

ACQUARIO

SPECIAL 3 COURSE DINNER

CHOICE OF ONE STARTER, ONE ENTREE AND ONE DESSERT

STARTERS

SHRIMP COCKTAIL

(5)Jumbo Shrimp with Cocktail
Sauce, House Coleslaw and
Lemon

KALE AND ROMAINE CAESAR

Kale, Romaine Lettuce, Roasted
Tomato, Kalamata Olives, Focaccia
Croutons, Caesar Dressing

CRAB CAKES

(2)Crab Cakes, Tomato
Ginger Jam, Cilantro Lime
Remoulade

LAGO MAR SALAD

Mixed greens, Tomato,
Cucumber, Red Onion, Crumbled
Blue Cheese, Kalamata olives,
Balsamic Vinaigrette Dressing

CALAMARI

Seasoned Floured Squid
Tubes, Tomato Sauce, Cilantro
Lime Remoulade

ENTREES

BONE-IN PORK CHOP

10 ounce Pork Chop, House Steak Sauce, Traditional
Sweet Potato Mash

SHRIMP SCAMPI

White wine, lemon & garlic with
Linguini

OVEN ROASTED HALF CHICKEN

served with Lemon Thyme Au Jus and Yukon Mash
Potato

FETTUCCHINE BOLOGNESE

Classic Italian sauce
with pork, veal and beef

SKIRT STEAK

8 ounce Grilled Skirt Steak, Yukon Mashed and
chimichurri sauce
additional \$7

DESSERTS

KEYLIME PIE

CHOCOLATE CAKE

CARROT CAKE

\$45 PER PERSON

NO SUBSTITUTE OR
SPLITTING

NOT AVAILABLE FOR
TAKE OUT

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Please notify your server of any specific food allergies. Prices do not include gratuity
20% operation charge included on parties of 8 or more 7.2026