

SALAD

Add grilled chicken breast 3; blackened jumbo shrimps 4; grilled salmon 5; seared Ahi Tuna 5

- Caesar Salad** • Romaine, Parmesan cheese, and homemade croutons tossed in Caesar dressing 6
Cobb Salad • with smoked bacon, tomatoes, chopped egg and Gorgonzola cheese with choice of house made special herb vinaigrette, Dijon balsamic, ranch or blue cheese dressing 7

STARTERS

- Stuffed Mushrooms** • Five mushrooms stuffed with Parmesan cheese & Maryland crab cakes 10
Ahi Tuna Bites • Seared Tuna served over fresh tomato, soy ginger vinaigrette & wasabi aoli 11
Jumbo Wings • Jumbo chicken wings tossed in your choice of Buffalo or our Caribbean BBQ sauce 8
Coconut Shrimp • Six coconut shrimps with piña colada mango sauce & Cajun remoulade 10
Cajun Fish Tacos • Three catfish tacos served with shredded red cabbage and fresh Pico de Gallo 8
Island Flat bread • Crispy herb crust with tomatoes, basil, Parmesan and mozzarella cheese 6
Jerk Flat Bread • Crispy herb crust with Caribbean sweet sauce, goat cheese, roasted peppers and Fresh scallions 7 (Add Jerk Chicken 3 or Blackened Shrimp 4)

SANDWICHES

Served with fries or house made chips

- BYOB Burger** • Build Your Own Angus Beef or vegetarian Black Bean Burger with lettuce, tomato 8
 Add: American/Swiss / sautéed mushrooms/ onions/ fried egg / thick cut bacon 1 ea.
Chicken Cajun • Grilled chicken breast with lettuce, tomato and Cajun remoulade 8
Cuban Roll • Slow-roasted pulled pork, red onions, cilantro lime pesto, spicy slaw in herb tortilla 8
Cajun Catfish • Catfish with shredded lettuce, mixed roasted peppers & Cajun remoulade 8

ENTREES

Grilled served with choice of seasonal vegetables or potato

- Jerk Chicken** • Chicken breast served with herbed rice Pico and cilantro lime sauce 13
Pork Chops • Twin pork chops with apple sage demi glaze and cinnamon apples 14
Top Sirloin • 9 oz. center cut USDA sirloin grilled, rubbed with our house seasoning 16
Rib Eye • USDA choice steak grilled, rubbed with our house seasoning and topped with rosemary garlic butter sauce 18

** Add sautéed onions & mushrooms to any of the above steaks or chops for 3; Bacon 2

Pastas served with garlic toast

- Jambalaya** • Linguini w/ blackened shrimp, sausage, chicken, crawfish, peppers, creole sauce 16
Tomato Basil Linguini • Fresh Roma tomatoes sautéed with garlic and basil 12. Add Goat cheese 2
Mixed Sausage Pepper Penne • Mixed Italian sausages, mild onions & peppers and Parmesan 13
Bourbonnais Mac and Cheese • Penne with Jamaican bacon, chicken, Scallions, mushrooms 14

SIDES 4

Soup of the day • Fries • Roasted Potatoes • Side Salad • Seasonable Vegetables • Herbed rice

AQUA SEAFOOD

Served with seasonal vegetables or potato

Safe Harbor Certified

Aqua's seafood is safe harbor certified. Safe Harbor ensures the seafood has been tested for the most pressing food-borne impurities found in seafood.

To ensure freshness, some items may have limited availability.

All You Can Eat Snow Crab legs • Every Tuesday served with side salad & soup 24.95

Maryland Crab cakes • Two jumbo cakes served with House special Cajun remoulade 15

Cat Fish Platter • Battered catfish served with fries, a spicy slaw and Cajun remoulade sauce 14

Lemon Pepper Tilapia • Fresh tilapia grilled and topped with mushroom, peppers, red onion and butter lemon sauce 15

Salmon • 8oz Alaskan salmon with Caribbean fruit glaze on a bed of herb rice 16

Ahi Tuna • 8oz ahi tuna seared & drizzled with a citrus butter sauce on a bed of herb rice 17

Crab legs • A pound of Snow crab legs served with lemon and drawn garlic butter 20

Seafood Trio • Crab legs, Coconut Shrimp and Grilled salmon with butter and piña colada sauce 25

Aqua Surf 'n' Turf • Top sirloin with choice of grilled jumbo shrimp or crab legs with drawn butter 24

Scampi Linguini • Aqua's favorite with large jumbo shrimps sautéed with garlic, capers, mushrooms and white wine lemon butter sauce 16

Seafood Shells • Sautéed Lobster, Crab, shrimp, scallops, tomato pesto cream, Seashell pasta 24

SPECIAL CHOICES

If our menu selections do not meet your needs, we will be more than happy adjust your meal according to your individual dietary preferences.

We value your choices to patronize Aqua and we will do our utmost to satisfy your needs. Please ask to speak to the Manager or our Chef for vegetarian options and specific preferences.

Groups of 6 or more 20% gratuity will be added.