



AQUA TERRA



DINNER MENU

APPETIZERS

Bermuda Fish Chowder Sherry Pepper & Black Rum	\$10
Soup of the Day VG Ever changing selection prepared daily	\$12
Portobello Carpaccio DF, V Marinated portobello mushroom, red pepper and basil relish, arugula, balsamic glaze	\$23
Tuna Tartare DF Tuna cubed with a sesame ginger and soy marinade, peppers & onions, avocado base, scallion chevron	\$20
Candied Pork Belly Slow braised pork belly, shaved local tri-color carrots, julienned jicama, arugula, honey balsamic glaze	\$19
Trio of Sushi Stacks Sushi rice, avocado, with a selection of three sushi topping Trio: zucchini, arugula, and slivered apple; salmon and cucumber; spicy crab and mango	\$25
Salmon Solo: three stacks of salmon and cucumber	\$25
Crab Solo: three stacks of spicy crab and mango	\$23
Vegetable Solo: three stacks of zucchini, arugula, and slivered apple	\$21

ENTREES

Beef Tenderloin Medallion 6 oz tenderloin, russet and sweet potato gratin, sautéed greens, red wine jus	\$48
Catch of the Day GF Julienne leek, shitake spinach and fingerling potato ragout, lemon butter sauce	\$38
Beef Ribeye Steak 10 oz ribeye, beer battered onion rings, asparagus, red wine demi-glace	\$51
Chorizo Crumble Chicken GF Pan-seared chicken breast, chorizo crumble, pea and basil puree, sauteed spinach and shallots, brussel sprouts, chorizo oil	\$31
Ginger&Hoisin Glazed Salmon GF Fragrant rice, baby bok choy	\$35
Mint Chimichurri Lamb Chop Braised brussel sprouts, parsnip puree, mint chimichurri sauce	\$48
Seafood Medley GF Shrimp, mussels, mahi mahi, peppers, cherry tomatoes, fragrant rice, wine, butter and tomato broth	\$39

SALADS

Greek Salad VG, GF Cherry tomato, cucumber, sweet pepper, kalamata olives, feta cheese, dijon balsamic dressing	\$19
Garden Greens V, GF Artisan lettuce leaves, mandarin orange, ninja radish, celery, cherry tomatoes, blue cheese, pepperoncini, lemon honey dressing	\$15
Caesar Salad Crispy romaine hearts, house-made garlic croutons, shaved parmesan cheese <i>With brochette of your choice: wahoo \$12, shrimp \$10, chicken \$7</i>	\$15
Endive, Fennel and Apple V, GF Frisee, thinly sliced apples, shaved celery, julienned jicama, sliced fennel bulb, crumbled walnuts, blue cheese vinaigrette, scallion	\$18
Grilled Peach Salad Grilled peach, butter lettuce, basil leaves, sliced almonds, ricotta cheese, lemon-honey buttermilk dressing	\$19
Niçoise Salad GF Seared ahi tuna, Kalamata olives, haricot verts, egg, slivered red onion, cherry tomato, fingerling potato coins, herb dressing, capers Vegan option available: seared crusted tofu Niçoise \$21	\$29

CASUAL

Vegetable Risotto GF Arborio rice, spring peas, fava beans, shallots, basil leaves, pea sprouts	\$22
Fettuccini Alfredo V Fettuccini served with spinach, shiitake house-made creamy garlic parmesan alfredo sauce <i>With brochette of your choice: wahoo \$12, shrimp \$10, chicken \$7</i>	\$21
Angus Beef Burger Angus beef, cheddar cheese, applewood bacon, lettuce, tomato, caramelized onion jam on a brioche bun <i>Served with your choice of french fries, sweet potato fries or mixed greens</i>	\$24
Royston's Fish Sandwich Seasoned wahoo fillet, house-made tartare sauce, lettuce, tomato, onion, raisin bun <i>Served with your choice of french fries, sweet potato fries or mixed greens</i>	\$24
Fish Tacos Grilled wahoo, 3 soft tortillas, avocado, pickled red onion, tomato salsa, sour cream, shredded lettuce	\$21

VG - Vegan, V - Vegetarian,
DF - Dairy Free, GF - Gluten Free

All Prices are subject to 17% gratuity