



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.
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 lomon 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.

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