

## ***Special Appetizers***

### ***Baked Apalachicola Oysters Bienville***

Fresh shrimp, smoked bacon, and roasted vegetable topping/ Garlic Hollandaise 7

### ***Fried Green Tomatoes***

Crispy Bacon /Fresh Goat Cheese/ Thai Chile Remoulade/ Cajun Shrimp Salad 8

### ***Lisa's Seared Day Boat Scallops "Parma"***

Parmesan Reggiano Cream/ Sundried Tomato/ Crispy Pancetta / Shallot/ Buttery Toast Points 14

### ***Curried Prince Edward Island Mussels***

Lightly Sautéed P.E.I. Mussels with Confetti Vegetables in a Mild Curry Broth/ Crispy Kale Chip Garni 9

### ***Baked Littleneck Clams Oregonata***

Fresh Cedar Key Clams topped with Brûléed Fresh Garden Herbs, Garlic & Bread Crumbs 9

### ***First Of The Season Stone Crabs***

½ Pound Served with Mustard Sauce 13

## ***Menu Favorites***

### ***Aqua Grill Rockefeller***

Fresh Oysters or Gulf Shrimp /Creamy Spinach Topping/Parmesan Cheese 9

### ***Ahi Tuna Beckwith***

Peppercorn crusted Ahi Tuna seared to medium rare and served with a Soy Wasabi Sauce/ Homemade Fruit Salsa... A House Tradition.... 12

### ***Blue Crab Artichoke & Chili Dip***

A spicy blend of blue crabmeat/artichoke hearts/Green Chile Peppers/ Monterey Jack Cheese/served bubbly hot with toasted baguettes 8

### ***Jumbo Lump Blue Crab Cake***

Silver Queen Relish / Roasted Red Pepper Cream 11

### ***The Best Calamari***

Served with sides of roasted red pepper cream & marinara sauce 8

## ***Soups and Salads***

***Soup du Jour... fresh & delicious 6    Seafood Chowder 6***

### ***Greek Salad***

Romaine lettuce/marinated artichoke hearts/pepperoncini/Calamata olives/  
avocado/ feta cheese/tomato/cucumber/anchovies/ onions 7  
*with entrée...4    with fresh Catch...20*

### ***Special Crab Salad***

Mixed baby lettuces/Hearts of Palm/avocado/ Fresh Blue Crabmeat/  
Red onions/diced tomatoes/tossed in a creamy lemon-dill dressing 9  
*with entrée...6    with fresh Catch...22*

### ***Caesar Salad***

Crispy Romaine Lettuce tossed with Fresh Parmesan Cheese/  
Baked croutons/Tomatoes/Homemade Caesar Dressing 6  
*with entrée...3    with Fresh Catch...18*

### ***Organic Chopped Kale Salad***

Fresh Chopped Organic Kale tossed with "Kicked Up" Soy Ginger Vinaigrette, Carrots,  
Tri Color Peppers, Cherry Tomatoes, Bean Sprouts, Purple Cabbage, Toasted Sunflower Seeds 8  
*with entree 4 ...    with Fresh Catch...21*



## ***Chef Nightly Specials***

### ***Crispy Red Snapper "Bangkok"***

Served Whole, Mango sweet & sour sauce/ Stir fried Vegetable/  
Guests love this dish! 34

### ***Fresh Local Jumbo Shrimp & Grits***

Andouille Gravy/ Creamy Stone Ground Cheddar Grits/ Crispy Sweet Potato 24

### ***Winter Spice Seared Atlantic Swordfish***

Chef Aaron's Sautéed Spinach & Ricotta Gnocchi with Shiitake Mushrooms, Grape Tomatoes  
Scarlett Navel & Pearled Onion Agradolce 27

### ***Porcini Dusted Snapper***

Local St Augustine Red Potato & Leek Gratin/ Fresh Garden Herb Steeped Sweet Cream Nage  
Truffled Goat Cheese & Wild Mushroom Straws / Braised Red Cabbage 26

### ***Andouille Cornbread Crusted Redfish***

Fresh Mayport Shrimp, Charred Corn & Black Bean Poblano Relleno  
Kicked Up Organic Brown Rice Pilaf/ Scallion Oil/ Oaxacan Mole 27

### ***"Everything" Seared Cedar Plank Atlantic Salmon***

Organic Brown Rice Pilaf / House Cured Bacon, Brandy & Apple Jam/ Southern Cooked Greens 27

### ***Asian Marinated Peppercorn Seared Ahi Tuna***

Coconut Red Curry Sauce / Chinatown Vegetable Fried Rice/ Over Easy Egg/Spicy Napa Cabbage Slaw 29

### ***Pan Seared Fresh Water Trout Oscar***

Crispy Caramelized Onion & Gruyere Potato Cake/ Grilled Asparagus / Crawfish Hollandaise  
Baked Stuffed Roma Tomatoes / Frizzled Onion Straws 25

### ***Atlantic Mahi-Mahi Rizzo***

Roasted tomato and fresh basil beurre blanc/ Blue Crabmeat/ Seared  
Grilled Jumbo Shrimp/ Grilled Asparagus/ Roasted Garlic whipped potatoes 29

