

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

Jumbo lump crabmeat gratinee with Asiago cream and scallions served with grilled pita points (serves two)

14

Bacon-wrapped scallops baked with a maple-bourbon barbecue glaze

8

Mozzarella Caprese Napoleon: baked stack of grilled eggplant, house-made Buffalo mozzarella, oven dried Willis Farm tomatoes and portabella mushroom with a red pepper tomato sauce

8

Bruschetta, featuring Willis Farms tomatoes and roasted garlic ricotta

7

Japanese bento box with sesame seared yellow fin tuna, spring rolls, calamari and seaweed salads, and traditional accompaniments

14

A study in scallops...ask your server about the kitchen's inspirations of the day

10

Aqua cheese plate...assorted artisan cheeses served with flavor-enhancing relishes

8

Pan seared jumbo lump crab cake with sautéed sea beans and an old bay aioli

11

Firecracker shrimp...sautéed red chili and garlic shrimp served with a Caribbean salsa

8

Twin grilled kobe beef sliders topped with melted house-made boursin cheese, served with apricot mustard, mango ketchup, herbed mayonnaise and shoe string potatoes

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, grape tomato, calamata olives, and a brown butter-Caesar vinaigrette with cracked black pepper

7

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

5 {3 with BIG PLATE}

Baby arugula salad with fried artichoke hearts and citrus vinaigrette

5 {3 with BIG PLATE}

BIG PLATES

Seasonal NC Seafood served Stylishly

Grilled tuna steak over fried rice with Asian slaw and mustard mint sauce

23

Caribbean jerked mahi over sautéed sea beans with fried arugula

22

Phao: Vietnamese seafood sauté with Chinese noodles and a rich Asian spiced chicken broth, chicken breast, pork dumplings and pan seared shrimp and scallops finished with daikon sprouts, basil and cilantro

22

Plantation coffee rubbed, 8 oz. choice filet with a soft blue cheese walnut polenta, oven roasted Willis Farms tomato, and a Cabernet demi glace

26

Two pan seared jumbo lump crab cakes with sautéed sea beans and an Old Bay aioli

20

Light and Dark

Huge crème brulee (serves 2-4)

10

Bananas Foster

8

Mint panna cotta with Willis Farms strawberry soup

7

Aqua dessert sampler: Crème brulee, bananas foster, and mint panna cotta

15

"Not your mother's" cookie plate

Chocolate covered macaroon, chocolate chip-coffee gelato ice cream sandwich, beignet, washed down with an Irish cream milkshake

8

Aqua chocolate truffle Petit Fours for two in 4 flavors: crème brulee, bananas foster with caramel sauce, triple chocolate cheesecake, and kahlua mousse

12



Weekly Aqua Specials

Fun Friday

\$5 Martinis & 1/3 off all bottle wines

Every day

\$3.99 Wines by the Glass!