



A Q U A
COASTAL CUISINE

STARTERS

- CHARCUTERIE (GF POSSIBLE)** 24
*cured meats, artisan cheese,
purple condiment, pickles, crostini*
- BUTTERNUT SQUASH ARANCINI** 16
sundried tomato, harissa, mozzarella
- JUMBO LUMP CRAB CAKE** 24
lobster emulsion, lemon dill mascarpone
- SPLIT PEA SOUP (VEGAN POSSIBLE)** 13
root vegetables, warm spices, yogurt
- ROSEMARY PEAR BRUSCHETTA** 17
*Roquefort spread, pomegranate agrodolce,
baby gem*

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SEA COCKTAILS

- JUMBO SHRIMP (GF)** 18/36
*two sauces
six shrimp | twelve shrimp*
- HALF SHELL OYSTERS* (GF)** 18/36
*mignonette
six oysters | twelve oysters (Can be GF)*
- MAINE LOBSTER (GF)** 24/48
*two sauces
half lobster | whole lobster*
- THE BOUNTY*** 80
*four oysters, four shrimp, half lobster, tuna poke
(Can be GF)*

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SALADS

- STEAK* 14 | CHICKEN 8 | SHRIMP 12**
- BABY GEM CAESAR SALAD** 14
*Crisp baby gem lettuce tossed with garlic toasted
breadcrumbs and parmesan cheese (can be GF)*
- SHOALS SALAD** 15
*cucumber, tomato, pickled shallot, candied pecans,
roquefort crostini, banyuls dressing (can be GF)*
- CHOPPED SALAD 'WALDORF'** 15
STYLE
*apples, celery, grapes, walnuts, hard cooked eggs,
endive, dill, caraway, buttermilk dressing*



ENTREES

HAZELNUT CRUSTED COLORADO LAMB RACK 56

artisan grits, goat cheese, drunken fruit

BUTTERNUT SQUASH RAVIOLI (VEGETARIAN) 30

pecan sage brown butter, Reggiano parmesan

STEAK* 14 | CHICKEN 8

SHRIMP 12 | SALMON* 14

MAPLE MUSTARD GLAZED VERLASSO SALMON* (GF) 34

parsnip remoulade, haricot vert, Hasselback potato

SONOMA DUCK BREAST 45

cherry mostarda, wild rice dumplings, candied cabbage

PORTOBELLO WELLINGTON (VEGAN) 28

pecans, sage, sweet potato puree, sauteed greens

CLASSICS

FLASH SMOKED PORK CHOP "AU POIVRE" 42

Jack Daniels green peppercorn cream sauce, collard greens, "hop + johns"

BLACKENED REDFISH 45

creole crab sauce, cheddar grits

BEEF TENDERLOIN FILLET* (GF) 54

tarragon butter emulsion, duck fat potatoes, Brussels sprouts

Items marked with "*" are cooked to order or may contain raw or undercooked foods. Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions