

### TO START

DAILY SOUP 6

**CONFIT GARLIC FRIES** 10

CONFIT GARLIC OIL | PARMESAN | MIXED HERBS | MALT AIOLI

CRISPY BRUSSEL SPROUTS 15

CRISPY APPLEWOOD SMOKED BACON | CARAMELIZED VIDALIA | CHILI | HONEY- BALSAMIC

CHICKEN TENDERS AND FRIES 14

SHRIMP COCKTAIL 15

GENTLY POACHED SHRIMP | COCKTAIL SAUCE | LEMON

MARGHERITA FLATBREAD 13

TOMATO-BASIL SAUCE | ROASTED TOMATOES | MOZZARELLA | HONEY-BALSAMIC | HERBS

FISH TACOS (3) 15

MAHI-MAHI | SLAW | AVOCADO-LIME CREMA | PICO DE GALLO | PICKLED ONIONS

CRISPY CHICKEN WINGS (8) 18

FLAVORS: HOUSE MADE DRY-RUB, GARLIC-PARMESAN, CAJUN-BBQ, MANGO HABANERO

# **LIGHT FARE**

**GRILLED ROMAINE SALAD 15** 

SPLIT ROMAINE HEART | PARMESAN | CROUTONS | MIXED HERBS

**GARDEN GREENS 18** 

MIXED GREENS | BEETS | PICKLED ONIONS | GOAT CHEESE | CANDIED WALNUTS |
BALSAMIC VINAIGRETTE

SUPERFOOD SALAD 16

BABY SPINACH & KALE | QUINOA | FETA | ALMONDS | BLUEBERRIES | PEAR | MAPLE-MUSTARD VINAIGRETTE

**ADD ON** 

CHICKEN 7 | SHRIMP 9 | SALMON 9 | STEAK 12



## **HANDHELDS**

ALL SANDWICHES COME WITH BEER BATTERED FRIES SUBSTITUTE SWEET POTATO FRIES OR SIDE SALAD, \$3 EACH

#### TAMPA CUBAN 17

HAM | SALAMI | ROASTED PORK | SWISS CHEESE | MUSTARD AIOLI | PICKLES | LA SEGUNDA CUBAN BREAD

#### **AQUA BURGER 19**

BLACK ANGUS BEEF| AGED CHEDDAR | GREEN LEAF | TOMATO | RED ONION | PICKLES | GARLIC AIOLI | TOASTED BRIOCHE BUN

#### **TURKEY BLT 19**

GREEN LEAF | TOMATO | BACON | SWISS | AVOCADO-LIME CREMA | WHEAT BERRY BREAD

### **AQUA CRAB CAKE 25**

SLAW | TOMATO | CAJUN REMOULADE | TOASTED BRIOCHE BUN

# **SPECIALTIES**

#### SHRIMP SCAMPI 27

GARLIC, BUTTER & WINE SAUCE | LINGUINI | FRESH HERBS

THREE-CHEESE FRESH TORTELLINI IN CREAMY PESTO SAUCE 25

BASIL PESTO CREAM SAUCE | SHAVED PARMESAN | MIXED HERBS

ORANGE BLOSSOM HONEY- GARLIC ROASTED SALMON 32

FRESH NORTH ATLANTIC SALMON | HERB BROWN RICE | SEASONAL VEGETABLES

HALF ROASTED MOJO CHICKEN 35

FRIED PLANTAINS | CILANTRO RICE | SPANISH BLACK BEANS | CITRUS JUS

**NEW YORK STRIP STEAK** 40

CRUSHED POTATOES | CARAMELIZED VIDALIAS | SEASONAL VEGETABLES | VEAL DEMI

CHEF'S SPECIAL CATCH OF THE DAY \*Market price\*

WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ATTENTION: 18% gratuity will be added to parties of six people or more.