

AQUA

COASTAL CUISINE

at The Shoals Club

BITES

Yakitori Beef 8
skewers, broccoli salad (gf)

Devils on Horseback 8
bacon-wrapped, roquefort-stuffed dates (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
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

Cauliflower Pakora 16
red lentils, tamarind + yogurt chutneys (v)(vegan possible)

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

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

Crab Beignets 24
cayenne powdered sugar, comeback sauce

Vegetable Tapenade 17
warm grilled summer vegetables, greek olives, capers, "looking glass" feta, crostini (gf possible) (v)(vegan possible)

SALADS

Arugula Salad 15
arugula, fennel marinated heirloom tomato, miticana de cabra chevre, cornbread croutons (gf possible) (vegan possible) (v)

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

Slow Cooked Grouper 48

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

wine pairing: Fleur du Cap Chardonnay 12

“Trofie” Pasta Pomodoro 28

oven-roasted tomato sauce, garlic, basil, olive oil (v)(gf possible)
add chicken 8 | shrimp 12

wine pairing: Castello di Monsanto Chianti (bottle)

Verlasso Salmon* 34

dill, caulilini, sweet potato, pistachio (gf)

wine pairing: Nicolas Potel Pinot Noir 18

Quinoa Bowl 28

blend of butternut squash, pinto beans, grilled corn, smokey tomato jus, sesame nut crunch (vegan) (gf)

wine pairing: Simonsig Chenin Blanc 12

Herb-Roasted Chicken 32

herb-roasted bell & evans chicken breast, fingerling potatoes, caulilini, corn, spring onions (gf)

wine pairing: Erath Resplendent Pinot Noir 14

Flounder 35

cornmeal crusted, deviled egg tartar, hop + johns, collard greens

wine pairing: Terras Gauda Albariño 12

SIDES 8

Artisan Cheddar Grits (gf)

Sweet Potato Stack (gf)

Mary’s Collard Greens (gf)(df)

Caulilini

cayenne honey & garlic (gf)(df)

Mac + Cheese

Grilled Asparagus

sesame seeds, miso brown butter (gf)

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