

ACQUARIO

MODERN AMERICAN CUISINE

STARTERS

CHEESE AND CHARCUTERIE PLATTER

cheese from around the world, rosette de lyon, sopressata, fig spread, cornichons, brandy cherries, crackers, naan bread (serves 2 people) 20

GF PORK BELLY

grilled tomato bbq jam, apple fennel salad 15

TUNA TARTARE

pickled cucumber, black garlic soy vinaigrette, wasabi dust, wonton crisp, ginger coconut sabayon 16

CRAB CAKES

creole mustard remoulade, roasted corn salsa, plantain crisp 15

GF SEA SCALLOPS

mushrooms kale pancetta fava bean ragout, tomato vinaigrette 15

LOBSTER MAC AND CHEESE

lobster meat, garganelli, white cheddar gorgonzola parmesan cheese sauce, white truffle oil 18

GF SHRIMP AND GRITS

white cheddar goat cheese grits, baby pepper, spanish chorizo, yellow pepper vinaigrette 17

CALAMARI

battered squid tubes, tomato sauce, creole mustard remoulade 12

SALAD

GF WEDGE SALAD

iceburg lettuce, apple wood candied bacon, crumbled blue cheese, tomatoes, cucumbers, chives, roasted shallot blue cheese vinaigrette 8

GF ROASTED BEET AND ORANGE SALAD

compressed strawberries, goat boursin cheese spread, crumbled pistachios, ginger beet vinaigrette 9

GF PINEAPPLE PEAR SALAD

baby greens, grilled pineapple, sous vide pears, raspberries, pickled fennel, roasted pineapple vinaigrette 8

GRILLED CAESAR

grilled romaine, roasted tomato, kalamata olives, parmesan crisp, crumbled focaccia croutons, citrus caesar dressing 8

APPLE FENNEL SLAW SALAD

apple fennel brussel sprout slaw, baby greens, faro, candied almonds, cranberries, roasted butternut squash, maple dijon dressing 8

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

ENTREES

GF LIGHTLY BLACKENED MAHI MAHI

Caribbean fruits salsa, boniato mashed, ginger coconut sabayon 28

GF BONE-IN PORK CHOP

10 ounce pork chop, pear prune bbq sauce, grilled pears, carrot sweet potato puree 27

PORT WINE BRAISED SHORT RIB

10 oz boneless short rib, cipollini onion shallot reduction, boniato mashed 28

VEAL PARMESAN PAPPARDELLE

lighty egg battered veal scaloppini, chunky romesco sauce, fried capers, fresh mozzarella, pappardelle pasta, basil emulsion 26

LEMONGRASS CRUSTED CHICKEN

coconut ginger foam, fava bean puree 25

PLANTAIN CRUSTED SNAPPER

charred corn relish, carrot sweet potato puree, orange foam 30

V SWISS CHARD RAVIOLI

roasted pepper kale pesto, brown butter, mushrooms, fava beans, tomatoes, wilted kale 24

GF SEA SCALLOPS

mushroom kale fava bean ragout, crispy pancetta, tomato vinaigrette, fava bean spread 32

GF ORGANIC SALMON

mango spiced rubbed salmon, braised fennel baby pepper coconut sauce, carrot sweet potato puree 25

CORNFLAKE FRIED CHICKEN

cornflake crusted chicken, white cheddar goat cheese grits, bourbon mustard molasses sauce, tabasco syrup 25

SHRIMP AND SCALLOP ROASTED CAULIFLOWER CARBONARA

fettuccine, crispy pancetta, roasted tomatoes, cauliflower, basil, cream sauce 32

STEAK

GF SOUTHWEST RUBBED RIBEYE

12 ounce ribeye, chipotle bearnaise sauce, boniato mashed, charred corn relish 37

GF NEW YORK STRIP STEAK

12 ounce New York Strip, pomegranate blueberry balsamic syrup, roasted cauliflower yukon mashed, crispy shallot, black garlic boursin cheese butter 38

FILET MIGNON

6 ounce Sterling Silver beef tenderloin, mushrooms fava beans tomato kale ragout, roasted garlic cauliflower yukon mashed, bone marrow bordelaise sauce, black garlic boursin cheese butter 39

STEAK FRITES

8 ounce Sterling Silver flat iron steak, cipollini onion shallot merlot reduction, hand cut truffle parmesan fries, truffle steak butter 28

GF FLAT IRON STEAK

8 ounce Sterling Silver flat iron steak, house made steak sauce, sweet potato carrot puree, black garlic boursin cheese 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 11-18

20% Gratuity included on parties of 8 or more