

AQUA RESTAURANT & LOUNGE

STARTERS

Spinach & Artichoke Dip

Warm Spinach & Artichokes with Cheeses and Onion topped with Tomato, served with Grilled Pita Chips 11. Add Lobster 3.

Sliders

Three Juicy Mini Burgers topped with Caramelized Onions accompanied with Lettuce, Tomato, & Pickles 11.

BBQ Pork Sliders

Three Mini Sliders piled high with Shredded Pork smothered in Tangy BBQ Sauce 9.

Lobster Mac & Cheese

Macaroni smothered in Homemade Cheese sauce tossed with Buttered Lobster Pieces 12.

Ahi Poke

Diced Rare Yellowfin Tuna with Soy, Sesame, and Scallions served with Crisp Wonton Chips 13.

Tomato Bruschetta

Grilled Crostini topped with diced Tomatoes in Olive Oil, Basil, Garlic & Balsamic Reduction finished with Fresh Parmesan 7.

Chicken Potstickers

Crispy Wontons filled with Chicken, Vegetable, and Green Onion. Served with Ponzu Sauce for Dipping 8.

Appetizer Sampler

Buffalo Chicken Wings, Mozzarella Sticks, Chicken Fingers, Fried Zucchini, & Jalapeno Poppers. Served with a cool Ranch Dip and Marinara Sauce 14.

Vegetable Tempura

A sampling of lightly Tempura coated Green Beans, Zucchini, Carrots, and Broccoli served with Spicy Pesto Aioli 7. Add Salmon 3.

Potato Skins

Hearty Potato Skin Cups filled with Creamy Mashed Potatoes topped with Shredded Cheese, Bacon, & Chives 7.

Quesadilla

Shredded Cheddar & Jack Cheeses and Pico de Gallo melted inside a Warm Flour Tortilla.
Served with Sour Cream and Salsa on the side 7. Add Chicken, Pork, or Steak 2.

SALADS

California Cobb Salad

Chopped Grilled Chicken Breast, Bacon, Avocado, Tomato, Cucumber & Shredded Cheeses served over a Bed of Greens 14.

Aqua Signature Salad

Mixed Field Greens tossed with Candied Walnuts, Swiss Cheese, and Balsamic Dressing with Ripe Strawberries 12.
Add Grilled Chicken 3.

Ahi Tuna Salad

Pan Seared Rare Yellowfin Tuna on a bed of Mixed Greens with Tomato & Cucumber tossed in a Wasabi Vinaigrette 16.

Grilled Chicken Salad with Oriental Sesame Dressing

Spring Mix of Greens & Napa Cabbage tossed with Carrots, Bell Peppers, Mandarin Oranges, & Toasted Almonds 13.

SANDWICHES

Add Soup or Salad to any Sandwich or Entrée 2.

Chicken Parmesan

A piping hot Italian Herb & Parmesan Crusted Chicken Breast smothered in House Made Marinara Sauce with Melted Mozzarella Cheese and Trio Bell Peppers on a Toasted Baguette. Choice of Fries or Salad 12.

Philly West

Our signature sandwich. Pieces of Filet Mignon grilled with Mushrooms, Onions, and our House Made Jack Daniels Au Jus, topped with Melted Mozzarella, served on a Warm Baguette with Steak Fries 14.

Vegetarian Burger

With the works ~Swiss Cheese, Lettuce, Tomato, Onion, Cucumber, & Avocado. Choice of Salad, Fruit, or Steak Fries 10.

AQUA'S Angus Burger

Applewood Smoked Bacon, Mesclun Lettuce, Pesto Tomato, and Grilled Onion. Choose Steak Fries, or Salad 11.

Chipotle Chicken Wrap

Sundried Tomato Tortilla Stuffed with Marinated Chicken, Mixed Greens, Tomato, Avocado, Bacon and Shredded Cheddar & Monterey Jack Cheese with a Light Chipotle Spread. Choice of Salad, Fruit, or Steak Fries 11.

ENTREES

Add Soup or Salad to any Sandwich or Entrée 2

O.C. Chicken

Our signature entrée. Panko Crusted sliced Chicken Breast fanned over Linguine, Trio Bell Peppers & Onions tossed in a Light Roasted Garlic Cream Sauce finished with Fresh Parmesan 14.

Top Sirloin

A 10 oz Center Cut Top Sirloin Sizzling in Au Jus topped with Grilled Onions, served with Roasted Potatoes and Sautéed Vegetables 21. Topped with Butter & Garlic Sautéed Lobster 26.

Pan Seared Salmon

Salmon Fillet topped with Roasted Garlic Butter Cream Sauce, served with Green Beans & New Potatoes 18.

Fish Tacos

Three Warm Corn Tortillas filled with Grilled Marinated Mahi Mahi, Shredded Cabbage, Fresh Pico de Gallo, and our House Made Tangy White Sauce. Very Refreshing 14.

Pesto Primavera Pasta

Penne Pasta tossed in a Light Cream Pesto Sauce with Zucchini, Artichoke Hearts, Broccoli, Carrots, & Yellow Squash 12. Add Chicken Breast 4. Add Salmon 5.

Chef's Special Petite Filet

Ask your server for today's Petite Filet special with Fresh Vegetable and Prepared Starch 19.

Pork Chop

Succulent Bone In Pork Chop with Port Berry Reduction over Red Skin Mashed Potatoes and Mushroom & Green Bean Almondine 19.

Tomato Risotto with Grilled Chicken

Savory Tomato Risotto topped with Herb Grilled Chicken smothered in a Creamy Mushroom Sauce 16.

Spicy Beef Noodles

Stir Fried Spicy Noodles with Tender Bites of Boldly Seasoned Beef tossed with Crisp Cabbage, Onion, Mushroom, Carrot, & Broccoli 14.

