

ACQUARIO

MODERN AMERICAN CUISINE

STARTERS

- GF** **FLORIDA STYLE AHI POKE**
Chopped Ahi Tuna, Scallions, Diced Avocado tossed in Guava Poke Sauce Served with Plantain Chips 14
- CRAB CAKES**
Tomato Ginger Jam, Cilantro Lime Remoulade 15
- GF** **SEA SCALLOPS**
Sautéed Mushrooms, Wilted Kale, Pancetta with a Tomato Vinaigrette 15
- LOBSTER MAC AND CHEESE**
lobster meat, garganelli, white cheddar, gorgonzola, parmesan cheese sauce, white truffle oil 18
- GF** **SHRIMP AND GRITS**
Boursin Goat Cheese Grits, Baby Pepper, Chorizo, and a Lemon Butter Pan sauce 17
- CALAMARI**
Seasoned Floured Squid Tubes, Tomato Sauce, Cilantro Lime Remoulade 12

SALAD

- GF** **WEDGE SALAD**
Iceberg lettuce, Chopped bacon, Crumbled Blue Cheese, Tomatoes, Cucumbers, House Blue Cheese Dressing 8
- GF** **ROASTED BEET AND ORANGE SALAD**
Strawberries, Goat & Boursin Cheese Spread, Toasted Pumpkin Seeds, Roasted Beet Vinaigrette 9
- GF** **PINEAPPLE SALAD**
Baby Greens, Grilled Pineapple, Grape Tomatoes, Strawberries, and Pineapple Vinaigrette 8
- KALE AND ROMAINE CAESAR**
Kale, Romaine Lettuce, Roasted Tomato, Kalamata Olives, Crumbled Focaccia Croutons, Citrus Caesar Dressing 8
- STRAWBERRY AND ARUGULA SALAD**
Baby Arugula, Strawberries, Pumpkin seeds, Goat & Boursin Cheese Spread, Candied Almonds, Strawberry Vinaigrette 8

- add to any salad**
sous vide chicken 25
Flat Iron Steak 28

ENTREES

- GF** **LIGHTLY BLACKENED MAHI MAHI**
Caribbean Fruit Salsa, Coconut Risotto, Orange Butter Foam 28
- PORT WINE BRAISED SHORT RIB**
10 oz Boneless Short Rib, Roasted Cipollini Onion, Port Wine Demi, Roasted Garlic Yukon Mash 28
- VEAL PARMESAN**
Lighty Egg Battered Veal Scaloppini, Chunky Romesco Sauce, Capers, Fresh Mozzarella, Fettuccine Pasta 26
- SHRIMP AND SCALLOP ROASTED CAULIFLOWER CARBONARA**
Fettuccine, Crispy Pancetta, Roasted Tomatoes, Cauliflower, Basil, Cream sauce 32
- PLANTAIN CRUSTED SNAPPER**
Coconut Risotto, Orange Butter Foam 30
- GF** **ATLANTIC SALMON**
Roasted Salmon, Boursin Goat Cheese Grits and Brandied Cherry Pomegranate Sauce 25
- V** **SPINACH MUSHROOM RAVIOLI**
Sautéed Baby Pepper, Mushrooms, Lima Beans, Tomatoes, Wilted Kale and Basil Pesto Butter 24
- GF** **SEA SCALLOPS**
Pan Seared Scallops, Boursin Goat Cheese Grits and Smoked Corn Sauce 32
- CORNFLAKE FRIED CHICKEN**
Cornflake Crusted Chicken, Boursin Goat Cheese Grits, Bourbon Mustard Molasses Sauce, Tabasco syrup 25
- GF** **BONE-IN PORK CHOP**
10 ounce Pork Chop, Black Garlic Butter, Grilled Pears, Traditional Sweet Potato Mash 27

STEAK

- GF** **SOUTHWEST RUBBED RIBEYE**
12 ounce ribeye, Traditional Bearnaise Sauce, Roasted Garlic Yukon Mashed 37
- NEW YORK STRIP STEAK**
12 ounce New York Strip, Roasted Garlic Yukon Mashed, Black Garlic Butter, Roasted Cipollini Onions and Red Wine Syrup. 38
- FILET MIGNON**
6 ounce Center Cut Beef Tenderloin, Roasted Garlic Yukon Mashed, Bone Marrow Demi Sauce, Black Garlic Butter 39
- STEAK FRITES**
8 ounce Flat Iron Steak, Roasted Cipollini Onions, Port Wine Demi with Sweet potato Fries, Black Garlic Butter 28
- GF** **FLAT IRON STEAK**
8 ounce Flat Iron Steak, House Steak Sauce, Traditional Sweet Potato Mash, Black Garlic Butter 28

GF - gluten free items **V** - vegetarian items

Consumer Advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase risk of foodborne illness
Please notify your server of any specific food allergies. Prices do not include gratuity

4-9-19