

AQUA GRILL

STARTERS

FRESH FROM OUR RAW BAR

Oysters on the Half Shell	<i>half-dozen</i>	\$15.25
	<i>dozen</i>	\$26.75
Littleneck Clams on the Half Shell	<i>half-dozen</i>	\$12.75
	<i>dozen</i>	\$23.25
Peel & Eat Shrimp		
<i>Steamed in beer and pickling spice</i>		\$13.95
Searched Tuna Tataki		
<i>Served with wasabi and seaweed salad</i>		\$14.95
Ceviche Peruano		
<i>Prepared with a piquant lime marinade and fingerling potatoes</i>		\$11.75
Grav Lax		
<i>Cured salmon with cucumber dill sauce</i>		\$9.75
Lobster Salad		
<i>Served with celery root and grape tomatoes</i>		\$16.95

HOT FROM OUR OPEN VIEW KITCHEN

Steamed Mussels		
<i>Steamed with garlic, herbs and white wine</i>		\$11.75
Gnocchi & Prawns		
<i>Served with pesto-mascarpone and green mango relish</i>		\$11.75
Chesapeake Bay Crab Cake		
<i>Served with grain mustard dip and romaine hearts</i>		\$12.25
Fried Calamari		
<i>Served with crushed tomato, hot pepper and olive oil</i>		\$11.50
Grilled Portobello		
<i>Served with bruschetta and gorgonzola</i>		\$10.50

SOUPS AND SALADS

New England Clam Chowder		
<i>Traditional style with potatoes and bacon</i>		\$7.00
Aruban Fish Soup		
<i>Served with cornmeal funchi</i>		\$6.50
Gazpacho		\$6.25
Fresh Market Mixed Greens		\$7.50
Caesar Salad		\$8.75

Items subject to change due to seasonality and availability. All prices in US dollars. A 15% service charge and a 3% Government tax is not included. There will be a \$5 sharing charge for all appetizers and a \$10 sharing charge on all entrees.

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ENTREES

FROM THE WOOD GRILL

All seafood is grilled over hickory chips and brushed with lemon-herb vinaigrette dressing or dusted with Cajun spices. Offered with your choice of mango salsa, grilled salsa criollo or caper-pimento remoulade.

Chilean Salmon (<i>bright pink, farm-raised</i>)	\$25.75
Center Cut Swordfish (<i>flesh-white, coarse grained, meaty</i>)	\$26.75
Mahi-Mahi (<i>sandy white, fine textured, meaty</i>)	\$25.50
Yellowfin Tuna (<i>sashimi grade, cooked rare to medium</i>)	\$31.25
Red Snapper (<i>flesh-white</i>)	\$27.75
Black Grouper (<i>creamy white, firm-flaky, mild</i>)	\$28.75
Shrimp Skewer (<i>jumbo South American whites</i>)	\$27.50
Scallop Skewer (<i>Canadian colossal</i>)	\$28.25

FROM THE DEEP FRYER

All seafood is breaded with cornmeal and fried in cholesterol-free vegetable shortening. Offered with your choice of caper-pimento remoulade or traditional tartar sauce.

Butterflied Shrimp (<i>savory black tigers</i>)	\$25.75
Haddock Fillet (<i>North-Atlantic, snow-white, mild</i>)	\$24.75
Sea Scallops (<i>Canadian colossal</i>)	\$26.50
Fried Fisherman Platter (<i>shrimp, scallops, haddock & calamari</i>)	\$28.75

SIDE ORDERS

Seasoned Wedge Fries	\$4.75
Baked Potato	\$4.75
Basmati Rice Pilaf (<i>prepared with chick peas and almonds</i>)	\$3.75
Caribbean Polenta (<i>prepared with roast peppers and fresh greens</i>)	\$3.75
Summer Squash Casserole (<i>baked with parmesan, basil & sun-dried tomatoes</i>)	\$4.75
Fried Sweet Plantains	\$3.75
Grilled Asparagus	\$5.50
Steamed Broccoli (<i>served with roast garlic aioli</i>)	\$4.25

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HOUSE SPECIALTY ITEMS

Steamed Live Maine Lobster	<i>one and one-quarter pounds</i>	\$42.00
	<i>two and one-half pounds</i>	\$79.95
Broiled Stuffed Maine Lobster	<i>one and one-quarter pounds</i>	\$45.00
	<i>two and one-half pounds</i>	\$83.75
Alaskan King Crab Legs		
<i>Steamed whole in shell, served with garlic aioli</i>		\$52.50
Fisherman's Pot		
<i>Monkfish, scallops, shrimp, clams and mussels steamed with potatoes and herbs</i>		\$32.75
Linguini Alla Vongole		
<i>Red or white sauce with garlic, olive oil and littleneck clams</i>		\$26.50
Seafood Capellini Provencal		
<i>Shrimp, clams and mussels with fresh tomato, herb, garlic and angel hair pasta</i>		\$31.00
Cioppino		
<i>Lobster, shrimp, scallops, mussels, clams, and calamari simmered in a light tomato sauce with red wine, saffron, fennel and herbs</i>		\$45.50
Blackened Cobia		
<i>Ocean-raised, presented with red pepper compote, asparagus and fingerling potatoes</i>		\$27.75
Seared Chilean Sea Bass		
<i>Prepared with shallots, habaneras, cilantro and sauternes beurre blanc served with asparagus and fingerling potatoes</i>		\$29.95
Center-cut Eye of Sirloin		
<i>Twelve ounce black angus trimmed, served with cabernet-portobello sauce</i>		\$29.50
Grilled Free-range Chicken		
<i>Half chicken partially de-boned, marinated in rosemary and garlic</i>		\$23.75
Grilled Portobello and Seasonal Vegetables		
<i>Served with Caribbean polenta</i>		\$22.25

<i>Add a brochette to any entree prepared sauteed, fried, steamed or grilled to perfection</i>		
<i>Schrimps brochette</i>		\$11.00
<i>Scallops brochette</i>		\$11.75

DRINKS

Coffee	\$2.90
Tea (<i>choose from a wide selection of specialty teas</i>)	\$2.90
Iced Tea	\$2.90
Sodas (<i>Coke, Sprite, Diet-Coke</i>)	\$2.90

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