

DINNER

Starters

Calamari 18
Lightly breaded, with marinara sauce and lemon

Garlic Shrimp 21
Sautéed in garlic butter with lemon, grilled toast point & broccolini

Jumbo Lump Crab Cake 14
Pan-seared served with passion fruit mustard emulsion

P.E.I. Mussels 21
Pan steamed in Pernod, fennel, grape tomato, lemon basil, and an Italian butter broth

Ceviche of Corvina 20
Marinated in Persian lime, cilantro, red onion, giant white corn, and sweet potato fries

Three Cheese Plate 29
Three kinds of cheese plated with smoked almonds, calimyrna fig jam, honey, and fresh fruit

Traditional Shrimp Cocktail 21
Original with horseradish cocktail sauce

Soups

Cuban Gumbo
Cup 8 Bowl 12

**Aqua's Signature
New England Clam Chowder**
Cup 8 Bowl 12

Salads

Southwest Florida Caesar Salad 15
Lightly grilled heart of Romaine with our own Caesar dressing, marinated white anchovies, homemade croutons, and shaved parmesan

Lobster and Shrimp Salad 19
Served with a side of greens, roasted tomato, and toast points

Spinach and Watermelon Salad 15
Organic baby spinach tossed in a Raspberry Yuzu vinaigrette with fresh watermelon and shitake mushrooms

House Salad 15
Organic baby greens, goat cheese, roasted pecans, and grape tomatoes tossed in a citrus vinaigrette

Macedonian Salad 15
Tomatoes, cucumbers, onions, peppers with extra virgin olive oil and sheep's milk feta cheese

Seafood Salad 19
Shrimp, mussels, clams, and calamari tossed in a lemon caper vinaigrette over baby arugula

Add Chicken for \$9, Salmon or Shrimp for \$12, or a Crab Cake for \$14 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