



Flavors of the Mediterranean

SOUPS

SOUP OF THE DAY | 8

LEMON CHICKEN ORZO SOUP | 8

FRENCH ONION SOUP | 11

garlic crouton, calvados apple brandy, provolone, gruyere

PLATES TO SHARE

SPREAD TASTING | 16

tzatziki, scallion hummus, pita (VEG)

SPANAKOPITA | 15

(5) spinach-feta mix, tzatziki (VEG)

HONEY & FETA BRUSSEL SPROUTS | 16

lightly fried, almonds (GF, VEG)

FILET MIGNON SPRING ROLLS | 19

sautéed onions, red peppers, cheddar, chili sauce

BURRATA CAPRESE | 18

arugula, ripe tomato, basil, olive oil, balsamic glaze, grilled bread

MUSSEL POT | 20

choice of tomato fra diavolo or garlic-white wine broth, served with grilled bread

LOBSTER TACOS | 23

(2) cheddar, caramelized onions, tomato, cabbage, sriracha mayo

GREEK WINGS | 19

(8) paprika-mustard dry rub, scallions, dill, tzatziki (GF)

CRISPY ZUCCHINI & EGGPLANT CHIPS | 18

tzatziki (VEG)

LAMB LOLLIPOPS | 24

(3) lamb chops, cucumber-yogurt, marinated red onions, diced tomatoes, grilled pita, red wine vinaigrette

FIERY SHRIMP | 17

flash-fried shrimp, spicy sauce

GREEK FETA FRIES | 12

Nick's favorite crispy fries, grated feta, oregano, paprika, pepperoncini aioli, sriracha mayo, fresh lemon (GF, VEG)

FLASH FRIED CALAMARI | 19

served with marinara sauce

TRUFFLE MAC N CHEESE | 18

add Lobster +10

CHAR GRILLED OCTOPUS | 25

marinated onions, capers, red wine vinaigrette (GF)

TUNA POKE TACOS | 19

(3) avocado, pico di gallo, sriracha mayo

HANDHELDS

CRAB CAKE SANDWICH | 24

onion, roasted red pepper sauce, brioche bun, oregano fries

10 OZ. ANGUS BURGER | 22

smoked gouda cheese, grilled onions, mushrooms, brioche, oregano fries

TUSCAN CHICKEN CIABATTA | 22

crispy chicken, mozzarella, roasted peppers, tomato, arugula, balsamic glaze, pepperoncini aioli, ciabatta, oregano fries

CHICKEN "GYRO" | 20

pulled rotisserie chicken, tomato, onion, feta, tzatziki, pita, oregano fries

FLATBREADS

MARGHERITA

FLATBREAD | 17

tomato, mozzarella, oregano, fresh basil (VEG)

MEDITERRANEAN

FLATBREAD | 18

mozzarella, onions, cherry tomatoes, Kalamata olives, green peppers, feta, chili flakes, arugula, balsamic glaze

BROCOLI-RICOTTA

FLATBREAD | 17

ricotta, mozzarella, broccoli, caramelized onion, truffle oil (VEG)

20% Gratuity added to parties of 8 or more | VEG - Vegetarian | GF - Gluten Free

SALADS

Salad additions: Burrata + 4 | Grilled Chicken + 6 | Crispy Chicken + 6 | Shrimp + 10

PEAR ARUGULA SALAD | 17

arugula, red onions, cranberries, gorgonzola, candied pecans, honey balsamic (GF, VEG)

ROASTED BEET SALAD | 17

roasted beets, mixed greens, red onions, crispy feta cheese fritters, cranberries, toasted walnuts, honey balsamic glaze (VEG)

NIKO'S GREEK SALAD | 18

romaine, onion, cucumbers, tomato, feta, olives, hummus, red wine vinaigrette, pita (VEG)

CRAN APPLE SALAD | 17

arugula, onion, gorgonzola, dried cranberries, granny smith apple, walnuts, honey-balsamic vinaigrette (GF, VEG)

PECAN CRUSTED CHICKEN SALAD | 25

romaine, onions, pecans, endive, tomato, pear, gorgonzola, mustard dill dressing

ROTISSERIE CHICKEN RICE BOWL | 20

pulled chicken, onion, tomato, cucumber, radish, feta, hummus, brown rice (GF)

