

# A Q U A

## COASTAL CUISINE

### FOR THE TABLE

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

Banchan 7  
grilled zucchini "kimchee", sesame broccoli,  
coriander beets (gf, vegan)

Pimento Cheese Bruschetta 16  
pickled okra & jalapeños (v)

Crispy Calamari 18  
vietnamese caramel sauce, peanuts,  
wakame pickles (gf)

### CHEF'S FIRST COURSES

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Shiso Leaf Wraps 17  
crispy pork belly, charred spring onion,  
cucumber, chilis (gf)

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

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

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

### CHILLED

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Crab Boil Poached Jumbo Shrimp 18/36  
peppadew cocktail sauce, tarragon crema  
(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 27/54  
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

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#### 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  
roquefort, heirloom tomato, cucumber, red  
wine shallots, candied pecans, banyuls  
vinaigrette (gf possible)

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

## SEASONAL PLATES

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Shio Koji Salmon\* 36  
mushroom dumplings, cauliflower, radish, snap  
peas, shanxi butter  
wine pairing: Pinot Noir Sonoma Cutrer 2023 (Russian River) 16

Spinach Fettuccine 28  
pea shoots, spring onions, snap peas, lemon, calabrian  
chili, reggiano (v, vegan possible, gf possible)  
wine pairing: Pinot Grigio Santa Margherita 2024 (Alto Adige) 18

Iberico Pork Secreto "Marbella" 44  
green olives, capers, dried plums, grilled  
radicchio, artisan grits (gf)  
wine pairing: Zinfandel Boneshaker (Lodi) 12

Asparagus Mushroom Stir Fry 28  
baby bok choy, black lentils, japanese  
vinaigrette (vegan, gf)  
wine pairing: Grüner Veltliner Aichenberg (Austria) 12

## SIDES

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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

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Blackened Fish of the Day MP  
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  
shoyu burgundy sauce, confit mushrooms, duck  
fat potato, asparagus  
wine pairing: Cabernet Sauvignon McNab Ridge 2020 (Mendocino) 18

Bell + Evans Chicken 32  
camembert, country ham, fingerling potato, lemon  
garlic jus (gf possible)  
wine pairing: Chenin Blanc Simonsig 2024 (South Africa) 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