

small plates
BIG PLATES
GREAT WINES



Winter brings cold weather, warm hearths, comfort foods, and the fellowship of tried and true friendships. Thank you for your continued support, especially during this winter season. Thank you for sharing the love of food, wine and fellowship with Aqua. It is our pleasure and mission to consistently be at your service.

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Soup du jour
5

Bruschetta with roasted garlic, tomato basil concasse,
herbed goat cheese and black olive tapenade
8

Jumbo lump crab cake, chipotle aioli, ginger splashed zucchini and carrot ribbons
12

Duck and foie gras ravioli with pistachios and sweet potato cream sauce
12

Cheese plate featuring fried halloumi and goat's cheeses
with smoked tomato ragout, pita points and parsley salad
10

Local wasabi seared tuna with fresh wasabi shoot and soba noodle salad
12

Jumbo lump crab and asiago cream gratinee with crostini
12

Bento Box: pan seared local tuna, vegetable spring roll,
seaweed salad, calamari salad, and traditional garnish
15

Grass fed, all natural, North Carolina, 4oz. filet of beef tenderloin with yukon mashed
potatoes and whole grain mustard demi
14

Aqua mac & cheese featuring fontina and smoked gouda cheeses with
chorizo sausage and sweet peas
8

Locally caught shrimp scampi with cherry tomatoes and fresh spinach over
Barnes Farm, North Carolina sweet potato risotto
10



Aqua Restaurant 114 Middle Lane Beaufort, North Carolina 28516
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Salads

Aqua's signature Caesar salad with heart of romaine, anchovy, hard boiled egg, oven roasted tomato, calamata olives, and a brown-butter Caesar vinaigrette with cracked black pepper

8

Baby spinach salad with fried artichoke heart, smoked gouda cheese, oven roasted tomatoes, carrot curls, mandarin oranges and a whole grain mustard vinaigrette

6

Seasonal mixed greens, vanilla bean poached pear, candied pecans and Ashe County bleu cheese with passion fruit vinaigrette

6

BIG PLATES

Seasonal NC Seafood Served Stylishly

Crab stuffed local trigger fish tulip with smoked tomato beurre blanc, Israeli couscous and sautéed sea bean medley

24

Pan seared locally caught shrimp over Anson's Mills stone ground grits with tasso gravy

19

Sea scallops au poivre with yukon mashed potatoes, sautéed sea beans and radishes

24

Coffee rubbed, grass fed, all natural, North Carolina, 8oz. filet of beef tenderloin with cabernet demi, yukon mashed potatoes and sautéed sea bean medley

28

Ashley Farms duck breast with apricot glaze, Barnes Farm, North Carolina sweet potato risotto and ginger splashed radishes

26

Sides

Yukon mashed potatoes, Sautéed vegetable medley, Truffle pommes frits, Steamed Edamame

4

Sweet Endings

Aqua's huge vanilla bean crème brûlée

11

Meyer lemon chiffon cake with citron simple syrup

7

Bananas Foster

9

Bourbon pecan pie with vanilla bean ice cream

7

Chocolate torte with vanilla ice cream

9

Aqua Dessert Sampler
Choose three of our desserts!

15



Weekly Aqua Specials

Every day by the Glass!

\$3.99 Wines
\$4.99 Sangria

Wednesday

241 small plates
Buy 1 small plate get 1 free

Thursday

3 course dinner
19.95

Fun Friday

\$5 Martinis
1/3 off all bottle wines