CHICKEN

CHICKEN SOUVLAKI PLATTER | 25

(2) marinated red onions, tomatoes, grilled pita, tzatziki, oregano fries

CHICKEN FRANCESE | 25

chicken medallions, linguine, parsley, lemon-butter reduction

VODKA CHICKEN PARMESAN | 28

crispy chicken, penne, mozzarella, vodka sauce

CHICKEN MADEIRA | 27

grilled asparagus, melted mozzarella, angel hair pasta, mushroom-madeira reduction

CHICKEN PARMESAN | 27

crispy chicken cutlet layered with mozzarella and tomato sauce, served over linguine

CHICKEN MILANESE | 27

pan-fried chicken medallions, Italian breadcrumbs, arugula salad, capers, Saffron-lemon vinaigrette, balsamic reduction

PASTAS

(Gluten Free Pasta Available)

PENNE VODKA | 20

san marzano tomatoes, parmesan (Add Burrata +4, Chicken +6, Shrimp +10)

SPICY RIGATONI | 20

red pepper flakes, basil, vodka cream sauce (Add Burrata +4, Chicken +6, Shrimp +10)

LITTLENECK LINGUINE | 28

1 dozen littlenecks, roasted garlic, parsley
Choice of tomato fra diavolo or garlic-white wine broth

MEDITERRANEAN SEAFOOD LINGUINE | 36

Littlenecks, mussels, scallops, shrimp tossed with linguine
Choice of tomato fra diavolo or garlic-white wine broth

AQUA

- FISH N' CHIPS | 25**
beer battered cod, oregano fries, house tartar sauce
- SOY GLAZED SHRIMP | 29**
(5) jumbo shrimp, grilled asparagus, jasmine rice, scallions, peanuts, pineapple-soy glaze (GF)
- HORSERADISH CRUSTED SALMON | 32**
grilled aspragus, scallion potato puree, citrus beurre blanc
- MEDITERRANEAN SWORDFISH | 34**
grilled swordfish, asparagus, jasmine rice, tomato-olive relish, saffron vinaigrette sauce
- RAINBOW TROUT ALMONDINE | 32**
mixed vegetables, jasmine rice saffron-lemon vinaigrette (GF)
- BOSTON COD IMPERIAL | 34**
lump crab crusted cod, grilled asparagus, scallion potato pureé, lobster-brandly sauce
- SEARED SESAME AHI TUNA | 37**
sautéed spinach, jasmine rice, sweet chili sauce (GF)
- SEARED CHILEAN SEA BASS | 41**
grilled asparagus, jasmine rice, scallions, peanuts, ginger-soy glaze
- GRILLED BRONZINI | 39**
mixed vegetables, roasted potatoes, saffron-lemon vinaigrette (GF)
Please note: prepared whole or mostly filleted; additional cook time required

TERRA

- BRAISED LAMB SHANK | 35**
served with sautéed carrots, roasted peppers, orzo, and a rich red wine demi-glaze
- CAPER-DIJON PORK CHOPS | 32**
(2) sautéed spinach, scallion-potato puree, caper-dijon infused demi glaze
- STEAK FRITTES | 32**
sliced flat iron steak, parmesan truffle fries, mushroom & mustard reduction
- BARBECUE PORK RIBS | 32**
full rack pork ribs, onion frites, zesty BBQ sauce, oregano fries
- GORGONZOLA NY STRIP | 45**
caramelized onions, mixed vegetables, roasted potatoes, merlot demi glaze
- 10 OZ. FILET MIGNON | 56**
asparagus, scallion potato puree, merlot demi glaze

KID'S MENU

- MAC N CHEESE | 12**
KID'S CHICKEN SOUVLAKI | 12
(1) grilled pita, tzatziki, fries
KID'S PENNE VODKA | 12
- KID'S CHEESEBURGER | 12**
french fries
KID'S CHICKEN FINGERS | 12
french fries

Book your special event at AquaTerra Grille!
Private rooms available to accommodate small and large parties.
Our spaces can seat 10-100 guests