

LUNCH

11:30AM - 4PM

Starters

- Calamari** 15
Lightly breaded, with marinara sauce, and lemon
- Garlic Shrimp** 18
Sautéed in garlic butter with lemon, grilled toast points, and broccolini
- Jumbo Lump Crab Cake** 12
Pan seared and served with a passion fruit mustard emulsion
- P.E.I. Mussels** 18
Pan steamed in pernod, fennel, grape tomato, lemon, basil, and an Italian butter broth
- Ceviche of Corvina** 17
Marinated in Persian lime, cilantro, red onion, giant white corn, and topped with sweet potato fries
- Cheese Plate** 27
Three kinds of cheese plated with smoked almonds, calimyrna fig jam, honey, and fresh fruit
- Traditional Shrimp Cocktail** 18
Original with horseradish cocktail sauce

Soups

- Cuban Gumbo**
Cup 6 Bowl 9
- Aqua's Signature
New England Clam Chowder**
Cup 6 Bowl 9

Salads

- Southwest Florida Caesar Salad** 12
Lightly grilled heart of Romaine with our own Caesar dressing, marinated white anchovies, homemade croutons, and shaved parmesan
- Lobster and Shrimp Salad** 16
Served with a side of greens, roasted tomato, and toast points
- Spinach Salad** 12
Organic baby spinach tossed in a Raspberry Yuzu vinaigrette with fresh watermelon, and shitake mushrooms
- House Salad** 10
Organic baby greens, goat cheese, roasted pecans, and grape tomatoes, tossed in a citrus vinaigrette
- Macedonian Salad** 12
Tomatoes, cucumbers, onions, and peppers, with extra virgin olive oil and sheep's milk feta cheese
- Add Chicken for \$7, Salmon or Shrimp for \$9, or a Crab Cake for \$10 to any salad*

Sides

- Sauteed Spinach** 8
- Fresh Cut Fries** 8
- Yukon Gold Puree** 8
- Garlic Broccolini** 10
- Blistered Asparagus** 10
- Mushroom & Truffle Risotto** 15