

small plates
BIG PLATES
GREAT WINES



Our menu is created to bring you the freshest seasonal items available presented with a creative touch. Aqua's small plates offer you an exciting array of tastes in "just right" portions ideal for passing around the table or enjoying two or three as a full meal.

Aqua's Big Plates feature Choice Beef and only the freshest, North Carolina seafood as well as local produce when it's seasonally available. Aqua prides itself on offering fresh local products and supporting our local fisherman and farmers.

Enjoy the journey and Bon Appetit!

small plates

Soup du jour
5

Lobster pot pie with sweet potato fries
14

Elements of soy: Edamame (soybean), miso marinated tofu, soy pancake
with green tea syrup and shot of soy milk
12

Shrimp corn dogs with apple fennel slaw and chipotle aioli
12

Japanese bento box with ginger curry seared local yellow fin tuna, firecracker shrimp,
calamari and seaweed salad, served with traditional accompaniments
14

BBQ oysters in the shell over wilted spinach with pickled red onion and blue cheese
12

Pretzel crusted jumbo lump crab cake with mango mustard and poppy seed honey
12

Butternut squash ravioli with toasted pine nuts, shaved parmesan and brown butter
9

Tempura tuna roll with seaweed salad and Asian dipping sauce
12

Molasses and black pepper smoked pork belly with cheese grit cake and jalapeno relish
14

Mussel soufflé with shellfish essence (Please allow 10 minutes cook time.)
12



Aqua Restaurant 114 Middle Lane Beaufort, North Carolina 28516
728-7777 www.aquaexperience.com

Greens

Aqua's signature Caesar salad with heart of romaine, anchovy, hard boiled egg, oven roasted tomato, kalamata olives, and a brown butter-Caesar vinaigrette with cracked black pepper

8

Aqua mixed greens with crumbled blue cheese, candied pecans and pomegranate vinaigrette

6 {4 with BIG PLATE}

Baby spinach salad with fried artichoke hearts and whole grain mustard vinaigrette

7 {5 with BIG PLATE}

Roasted beet and goat cheese salad with balsamic vinaigrette

8

BIG PLATES

Seasonal NC Seafood served Stylishly

Pan seared grouper with caramelized fennel and cilantro goat cheese pesto

23

Seared sea scallops, grilled hearts of palm salad and mango coconut coulis

24

Wild rice and duck strudel with bacon red cabbage ragout

24

Plantation coffee rubbed, 8 oz. choice filet with truffle mashed potatoes, zucchini ribbons and port olive sauce

28

Sweet Endings

Huge crème bruleé

10

Chocolate mousse

9

Bananas Foster

9

Frozen mango soufflé

9

Aqua dessert sampler: Crème bruleé, bananas foster and chocolate mousse

15



Weekly Aqua Specials

Every day by the Glass!

\$3.99 Wines

\$4.99 Sangria

Fun Friday

\$5 Martinis

&

1/3 off all bottle wines