

AQUA S NIGHTS

Welcome Back 2010

Soups n Salads

Our signature CORN AND CRAB SOUP, Drizzle of Organic Truffle Oil <i>Seriously, the best!</i>	7 cup / 9 bowl
Creamy Clam Chowder, Boston Surf Clams, Taters, Celery, Leeks, House cured Bacon, <i>Yummy</i>	6 cup / 8 bowl
AQUA S <i>BASIC</i> Organic MIXED GREEN salad, Organic Roma Tomatoes n Cucumbers, Organic Croutons, Champagne Vinaigrette	6.95
Classic CAESAR Salad with Organic Romaine, Shaved Parmesan, House made Caesar Dressing, Peppered Croutons	7.95
<i>Chef's Garden</i> Organic Mixed Greens, FRIED GOAT CHEESE, Roasted Red Peppers, Cherry Tomatoes, Balsamic Vinaigrette	8.95
<i>Chef's Garden</i> Organic ICEBERG Lettuce Salad, Organic Celery, Roma Tomatoes, Cucumbers, House made Pimento Cheese on Organic Croutons, Champagne Vinaigrette	8.95

Signature Apps

OYSTER'S ROCKEFELLER, Half Dozen Smith Island Oysters topped with Organic Creamed Spinach, Crispy Bacon, <i>an AQUA Favorite</i>	10.95
Warm CRAB DIP with Parmesan Bread Crumbs, Organic Crostini for Dippin' <i>Can't Stop</i>	10.50
Chef's BANGIN SHRIMP tossed with Spicy House made Mayonnaise <i>A Westerlund Inspiration</i>	11.95
Jumbo Lump Crab Cake on Toasted Bread with Spicy Smoked Tomato Cucumber Salsa	12.50

For the Little Peeps

Butter Pasta	6
Chicken Fingers, Fresh Veggies, Curly Fries	8
Individual Cheese Pizza	7

Mains

SHRIMP & SCALLOP with Fresh Fettuccini Pasta, Organic Root Spinach, Snow Peas, Caramelized Onion Cream Sauce, Organic Micro Parsley <i>Lynette's Wine Selection, Estancia Pinnacles Ranches Pinot Noir 2007, Monterey California 10 gl</i>	28
Tomato & Parmesan Bolognese with Fresh Fettuccini Pasta, Herbs de Provence Crusted CHICKEN BREAST, House made Pancetta, Roasted Cipollini Onions, Organic Micro Basil <i>When in Rome do as the Romans, GO Italian Wine babe!</i>	26.50
CEDAR PLANKED Roasted FAROE ISLAND WILD SALMON, Orzo with an Organic Spinach n Truffle Pecorino Pesto, Oven Roasted Cherry Tomatoes, Braised Leeks, Lemon Buerre Blanc <i>White or Red, I'm torn...in that case, go Pinot Noir or Iris Pinot Gris 2007, Willamette Oregon 9gl</i>	27.95
ATLANTIC TILE FISH, Organic Lentils, Organic Root Vegetables, Sautéed Currituck Greens, Parsley Pesto Cream Sauce <i>Try, Simi Chardonnay 2008, Sonoma California 9gl</i>	26.50
Blue Cheese Crusted Brandt Farms BEEF CUTS, with Roasted Baby Potatoes, Wild Mushrooms, Caramelized Onions, Sautéed Broccolini, Red Wine Demi-Glace	
Brandt Farms Prime Beef Tenderloin	38.95
Brandt Farms Center Cut Sirloin	28.95

*Surprisingly different cuts of beef and fat content rule the wine selection!
With the Sirloin try Masked Rider Petite Sirah 2007, Sonoma CA 9gl
or the more elegant Ferrari-Carano Siena Red Blend 2007, Sonoma CA 14 gl, with the Tenderloin*

Long Island DUCK BREAST, Crispy Duck Confit, Organic Brown Rice, Organic Kolrabi and Roasted Beets, Duck Jus <i>Earthy but bright fruit, Spanish Sons Tempranillo 2007, León Spain 8 gl</i>	28.95
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YUMMY DESSERT

AQUA S FUNNEL CAKE (like the State Fair only better) Fresh Strawberry Marmalade n <i>the best</i> Strawberry Ice Cream, <i>Had it since we've opened!</i>	7
Chambers Family Recipe CHEESE CAKE <i>Brad makes his Momma proud everytime! Ask about today's flavor.</i>	7.50
Brown Sugar BREAD PUDDING, warm apple pecan caramel sauce, House made Butter Pecan ice cream, <i>Nic's Favorite</i>	8
Warm Flourless CHOCOLATE CAKE, Our Coconut Macadamia Ice Cream, Hot Fudge Sauce, <i>well, what can we say, yum</i>	8.50
Assorted House made ICE CREAMS & SORBETS, <i>all groovy</i>	4.95

DESSERT "TINIS"

Mochatini- Bourbon, Baileys, Godiva Dark Chocolate, espresso + cream	11
Grasshopper- THE Green Classic, ninja!	10
AQUALicious (oh yea!)- Baileys Caramel, Stoli Vanilla, Franny+ Kahlua	11
White Chocolate Espresso- Espresso Vodka, White chocolate Godiva + Cream	10

WARM BEVERAGES

Organic, Free Trade NUMI teas- Earl Grey, White Tea, Chamomile or Decaf Black Vanilla 2.25
Coffee 2.25 Cappy or Latte 4 Espresso 3.50 Double Espresso 5

DESSERT WINES

Michele Chiarlo Nivole Moscato d'Asti 2007, Italy	7
Banfi Rosa Regale Sparkling 2007, Italy	6
Isole e Olena Vin Santo 2000, Chianti Italy	16
Giuseppe Campagnola Recioto della Valpolicella 2005, Italy	12
Domaine de La Rectorie Banyuls 2006, France	13
Château Bastor- Lamontagne Sauternes 2003, France	14
Château Rieussec Sauternes 2003, France	21
Château d'Yquem Sauternes 2003, France	50 glass/ 25 half glass
Inniskillin Cabernet Franc Ice Wine 2006, Niagara Canada	29
Inniskillin Reisling Ice Wine 2006, Niagara Canada	26
Oremus Tokaji Late Harvest 2004, Hungary	14

PORTO

Smith Woodhouse 20 year Tawny	13	Silva Presidential 2003 Vintage	12
Smith Woodhouse 1995 LBV	15	Silva Presidential 20 year Tawny	14
Smith Woodhouse 1991 Vintage	17	Silva Presidential 40 year Tawny	22
Graham's 10 year Tawny	10	Warre's 1985 Vintage	18
Graham's 1970 Vintage	27	Warre's 1980 Vintage	20

AQUA HAPPENINGS

Open Wednesday thru Saturday in April

Treat that special Gal in your life to Aqua's Mother's Day Brunch May 9th.

Best Sunset in Town Always

Coffee Mugs- 8 ducks

AQUA S Pint glass- 5 ducks

Bumper Sticker, we know you are, "HOOKED ON QUACK"- 3 ducks

Gift Certificates for the Spa & Restaurant OH Yea!

Committed to our favorite things, FOOD, WINE n SPA!

Aquaobx.com