 CHICKEN \$35 

Rosemary herb, creole remoulade, french fries,
house salad

FISHERMAN PLATTER \$36

Fried - shrimp, calamari, white fish, french fries,
creole remoulade, tartar sauce, plantain

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AQUA GRILL



LIVE MAIN LOBSTER

All served with

Roasted vegetables, mashed potato, clarified butter

STEAMED LOBSTER

Served complete in the shell

1.25 POUND \$100

2.5 POUND \$125

BROILED LOBSTER

Filled with seasoned lump crab meat

1.25 POUND \$120

2.5 POUND \$140

STREET STYLE LOBSTER

Grilled with garlic butter sauce

1.25 POUND \$110

2.5 POUND \$130

CARIBBEAN LOBSTER TAIL

6OZ \$45

12OZ \$80

ALASKA CRAB LEGS

12OZ \$120

LANGOSTINOS

Pan fried with garlic butter sauce

12OZ \$75



Items are gluten free



Items are diary free

FOR OUR LITTLE FRIENDS

HAMBURGER WITH FRIES \$15

CHEESEBURGER WITH FRIES \$17

MAC & CHEESE \$10

CHICKEN TENDER WITH FRIES \$13

STEAK SKEWER WITH FRIES \$15 

FISH & CHIPS \$12

SIDES \$8

Sweet plantain

Coconut rice

Mushroom risotto

French fries

Seasoned wedges

Fried polenta with gouda cheese

Charred asparagus, evoo, sea salt

Charred broccolini, evoo, sea salt

Pasta, olive oil, parmesan

Sweet mashed potato

Truffle mashed potato

Mashed potato

Roasted vegetable medley

House aqua salad

Caesar salad

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AQUA GRILL

