

AQUA

COASTAL CUISINE

at The Shoals Club

BITES

Yakitori Beef 8
skewers, broccoli salad (gf)

Seafood Strudels 10
lobster essence

Mango Sushi 8
spicy cucumber, nori soy glaze,
tempura flakes
(v/vegan & gf possible)

CHILLED

Jumbo Shrimp 18/36
creamy tarragon sauce,
peppadew cocktail sauce (gf)
served seven or thirteen
wine pairing: Gratien & Meyer Crémant 14

Half Shell Oysters * 18/36
champagne mignonette,
peppadew cocktail sauce,
fried saltines (gf possible)
served six or twelve
wine pairing: Kono Sauvignon Blanc 12

Maine Lobster 24/48
creamy tarragon sauce,
peppadew cocktail sauce (gf)
half/whole
wine pairing: Fleur du Cap Chardonnay 12

The Bounty* 80
four oysters, four shrimp, half
lobster, tuna sashimi,
champagne mignonette,
creamy tarragon sauce,
peppadew cocktail sauce, fried
saltines
wine pairing: Terras Gauda Abadia de
San Campio, Albariño 12

FIRST

Crispy Lamb Cigars 17
cumin, coriander, harissa,
labneh

Butternut Squash 16
Ricotta Gnocchi
sage, sundried tomato, citrus
bourbon brown butter

Charcuterie Board 24
olympia Provisions meats, domestic artisan cheeses, purple condiment,
olives, cornichons, crostini (gf/vegan possible)

Escargot 18
parsley garlic butter, brioche
fingers (gf possible)

Tuna Sashimi * 19
yuzu sorbet, chilis, nori soy glaze,
crispy rice noodles (gf)

SALADS

Arugula Salad 15
carrots, beets, dried cherries, goat
cheese, pomegranate dressing,
seed nut crunch (gf) (v)
(df/vegan possible)

Caesar Salad 14
crisp baby gem, garlic
breadcrumbs, parmesan
(gf possible)

House Salad 15
mixed greens, heirloom tomato,
cucumber, red wine shallots,
candied walnuts, banyuls vinaigrette,
roquefort (gf possible)

Embellishments
grilled shrimp 12
salmon* 14
chicken 8
portobello 8

AQUA CLASSICS

Beef Tenderloin “Rossini” 65
mushroom toast, madeira, truffle
butter, hasselback potato
wine pairing: McNab Ridge Cabernet Sauvignon 18

Blackened Redfish + Grits 45
artisan cheddar grits, creole
crab sauce
wine pairing: Whispering Angel Rose 18

Flash Smoked Iberico 42
Pork Chop “au Poivre”
jack daniels cream, hop + johns,
collard greens (gf)
wine pairing: Shannon Ridge Zinfandel 12

MAINS

Verlasso Salmon* 34
herb baked verlasso salmon,
cranberry agrodolce, pecans,
sweet potato, Brussels sprouts (gf)
wine pairing: Sonoma Cutrer Chardonnay 16

Baked Fusilli Pasta 36
duck confit, pistachios, spinach,
roasted peppers, thyme, comte
(v possible)
wine pairing: Nicolas Potel Bourgogne Pinot Noir 18

Flounder 35
cornmeal crusted, deviled egg tartar,
hop + johns, collard greens
wine pairing: Terras Gauda Albariño 12

Harvest Farro Bowl 28
butternut squash, farro, Brussels
sprouts, apples, broccoli rabe
(vegan)
wine pairing: Solis Lumen Orange Wine 10

Chicken Milanese 32
sundried tomato stuffed, oreganata
sauce, parmesan potato dumpling,
broccoli rabe
wine pairing: Le Petit Silex, Sancerre 18

SIDES 8

Artisan Cheddar Grits (gf)

Sweet Potato Brussels
Sprouts Hash

Mary’s Collard Greens (gf)(df)

Parmesan Potato Dumpling

3 Cheese Mac + Cheese

FOOD + BEVERAGE TEAM

Keith Doherty
executive chef

Michelle Alexander
food + beverage director

Ky Ambro
chef de cuisine

Jose Molina
restaurant manager

v - vegetarian | gf - gluten free | df - dairy free

****Before placing your order or consuming any food, please alert your server about any allergy you or your party may have. As required by the State of North Carolina, we provide this information: *These items are served raw or undercooked or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food bourn illness especially if you have certain medical conditions**