

A Q U A

COASTAL CUISINE

FOR THE TABLE

Butterbean Dip 17
roasted olives, parsley oil, brioche fry bread
(vegan/gf possible)

Pimento Cheese Bruschetta 16
pickled okra & jalapeños (v)

CHEF'S FIRST COURSES

Pork Terrine 16
pickled peppers, apricot gelée

Yellowfin Tuna Tartare* 22
preserved lemon, dill, pickled mustard seed
puffed rice

Gnocchi Ravioli 18
pine nut ricotta filling, parsnip cream, black truffle purée (v)

Crab Fritters 24
rangoon style, basil sweet chili, lemongrass emulsion

CHILLED

30g Osetra *Cavi Caviar 98
brioche, creme fraiche, hard cooked egg
chive (gf possible)

Jumbo Shrimp 18/36
creamy tarragon sauce, peppadew cocktail
sauce (gf) served six or twelve
wine pairing: Brut Gratien & Meyer Crémant (Loire Valley) 14

Half Shell Oysters * 18/36
champagne mignonette, peppadew
cocktail sauce, fried saltines (gf possible)
served six or twelve
wine pairing: Champagne Nicolas Feuillatte Brut (Chouilly, FR) 16

Maine Lobster 24/48
creamy tarragon sauce, peppadew cocktail
sauce (gf) served half/whole
wine pairing: Chardonnay Sonoma-Cutrer 2023 (Russian River) 16

Seafood Tower* 60
half maine lobster, four shrimp,
four oysters, tuna tartare, mignonette
peppadew cocktail sauce, fried saltines
wine pairing: Albariño Terras Gauda 2023 (Rias Baixas) 12

CRISP GREENS

Embellishments
grilled shrimp 12 | salmon* 14
chicken 8 | portobello 8

Grilled Radicchio 16
local NC goat cheese, mango, pepita crunch
hot honey vinaigrette (gf/v/vegan possible)

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

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

SEASONAL PLATES

House-Made Linguini 28
confit tomato, basil pesto, reggiano
(gf possible/ vegan possible)
wine pairing: Pinot Grigio Santa Margherita 2024 (Alto Adige) 18

Roasted Salmon 42
twenty-four hour cured, roasted verlasso salmon
tamarind glaze, sweet potato butter, curry leeks
heirloom eggplant (gf)
wine pairing: Chardonnay Sonoma-Cutrer 2023 (Russian River) 16

Bell & Evans Chicken 34
camembert, country ham, lemon-garlic jus
fingerling potato, white asparagus (gf)
wine pairing: Chenin Blanc Simonsig 2024 (South Africa) 12

Saffron "Riced" Cauliflower 28
sweet potato purée, grilled vegetables
almond-citrus gremolata (gf, vegan)
wine pairing: Grüner Veltliner Aichenberg (Austria) 12

SIDES

Artisan Cheddar Grits (gf) 8
Duck Fat Potato Stack (gf) 8
Three Cheese Baked Mac 8
Mary's Collard Greens (gf) 8

SHOALS CLUB CLASSICS

Blackened Local Sea Bass 48
artisan cheddar grits, creole crab sauce (gf)
wine pairing: Albariño Terras Gauda 2023 (Rias Baixas) 12

Cornmeal-Crusted Flounder 38
deviled egg tartar sauce, hop & johns
collard greens
wine pairing: Sauvignon Blanc Grand Fossil Sancerre 2024 (Loire Valley) 18

Niman Farms Prime Filet 78
morel sauce, white asparagus
duck fat potato (gf)
wine pairing: Cabernet Sauvignon McNab Ridge 2020 (Mendocino) 18

Flash-Smoked Iberica Pork Chop 42
jack daniels cream, hop & johns,
collard greens (gf)
wine pairing: Zinfandel Boneshaker (Lodi) 12

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