



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.

STARTERS

FRIED SWEET POTATO \$10 V

brown sugar-sage-thyme aioli

PAN FRIED BRUSSELS SPROUTS \$12 GF

pancetta | onion | garlic balsamic glaze

BOARDWALK BURRATA \$14 V

cranberry-orange gastrique | local berries | basil | balsamic glaze | crostini | black pepper

JALAPEÑO SHRIMP \$16

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

DUCK CONFIT TACOS \$16 GF

cranberry-apple chutney | cilantro | honey-lime slaw | orange glaze

STEAMER LANE MANILA CLAMS \$16

butter | garlic | white wine | tomato | herbs | crostini

AHI TARTARE \$16 GF

orange-sesame-tamari glaze | cucumber | avocado | lotus root chips

AVOCADO FRIES \$12 V

lemon pesto aioli

SOUP & SALAD

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

CAESAR SALAD \$9

boggiatto farms romaine hearts | parmesan | sourdough croutons

QUINOA SALAD \$9 V/GF

spaghetti squash | sliced almonds | dried cranberries | orange segments | orange vinaigrette

ROAST BEET SALAD \$9 V/GF

beets | pumpkin seeds | orange segments | sliced apple | goat cheese | mint | orange vinaigrette

MAINS

GRILLED SALMON \$36 GF

potato hash | creamy leek sauce | broccolini

COWELL'S CIOPPINO \$29

manila clams | shrimp | dungeness crab | fish of the day | fennel | chiles | roasted tomatoes | crostini

PAN SEARED DAY BOAT SCALLOPS \$38 GF

onion, tomato + bell pepper fricassee | cranberry-orange gastrique | crisped leeks

RED WINE BRAISED CHICKEN \$28

pearl onions | wild mushroom | lardon | pappardelle

GRILLED HOMESTEAD PORK CHOP \$27 GF

spaghetti squash | cinnamon apples | orange glaze

BRAISED SHORT RIB \$32

cheesy ale polenta | pan jus | preserved lemon + chili flake broccolini

GRILLED NEW YORK STEAK \$36 GF

10 oz. steak | parsnip puree | pan jus | glazed carrots

ROAST SPAGHETTI SQUASH \$22 V/GF

brown butter + sage sauce | parmesan | cinnamon apples

DAILY DELIGHTS

MONDAY

Meatless Monday

FRIDAY

Whole Fish Friday

TUESDAY

Tacos and Tequila

SATURDAY

Dinner for Two Series

WEDNESDAY

Burgers & Brew

SUNDAY

Three-Course Prime Rib Dinner

THURSDAY

Chef Drew's BBQ

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° 6g 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

SEGHEISIO 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



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

Executive Chef – Kenneth Drew

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