### ***Bang-Bang New England Cod***

Almond & fresh herb crusted/Thai chili sauce/Vegetable Primavera Pad Thai 24

### ***Italian Breaded Veal Cutlet***

Pan Sautéed in EVOO & Butter/ Egg Fettuccini Carbonara/ Ratatouille Vegetables 26

### ***Pan Sautéed Chicken Saltimbocca***

Prosciutto & Sage Seared Chicken Breast / Blistered Italian Cheeses/ Wild Mushroom Marsala Gravy  
Served over House Sautéed Orschiette Pasta with Shaved Brussel Sprouts 21

### ***Pork Schnitzel***

Thinly Pounded Pork Cutlets Brown Butter Sauce/ Georgia Peach Chutney/  
Caramelized Onion & Swiss Potato Cake/ Braised Red Cabbage/ Really Delicious Dish! 19

### ***Eggplant Parmesan "To Die For"***

Fresh Plum Tomato Sauce/ Three Cheese Blend/ Tossed Whole Wheat Pasta 18

### ***Grilled Angus Filet Mignon "Oscar"***

Buttery Lump Crab/ Scallion Whipped Potatoes / Grilled Asparagus/ Garlic Hollandaise 34

### ***Grilled Center Cut New York Strip Steak***

Wild Mushroom Marsala/ Shaved Brussels Sprout & Pancetta Sauté/ Truffled Haystack Potatoes 32

### ***Live Maine Lobster***

Steamed 24 /lb ..... Stuffed w/ Jumbo Lump crabmeat.... 28/ lb



## **House Specials**

*Catch of the Day offered in these delicious presentations*

### **Hemingway**

Coated with Parmesan cheese, fine herbs & sesame seeds/ sautéed until crispy/ topped with a sun-dried tomato chive Mornay/ crispy red potatoes/fresh vegetables 21

### **Brown Butter Garlic**

Egg dipped/ sautéed/ topped with a brown butter garlic sauce/ enhanced With Blue Crabmeat...a garlic lover's delight! 22

### **Jerusalem**

Egg dipped/ sautéed/ fresh lemon-tarragon butter sauce/ accented with artichoke hearts, Capers, red peppers, mushrooms, green onions/ over angel hair pasta 22

### **"Blackened" Atkins Style**

Avocado/ Vine Ripe Tomatoes/ Maytag Bleu Cheese/ Capers/Red Onions Virgin Olive Oil/ Aged Balsamic Vinegar...A Low Carb Entrée 19

## **Other Favorites**

### **Broiled Combo**

Broiled Fresh Catch Filet/ Fresh Local Mayport Jumbo Shrimp/ Day Boat Sea Scallops Fresh lemon & herb beurre blanc/ Rice Pilaf with a kick / Fresh Vegetables 24

### **Shrimp Parmesan**

Served with Fettuccini Carbonara...Outstanding! 22

### **Crispy Fried Seafood Platter**

Panko Fried Fresh Fish/ Blue Crab Cake/ Day Boat Sea Scallops Jumbo Shrimp/Served with Hand Cut Fries & Coleslaw 26

### **Fresh Mayport Shrimp & Day Boat Scallops Scampi**

Mushrooms, Red peppers, Garlic, Shallots/ Fresh Herbs/Lemon Meuniere/Angel Hair 26

### **Chicken Picatta**

Lemon Caper Sauce/ Roasted Red Peppers/ Mushrooms /Angel Hair Pasta 18

### **Pork Osso Bucco**

Braised Pork Shank/ Vidalia-Pancetta Jus/ Whipped Potatoes/ Jardinière Vegetables 24

### **Fried Boneless Pork Chops**

Whipped Potatoes/ Mushroom gravy/ Sautéed Green Beans 18

### **Organic Tofu Mediterrean**

Toasted Orzo Fricassee with Baby Spinach, Artichoke Hearts, Sundried Tomatoes, Kalamata, Capers, Roasted Red Peppers, and Pepperoncini/ Ouzo Brûléed Feta Crumbles and Garden Herb Buerre Blanc 19

## **Aqua Grill Small Plates**

### **Shrimp Scampi Tacos**

Garlicky Sautéed Fresh Mayport Shrimp /Roasted Garlic Aioli/ Mozzarella, Baby Arugula, and Marinated Vine Ripened Tomatoes Accompanied by Toasted Orzo Salad with Fresh Garden Herbs and Crunchy Confetti Vegetables. 13

### **Pecan Crusted Tilapia**

whipped sweet potatoes/ southern cooked collard greens/ honey dijon cream 14

### **Blackened Chicken Salad**

Hydroponic Baby Arugula/ Sweet Vidalia Onions/ Vine Ripe Tomatoes/Avocado/ Egg/ Feta Cheese Organic Radish/Avocado/ Red Peppers And Hearts Of Palm/Tossed in our Shallot Vinaigrette 14

### **Sesame Tempura Shrimp**

Fresh Mayport Shrimp in a Light & Crispy Tempura Batter Served over Stir Fried Basmati Rice/ Mango Sweet & Sour/ Chili Spiked Ponzu 16

### **Chef Mike's Linguini & Red Clam Sauce**

Back By Overwhelming Requests/Served with Fresh Littleneck Clams/Toasted Garlic Bread 15

**On the Grill:** Rainbow Trout, Salmon, Ahi Tuna, Mahi-Mahi, American Red Snapper, Flounder, Triggerfish, Cobia, Grouper, Swordfish, & New England Cod