

SMALL PLATES

Zucchini Carpaccio (GF Possible) (Vegetarian) pinenut white bean hummus, tomato confit, reggiano	17
Crispy Lobster Cigars delicate lobster cigars infused with saffron, tomato and roasted pepper harissa sauce	24
Roasted Pepper & Goat Cheese Arancini (Vegetarian) marinated heirloom tomatoes	17
Peruvian Chicken Meatballs creamy verdi sauce, corn chips	16
Five Spice Ribs sticky Asian glaze, green onion, cilantro	18
Greek Flatbread (Vegetarian) flatbread topped with feta, olives, tomato, marinated onions, peppadew, tzatziki	22
Thai Pickled Shrimp* (GF) cucumber noodles	20
Charcuterie (GF Possible) cured meats, stracciatella cheese, agrodolce peppers, crostini	24
Masa Fried Green Tomato (Vegetarian) pimento cheese, pepper jelly, sweet pepper coulis,	16
Raw Tuna Trio* sushi, poke, tetaki	24

LARGE PLATES

Asada Mahi Taco Grilled pineapple salsa, crema, micro cilantro	17
Asada Veggie Tacos (V) Zucchini, portobello, grilled pineapple salsa, crema, micro cilantro	17
Lemon Pepper Chicken Sandwich crispy prosciutto, goat cheese, arugula, tomato	18
Aqua Burger smoked cheddar, bacon jam, fried onions, horseradish sauce, steak fries	22
Tuna Poke Bowl* avocado, mango, cucumber, siracha aioli	24

SALADS

Shoals Salad (GF Possible) A refreshing mix of tomatoes, cucumbers, pickled shallots, candied walnuts, dressed with Banyuls vinaigrette and Roquefort cheese	16
Baby Gem Caesar Salad Crisp baby gem lettuce tossed with garlic toasted breadcrumbs and parmesan cheese	14
Any Salad may be topped with your choice of protein	
Chicken	8
Shrimp	12
Steak*	14

SEA COCKTAILS

Jumbo Shrimp (GF) Succulent jumbo shrimp served with tarragon crema	
6 Shrimp	18
12 shrimp	36
Half Shell Oysters* (GF) Fresh oysters served on the half shell with yuzu mignonette	
6 Oysters	18
12 Oysters	36
Maine Lobster (GF) Tender Maine lobster served with two sauces	
Half Lobster	24
Whole Lobster	50

REVISED 7.11.24