



APPETIZERS

Mandarin Chicken Lettuce Wraps 11.00

Boston Bib-Grapes-Mandarin Oranges-Walnuts

Steamed Clams 14.00

Garlic Champagne Broth-Lemon Caper Butter-Pesto Croutons

Baked Brie 12.00

Pear Chutney-Lavender Honey-Seasonal Berries

Spicy Calamari 11.00

Soy Dijon Aioli-Baby Spinach-Sriracha-Green Onions

Peanut Butter Stuffed Jalapenos 8.00

Tempura Fried-Raspberry Dipping Sauce

House Smoked Salmon Platter 15.00

Grilled Baguette-Roasted Garlic Cream Cheese-Tomato Caper

Salsa-Grilled Zucchini and Squash

Oysters or Clams the Half Shell 6 8.00

Fresh Horseradish-Cocktail Sauce-Mignonette 12 16.00

Crab Cakes 15.00

Dijon Cream-Fennel Citrus Slaw

Baked Avocado 14.00

Gorgonzola-Prosciutto-Roasted Garlic-Red Pepper-Chianti Glaze

Peel and Eat Shrimp 13.00

Poached Shrimp-Cocktail Sauce-Lemons

Soup and Salad

Soup of the Day 6.00

Clam Chowder 8.00

Baby Clams-Apple Wood Smoked Bacon-Toasted Crouton

French Onion Soup Au Gratin 7.00

Swiss Cheese-Pernod-Sourdough Crouton-Parmesan Cheese

Garden Salad 6.00

Mixed Greens-Cherry Tomatoes-Broccoli Sprouts-Red Onion-Cucumber

Baby Spinach & Goat Cheese 8.00

Almonds-Dried Cranberries-Pear Vinaigrette-Crispy Onions

Classic Wedge 7.00

Iceberg-Gorgonzola Dressing-Vine Ripe Tomatoes-Balsamic Glaze

Tomato-Mozzarella-Red Onion 9.00

Roasted Garlic Vinaigrette-Baby Mixed Greens

Caesar Salad 8.00

Romaine Hearts-Parmesan Cheese-Garlic Croutons

Avocado Salad 9.00

Mango-Avocado-Grapefruit-Mixed Greens-Citrus Cilantro Vinaigrette

Executive Chef - Sean Sullivan

SEAFOOD CREATIONS

Cherry Crusted Salmon 25.00

Roasted Garlic Mash-Saffron Butter-Balsamic Spinach Sauté

Mediterranean Seabass 26.00

Tomato Garlic Broth - Artichoke Hearts - Clams - Brown Rice

Crispy Barramundi 25.00

Lemon Brown Butter - Potato Soufflé - Shaved Brussel Sprouts

Parmesan Halibut 29.00

Tomato Butter-Basil Mash-Maple Glazed Baby Carrots

Grilled Swordfish 27.00

Avocado Tomato Salsa-Citrus Butter-Brown Rice-

Grilled Summer Squash

Salmon Oscar 31.00

Grilled Salmon-King Crab-Asparagus-Béarnaise-roasted Garlic Mash

*Please notify your server if you have any food allergies. Raw or undercooked food may be a risk to your health.
An 18% gratuity will be added to tables of six or more. An \$8.00 charge will be added to split plates.*

All Steaks and Seafood Include Your Choice of Two Side Dishes

Aqua Terra's Steaks

8 Ounce Prime Rib	25.00
12 Ounce Prime Rib	29.00
8 Ounce Filet Mignon	39.00
12 Ounce New York Strip	32.00
14 Ounce Angus Beef Rib Eye	36.00
8 Ounce London Sirloin	26.00

Seafood

Salmon	25.00
Halibut	29.00
Scallops	26.00
Seasonal Seabass	26.00
Barramundi	25.00

SEASONAL FEATURES

<i>Stuffed Pork Chop</i>	25.00
<i>Gorgonzola Apple Stuffing-Baked Sweet Onions-Natural Jus-Bacon Green Beans-Pear Chutney</i>	
<i>Sea Scallops</i>	26.00
<i>Watermelon Salsa-Dijon Cream-Balsamic Spinach</i>	
<i>Grilled Chicken Breast</i>	21.00
<i>Roasted Tomato Sauce-Avocado Salad-Yukon Mash-Tomatillo Sauce</i>	

SIDES

<i>Roasted Garlic Mash</i>	<i>Fries</i>
<i>Capellini Pomodoro</i>	<i>Sautéed Mushrooms</i>
<i>Potato Soufflé</i>	<i>Steamed Asparagus</i>
<i>Steamed Brown Rice</i>	<i>Grilled Beefsteak Tomato</i>
<i>Baked Potato with Sour Cream and Chives</i>	<i>Steamed Broccolini</i>
<i>Cajun Onion Rings</i>	<i>Bacon Green Beans</i>
<i>Balsamic or Roasted Garlic Spinach Sauté</i>	<i>Baked Spaghetti</i>

SAUCES

<i>Béarnaise</i>	3.00
<i>Hollandaise</i>	3.00
<i>Saffron Butter</i>	3.00
<i>Lemon Caper Butter</i>	3.00
<i>Whole Grain Mustard Sauce</i>	3.00
<i>Brandy Peppercorn Sauce</i>	3.00
<i>Zinfandel Sauce</i>	3.00

TOPPINGS

<i>Gorgonzola Crust</i>	4.00
<i>Caramelized Onions</i>	2.00
<i>Horseradish & Sour Cream</i>	4.00
<i>All substitutions</i>	4.00
<i>Additional Sides</i>	A LA Carte