

A Q U A

COASTAL CUISINE
at The Shoals Club

BITES

Fried Chicken Bites 8
waffle crunchies, calabrian
chilis, bourbon maple

Yakitori Beef 8
Skewers
broccoli salad (gf)

Osetra Caviar 18
smoked buttermilk panna
cotta, fried saltines (gf
possible)

CHILLED

Jumbo Shrimp 18/36
creamy tarragon sauce,
peppadew cocktail sauce (gf)
Served six or Twelve

Maine Lobster 24/48
creamy tarragon sauce,
peppadew cocktail sauce (gf)
(half/whole)

Half Shell Oysters 18/36
champagne mignonette, peppadew
cocktail sauce, fried saltines
(gf possible) Served six or Twelve

The Bounty 80
four oysters, four shrimp, half lobster,
tuna sashimi, champagne mignonette,
creamy tarragon sauce, peppadew
cocktail sauce, fried saltines

FIRST

English Pea Soup 12
fresh mint (v/gf)

Ricotta Gnocchi Ravioli 16
truffle butter

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

Hokkaido Scallop Ceviche 17
citrus, celery, dill, house-made
quinoa crackers (gf possible)

Iberico Ham 24
valdeon bleu, peach condiment, olives, crostini (gf possible)

SALADS

Carrot Salad 15
roasted + raw, raisin
vinaigrette, pickled apple,
whipped feta, harissa
(v/vegan possible)

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

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

Chilled Shrimp 12
Salmon 14 | Chicken 8
Portobello 8

v - vegetarian | gf - gluten 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

AQUA CLASSICS

Beef Tenderloin 65
"Rossini"

mushroom toast, madeira,
truffle butter, hasselback
potato

Blackened Redfish + 45
Grits

artisan cheddar grits, creole crab
sauce

Flash Smoked 42
Iberico Pork Chop
"au Poivre"

jack daniels cream, hop +
johns, collard greens (gf)

MAINS

Slow Cooked 48
Grouper

parsnips, foraged
mushrooms, miso brown
butter sauce (gf)

Caramelized Onion 28
Fig "Pasta Pillow"

roquetfort, arugula, saba (v)

Seed Crusted 34
Salmon*

dill vinaigrette, smoked
buttermilk soubise, radish,
bok choy

Shrimp Cavatelli 32

pernod, saffron, calabrian
chilis, tomato, asparagus
substitute chicken available
(v possible)

Mushroom 32
Bourguignon

foraged + cultivated
mushrooms, farro risotto
(vegan)

Cornmeal Crusted 34
Flounder

deviled egg tartar sauce,
hop + johns, collard greens

SIDES 8

Artisan Cheddar Grits (gf)

Caraway Brussels (gf)

Duck Fat Hasselback
Potato (gf)

Mac + Cheese

Mary's Collard Greens (gf)

Grilled Asparagus
"poorman's parmesan", lemon

FOOD + BEVERAGE TEAM

Keith Doherty
executive chef

Michelle Alexander
food + beverage director

Ky Ambro
chef de cuisine

Jose Molina
restaurant manager

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