



**A Q U A**  
COASTAL CUISINE

## STARTERS

<b>SALMON RILLETTES</b>	18
<i>Creme Fraiche (Can be GF)</i>	
<b>DUCK POTSTICKERS</b>	17
<i>Ginger Sweet Potato, Seed &amp; Scallion Black Vinegar Sauce</i>	
<b>SMOKED NC TROUT DIP</b>	18
<i>Pickles, Olives, Crostini (Can be GF)</i>	
<b>PIMENTO CHEESE FRITTERS</b>	16
<i>Pepper Jelly Dipping Sauce</i>	
<b>CHARCUTERIE PLATE</b>	24
<i>Chef's Choice of Two Cheeses, Three Meats, Olives, Cornichons, Crostini</i>	
<b>MISO MUSHROOM SOUP (GF)</b>	14
<i>Wild Mushroom, Barley, Kale</i>	



## SEA COCKTAILS

<b>THE BOUNTY</b>	70
<i>Six Oysters, Four Shrimp, Half Lobster, Salmon Rillettes, Trout Dip (Can be GF)</i>	
<b>JUMBO SHRIMP (GF)</b>	20/36
<i>Six Shrimp   Twelve Shrimp</i>	
<b>HALF SHELL OYSTERS</b>	20/36
<i>Six Oysters   Twelve Oysters (Can be GF)</i>	
<b>MAIN LOBSTER (GF)</b>	28/50
<i>Half Lobster   Whole Lobster</i>	



## SALADS

<b>STEAK* 12   CHICKEN* 8   SHRIMP* 10</b>	
<b>FALL SALAD (GF)</b>	16
<i>Kale, Butternut Squash, Pickled Apples, Pepita, Maple Dressing, Goat Cheese</i>	
<b>SHOALS SALAD</b>	15
<i>Mixed Greens, Heirloom Tomato, Cucumber, Red Wine Shallots, Candied Walnuts, Banyuls Vinaigrette, Roquefort (Can be GF)</i>	
<b>CAESAR</b>	14
<i>Romaine, Parmesan, Pretzel Crouton, Anchovy Dressing (Can be GF)</i>	

## LARGE PLATES

<b>GRILLED VERLASSO SALMON (GF)</b>	<b>38</b>
<i>Dill Hollandaise, Dutchess Potato, Swiss Chard, Turnips</i>	
<b>BRASSTOWN BEEF SHORT RIB (GF)</b>	<b>48</b>
<i>Black Trumpet Mushrooms, Celery Root, Brussels Sprouts</i>	
<b>BUTCHER'S SPECIAL</b>	<b>MP</b>
<i>Daily Presentation</i>	
<b>DAILY CATCH</b>	<b>MP</b>
<i>Daily Presentation</i>	
<b>VEAL TENDERLOIN (GF)</b>	<b>50</b>
<i>Bourbon Fried Apples, Maitake, Celery Root</i>	
<b>CHICKEN + DUMPLINGS</b>	<b>32</b>
<i>Springer Mountain Chicken, Gruyere Dumplings, Leeks, Carrots</i>	
<b>PUMPKIN RAVIOLI</b>	<b>38</b>
<i>Ricotta, Egg Yolk, Cacio de Pepe, Black Truffle</i> <i>Add Protein Steak* 12   Chicken* 8   Shrimp* 10</i>	
<b>GRITS CAKE (GF)</b>	<b>28</b>
<i>Fall Squash, Maitake, Caramelized Baby Turnips, Sundried Tomato Sauce</i>	

## DESSERTS

<b>CREME BRULEE</b>	<b>12</b>
<i>Spiced Creme Brulee, Pumpkin Mousse, Whipped Caramel, Praline Crumble (GF)</i>	
<b>TIRAMISU</b>	<b>14</b>
<i>Lady Fingers Soaked in Coffee Syrup, Mascarpone Coffee Cream, Cocoa Powder</i>	
<b>THE PIE FLIGHT</b>	<b>18</b>
<i>Pecan Whiskey, Sweet Potato, Brown Sugar Apple</i>	
<b>THE CHOCOLATE</b>	<b>14</b>
<i>Chocolate Blackout Cake, Chocolate Cremeux, Chocolate Tuile Cookie, Quenelle Vanilla Ice Cream</i>	
<b>THE GLUTEN FREE</b>	<b>8</b>
<i>Balsamic Macerated Strawberries, Vanilla Bean Ice Cream</i>	
<b>ICE CREAM</b>	
<i>Vanilla 4</i> <i>Coffee 4</i>	
<b>SORBET</b>	<b>5</b>
<i>Raspberry Peach (GF/DF)</i>	