



A Q U A
COASTAL CUISINE

STARTERS

- SMOKED NC TROUT CHOWDER (GF)** 16
quail egg, chive oil
- DUCK CHARCUTERIE** 24
smoked breast, mousse, and rillettes
- CRISPY LOBSTER CIGARS** 24
saffron, tomato, roasted pepper harissa sauce
- SPRING GREEN PEA HUMMUS** 16
dill, buttermilk yogurt, fry bread, crudité
- RAW TRIO** 24
hamachi sushi, spicy tuna, furikaki swordfish

•••••

SEA COCKTAILS

- JUMBO SHRIMP (GF)** 18/36
peppadew cocktail sauce
six shrimp | twelve shrimp
- HALF SHELL OYSTERS* (GF)** 18/36
tangerine wasabi ice
six oysters | twelve oysters (Can be GF)
- MAINE LOBSTER (GF)** 25/50
tarragon crema
half lobster | whole lobster
- THE BOUNTY*** 80
four oysters, four shrimp, half lobster,
spicy tuna, furikaki crusted swordfish
(Can be GF)

•••••

SALADS

- STEAK* 14 | CHICKEN 8 | SHRIMP 12**
- BABY GEM CAESAR** 16
Crisp baby gem lettuce tossed with garlic toasted
breadcrumbs and parmesan cheese
- SHOALS SALAD** 16
cucumber, tomato, pickled shallot, candied pecans,
roquefort crostini
- SPRING SALAD** 15
sugar snap peas, frisée, soft-cooked egg,
grapefruit, ricotta salata



ENTREES

OAK GRILLED VEGETABLES 28
*yellow lentils, green cardamom vinaigrette,
buttermilk yogurt*

**CRISPY HUDSON VALLEY DUCK
CONFIT** 36
celeriac pappardelle, mushrooms, pistachio, citrus

ENGLISH PEA RAVIOLI 32
corn, tomato, pinenuts, spring herbs

GLAZED BERKSHIRE PORK BELLY 36
*pineapple agrodolce, artisan grits, baby bok
choy*

BUTCHER'S SPECIAL* MP
daily presentation

DAILY CATCH* MP
daily presentation

CLASSICS

CHICKEN AND DUMPLINGS 32
*Bell + e\Evans chicken, gruyere dumplings,
herb veloute*

BLACKENED REDFISH 45
creole crab sauce, artisan cheddar grits

BEEF TENDERLOIN 54
*chive demi-glace, duck fat potatoes,
king oyster mushrooms*