



Aquarius Restaurant proudly showcases the bounty of California's Central Coast with fresh seafood from Monterey Bay, quality meats, produce, dairy, and eggs from regional organic farms, and award-winning local wines & craft beer. Enjoy!

**STARTERS**

**Jalapeño Shrimp | 17**  
four jumbo domestic gulf shrimp, jalapeño batter, zesty salsa, sour cream, grilled jalapeño

**Pan Fried Brussels Sprouts | 12 - GF**  
crispy pancetta, onion, garlic balsamic glaze

**Jack's Garbanzo Fries | 12 - vegan**  
spicy ketchup

**Boardwalk Burrata Bruschetta | 12**  
prosciutto, grilled fig, field fresh farms baby arugula, chipotle-fig marmalade, sweet balsamic glaze, crostini

**Grilled Castroville Artichoke | 12 - GF/V**  
gilroy garlic herb butter, lemon pesto & chipotle aiolis

**Duck-a-Roni & Cheese | 12**  
sonoma duck confit, macaroni, focaccia crust, local beer-cheese sauce, cilantro leaves

**Ahi Poke Timbale | 17**  
wakame salad, orange-sesame-tamari glaze, cucumber, avocado puree, wonton chips

**California Yellowtail Aguachile | 15 - GF**  
watermelon, cucumber, radish, cilantro, red onion, citrus jus

**SOUP & SALAD**

**Chef's Daily Soup**  
cup | 5      bowl | 8

**Watermelon-Mint Gazpacho | 9 - GF/V**  
cucumber, bell pepper, jalapeno, onion, micro basil, sweet balsamic glaze

**Boggiatto Farms Caesar Wedge | 10**  
romaine hearts, parmesan, crostini, boquerones, zesty lemon anchovy dressing

**Heirloom Tomato & Beet Caprese | 10 - GF/V**  
buffalo mozzarella, italian lemon oil, micro basil, sweet balsamic glaze

**Organic Spinach & Strawberry Salad | 9 - GF/V**  
field fresh farms baby spinach, strawberry, red onion, avocado, candied pecan, point reyes bleu cheese crumbles, citrus vinaigrette

**MAINS**

**Pan-Fried Whole Bass | 45**  
1¾ lb. baja bass, monterey wild rice, baby carrot, papaya relish, preserved lemon & chili flake haricot verts, coconut cream

**Grilled Canadian Salmon | 32 - GF**  
skuna bay salmon, polenta cake, bitter greens, corn & avocado salsa, red pepper coulis

**Grilled California Yellowtail | 28 - GF**  
*served medium rare unless otherwise specified*  
squash tagliatelle and peppers, pineapple salsa, house-made teriyaki glaze

**Boardwalk Bouillabaisse | 33**  
jumbo gulf shrimp, crab claws, fish-of-the-day, mussels, lobster stock, fennel, chiles, roasted tomato, basil, orange zest, garlic herb bread

**Half Chicken Under-a-Brick | 26 - GF**  
citrus marinated Mary's free-range chicken, peewee potatoes, carrot puree, honey mustard

**Slow-Braised Short Rib | 31**  
cheese-ale polenta, cabernet pan jus  
preserved lemon & chili flake haricot verts,

**Pan-Fried Gnocchi Florentine | 25 - GF/V**  
sun-dried tomato pesto, grana padana parmesan, squash tagliatelle and peppers, gilroy garlic, micro basil

**We proudly partner with our local farms:**  
Field Fresh Farms - Watsonville  
Boggiatto Produce - Salinas  
R&R Hills - Morgan Hill  
Scarborough Farms - Oxnard  
Muzzi Family Farms - Salinas  
Driscoll's Farms - Watsonville  
Nature Ripe - Watsonville  
Berry Bowl - Watsonville  
Del Fresh Produce - Morgan Hill

GF - Gluten Free      V - Vegetarian

*Our fresh seafood is proudly served in accordance with the Monterey Bay Aquarium Seafood Watch program.*

Executive Chef - Kenneth Drew // Chef de Cuisine - Omar Cardenas  
175 W Cliff Drive, Santa Cruz, CA 95060 | 831.460.5012 // Breakfast, Brunch, and Dinner

19% service charge added to parties of six or more. For parties of twelve or more, please email us at [aquarius@dreaminnsc.com](mailto: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 vodka, mint, fresh lime, pineapple, coconut water

### Lavender Daiquiri

bacardi rum, lavender essence, fresh lime

### West Coast Cooler

hendrick's gin, fresh lemon, cucumber, green tea simple syrup

### Pisco Sour

kappa pisco, honey simple syrup, grapefruit bitters, fresh lime, egg white

### Rye Apricot Fizz

bulleit rye, apricot, peach, fresh lemon, egg white

### Harbor Mouth Mojito

bacardi rum, fresh lime, raspberry liqueur, blackberry, mint

### Featured Margarita

ask us 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 | 8

please ask about our local selections!

## SOFT DRINKS | 4

coke, diet coke, sprite, root beer, iced tea | lemonade

## BOTTLED WATER

aqua panna | san pellegrino - 500ml | 6 liter | 9

## WINE BY THE GLASS & BOTTLE

### SPARKLING

Domaine Ste. Michelle **Brut** nv - columbia valley 8 | 40

La Marca **Prosecco** nv - italy 10 | 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

Talbot 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 Sauvignon** 2014 - central coast 9 | 34

Napa Cellars **Cabernet Sauvignon** 2014 - napa valley 16 | 64

Random Ridge **Cabernet Sauvignon** 2013 - napa valley 15 | 60

Seghesio **Zinfandel** 2014 - sonoma valley 14 | 56

Firestone **Syrah** 2013 - santa ynez valley 13 | 54

### Join us for our Daily Delights!

#### MONDAY

Meatless Monday

#### FRIDAY

Whole Fish Friday

#### TUESDAY

Taco Tuesday

#### SATURDAY

Dinner-for-Two Series

#### WEDNESDAY

Burger Bash

#### SUNDAY

Three-Course Prime Rib Dinner

#### THURSDAY

Chef Drew's BBQ



Don't miss **Happy Hour** daily from 3:00 - 5:00 PM in the Jack O'Neill Lounge, featuring \$5 bottled beer and \$6 house wine by the glass

Join us for **live music** Thursday, Friday, and Saturday evenings from 7:00 PM

**WARNING:** Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to [www.P65Warnings.ca.gov/alcohol](http://www.P65Warnings.ca.gov/alcohol).

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