

STARTERS

OUR SIGNATURE SWEET CORN & CRAB SOUP

drizzled with white truffle oil
9/12

MIX GREEN SALAD

*assorted mixed greens with
grape tomatoes, carrots,
cucumbers, red wine vinaigrette*
8

PEI MUSSELS

*white wine, shallot, lemon, bacon, arugula,
crumbled gorgonzola, grilled bread*
13.5

ROASTED BEET SALAD

*Arugula, red and golden beets, goat cheese,
toasted pecans, citrus vinaigrette*
12

CONE OF HAND CUT FRIES

w/ curried chipotle ketchup dipping sauce
7
w/ truffle oil and shaved parmesan, bistro aioli
9.5

BLACK-EYED PEA SOUP

with crispy Surry ham, chives
6/8

CLASSIC CAESAR SALAD

*crisp romaine, classic Caesar
dressing, croutons, shaved parmesan*
9.5

OYSTERS ROCKAFELLER

*local oysters, creamed spinach, Chambord,
crispy applewood smoked bacon, pecorino cheese*
20

WARM CRAB DIP

*crab meat, cream cheese and melted
parmesan, crostini*
13.5

BANGIN' SHRIMP

*lightly fried and tossed in AQUA's spicy mayo
and served over an Asian spiced slaw*
13

Our cheese and charcuterie boards will also be available.

ENTRÉES

SCALLOPS

*seared scallops, savory lobster cheesecake,
charred asparagus, lemon infused EVOO*
39

CRAB CAKES

*two pan seared cakes, black-eyed peas, shallot,
arugula, smoked cherry tomato purée*
32

FRUITS DE MER PASTA

*shrimp, local bay scallops and PEI Mussels, marsala
tomato sauce with lemon, cream, capers and garlic
over pappardelle pasta, shaved pecorino*
26

SEARED SCOTTISH SALMON

*Organic wild rice, braised kale, confit asparagus
purée, crispy parsnips*
28

FILET MIGNON & LOBSTER TAIL

*Au gratin potatoes, creamed spinach,
Sundried tomato buerre blanc*
48

8 oz DELMONICO

*Seasoned with house made rub and grilled,
roasted fingerling potatoes, grilled asparagus,
gorgozola demi-glace*
34

BEEF SHORT RIBS

*Braised in Yuengling lager, roasted Brussels
sprouts, creamy gouda cavatappi pasta,
braising liquid reduction*
28

BLACK BEAN QUINOA CAKES

*roasted fingerling potatoes, sweet potato,
cippolini onions, roasted red peppers,
butternut squash purée (vegan)*
22

LOCAL LINE CAUGHT FISH

Fresh from the sea and to your plate with seasonal accompaniments
Market Price