



**A Q U A**  
COASTAL CUISINE

## STARTERS

<b>CHARCUTERIE (GF POSSIBLE)</b>	24
<i>cured meats, stracciatella cheese agrodolce peppers, olives, crostini</i>	
<b>RAW TUNA TRIO*</b>	24
<i>sushi, poke, tetaki</i>	
<b>CREAMY LOW COUNTRY PEANUT DIP</b>	15
<i>house pickles, fry bread</i>	
<b>CRISPY LOBSTER CIGARS</b>	24
<i>saffron, tomato, roasted pepper harissa sauce</i>	
<b>DAILY ARTISAN CHEESE SELECTION (GF POSSIBLE)</b>	DP
<i>house crackers, house jam</i>	

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## SEA COCKTAILS

<b>JUMBO SHRIMP (GF)</b>	18/36
<i>peppadew cocktail sauce six shrimp   twelve shrimp</i>	
<b>HALF SHELL OYSTERS* (GF)</b>	18/36
<i>yuzu mignonette six oysters   twelve oysters (Can be GF)</i>	
<b>MAINE LOBSTER (GF)</b>	24/50
<i>tarragon crema half lobster   whole lobster</i>	
<b>THE BOUNTY*</b>	80
<i>four oysters, four shrimp, half lobster, tuna sushi, tuna poke (Can be GF)</i>	

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## SALADS

<b>STEAK* 14   CHICKEN 8   SHRIMP 12</b>	
<b>BELGIAN ENDIVE SALAD</b>	16
<i>mango, Humboldt Fog, Marcona almonds, basil champagne, vinaigrette</i>	
<b>BABY GEM CAESAR SALAD</b>	14
<i>Crisp baby gem lettuce tossed with garlic toasted breadcrumbs and parmesan cheese</i>	
<b>SHOALS SALAD</b>	16
<i>cucumber, tomato, pickled shallot, candied walnuts, roquefort crostini, banyuls dressing</i>	



## ENTREES

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

**CRISPY HUDSON VALLEY DUCK  
CONFIT (GF)** 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 + Evans chicken, gruyere dumplings,  
herb veloute*

**BLACKENED REDFISH** 45  
*creole crab sauce, artisan cheddar grits*

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

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