



At Aquarius we proudly showcase the bounty of California's Central Coast with fresh seafood from Monterey Bay, quality meats and produce from regional organic farms, and select local wines & craft beer.

SHARED PLATES

PAN FRIED BRUSSELS SPROUTS \$10 GF

pancetta | onion | garlic | balsamic glaze

WEST CLIFF NACHOS \$10

house-made potato chips | bacon | scallions | discretion brewery IPA cheese sauce

HUMMUS PLATTER \$12 V

celery | carrots | cucumber | naan bread

JALAPEÑO SHRIMP \$16

jumbo shrimp | jalapeño batter | spicy salsa | sour cream | grilled jalapeño

MARGHERITA FLATBREAD \$13 V

olive oil | roma tomato | mozzarella | parmesan | fresh basil

PANCETTA FLATBREAD \$14

italian cured bacon | cream sauce | gruyere | field fresh farms arugula

FROM THE KETTLE

SOUP OF THE DAY

cup | \$5 bowl | \$8

CLAM CHOWDER

2017 people's choice award winner | \$10
served in aldo's bakery sourdough boule | \$12

FROM THE GARDEN

CAESAR SALAD \$11

boggiatto farms romaine hearts | parmesan | sourdough croutons

SUPERFOOD SALAD \$13 V | GF

field fresh farms arugula | muzzi farms kale | quinoa | orange | pine nuts | avocado | lemon vinaigrette

SANTA CRUZ CHICKEN COBB SALAD \$18

boggiatto farms romaine hearts | chopped bacon | tomato | avocado | chopped egg | point reyes bleu cheese dressing

add protein to any salad

6 oz. grilled chicken | \$7 4 oz. grilled salmon | \$9
5 oz. grilled flat iron | \$10 4 ea. grilled shrimp | \$10
3 oz dungeness crab | \$12

SANDWICHES

choice of fries, side salad or fresh fruit

GRILLED CHICKEN B.L.T.A. \$16

bacon | field fresh farms lettuce | tomato | avocado | daikon sprouts | mustard aioli | aldo's bakery dutch crunch roll

DREAM BURGER \$17

choice of local painted hill farms beef or diestal farms turkey patty

sautéed mushrooms | grilled onion | tomato | boggiatto farms romaine | choice of cheese | pretzel bun

GRILLED VEGETABLE WRAP \$13 V

hummus | portobello | squash | bell pepper | eggplant | avocado | daikon sprouts | flour tortilla

JACK'S HOUSE-MADE \$6

CHAI LIME GINGER BEER

HAND-SHAKEN MIXED BERRY LEMONADE

CARROT GINGER LEMONADE

LUNCH FAVORITES

CHICKEN OR STEAK QUESADILLA \$13

monterey jack | cheddar | queso fresco | salsa | guacamole

FISH TACOS \$15

choice of grilled or fried

marinated red snapper | cabbage | queso fresco | papaya salsa | chipotle aioli | local corn tortilla

FETTUCCINI POMODORO \$15

fresh pasta | marinara | tomato | basil | capers | garlic | parmesan bread

PORTOBELLO MUSHROOM \$16 V | GF

yucatan ratatouille | parmesan | marinara | balsamic glaze

CHEF'S DAILY FISH

ask your server about our fish of the day

Executive Chef – Kenneth Drew

175 W Cliff Drive, Santa Cruz, CA 95060 | 831.460.5012 // Breakfast, Lunch, Dinner, and Weekend Brunch

19% service charge added to parties of 6 or more. For parties over 12 guests, please email us at aquarius@dreaminnsc.com.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



SPARKLING COCKTAILS | 12

APEROL SPRITZ

aperol | prosecco

VELVET SPRITZ

tanqueray | liqueur de violettes | elderflower | vanilla | lemon | prosecco

O'NEILL CLASSICS | 14

COCOMO

ketel one | mint | lime | pineapple | coconut water

LAVENDER DAIQUIRI

bacardi | lavender essence | lime

ENDLESS SUNSET

nolets | aperol | raspberry liqueur | simple syrup | lemon

PISCO SOUR

kappa pisco | honey syrup | grapefruit bitters | lime | egg white

RYE APRICOT FIZZ

bulleit rye | apricot | peach | lemon | egg white

HARBOR MOUTH MOJITO

bacardi | lime | raspberry liqueur | blackberry | mint

FEATURED MARGARITA

we'll tell you all about it

BOTTLED BEER

budweiser | bud light | coors light | 6

anchor steam | blue moon | corona | lagunitas IPA | sierra nevada | stella artois | st. pauli na | 7

guinness 'pub style' can | 8

DRAFT BEER

please ask about our current local selections

ICED BEVERAGES

coke | diet coke | sprite | root beer | mr. pibb | orange soda | iced tea | lemonade | 4

BOTTLED WATER 500ml | 5 liter | 7

aqua panna | san pellegrino

WINE BY THE GLASS & BOTTLE

SPARKLING

LAMARCA PROSECCO | nv | italy 9 | 43

JCB N° 69 ROSÉ BRUT | nv | france 16 | 68

DOMAINE CHANDON SPARKLING | nv | napa valley 12 | 53

WHITE

HESS SHIRTAIL CHARDONNAY | 2015 | monterey 8 | 36

SONOMA CUTRER CHARDONNAY | 2014 | russian river 13 | 54

BEAUREGARD CHARDONNAY | 2015 | ben lomond mountain 17 | 72

CHARLES & CHARLES RIESLING | 2014 | washington 10 | 36

ROTH SAUVIGNON BLANC | 2015 | alexander valley 12 | 46

BARGETTO PINOT GRIGIO | 2015 | monterey 11 | 43

MARTIN CODAX ALBARINO | 2014 | spain 10 | 38

RED

ALTOS DEL PLATA MALBEC | 2014 | mendoza 8 | 30

TALBOTT KALI HART PINOT NOIR | 2013 | monterey 12 | 46

ALFARO "A" PINOT NOIR | 2014 | santa cruz mountains 14 | 54

SEBASTIANI MERLOT | 2013 | sonoma county 10 | 40

WILLIAM HILL CABERNET | 2014 | central coast 9 | 34

NAPA CELLARS CABERNET SAUVIGNON | 2014 | napa valley 16 | 64

RANDOM RIDGE CABERNET SAUVIGNON | 2013 | napa valley 15 | 60

SEGHESSIO ZINFANDEL | 2014 | sonoma valley 14 | 56

FIRESTONE SYRAH | 2013 | santa ynez valley 13 | 54

We are proud partners and supporters of local farms:

- ~ Field Fresh Farms, Watsonville, CA
- ~ Boggiatto Produce, Salinas, CA
- ~ R&R Hills, Morgan Hill, CA
- ~ Scarborough Farms, Oxnard, CA
- ~ Muzzi Family Farms, Salinas, CA
- ~ Driscoll's Farms, Watsonville, CA
- ~ Nature Ripe, Watsonville, CA
- ~ Berry Bowl, Watsonville, CA
- ~ Del Fresh Produce, Morgan Hill, CA



Jack O'Neill
LOUNGE

Don't miss Happy Hour daily from 3 - 6 PM in the Jack O'Neill Lounge, featuring \$5 bottled beer and \$6 house wine by the glass

Join us for live music Thursday and Saturday evenings from 7 PM

Kids menu available

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