

AQUA S NIGHTS

SUMMER 2008

STARTERS

OYSTERS ROCKEFELLER, Pernod Creamed Spinach, Parmesan Hollandaise	8
SWEET CORN soup with JUMBO LUMP BLUE CRAB, Organic da Rosario truffle oil	cup 7 bowl 9
SUMMER Tomato GAZPACHO, chilled Shrimp salad	bowl 9
ARUGULA & FRISSE salad, Fuji apple, Hook's Family blue cheese, Toasted pecans, Granny Smith apple butter vinaigrette	7
AQUA S organic MIXED GREEN salad, AQUA S mozzarella cheese, Parma ham, poached pears, Amaretto soaked raisins, Toasted pine nuts, white balsamic vinaigrette	9
BRANDT FARMS BEEF CARPACCIO, stuffed with Jumbo Lump Blue Crab, truffle vichyssoise foam, organic truffle Vinaigrette, shaved fresh Italian summer truffles	14
Spicy seared RARE AHI TUNA, Chilled pineapple, mango, Wasabi greens salad	12
CHEESE PLATE, three with seasonal accompaniments	9
Humboldt Fog goat cheese orzo "MAC AND CHEESE", Currituck asparagus, sliced almonds	10
HUDSON VALLEY FOIE GRAS seared, cinnamon French toast, Caramelized peaches	16

MAINS

SEA SCALLOPS and JUMBO LUMP CRAB in puffed pastry, Aqua S cured Pancetta, braised cipollini onions, crab cream sauce	28
JUMBO LUMP CRAB CAKES, Currituck vegetable ratatouille, cous cous, roasted red pepper crab sauce	30
Seared HALIBUT, AQUA S potato gnocchi, Braised fennel, roasted pearl onions, spinach, tomato fennel broth *Vegetarian substitute Chick Pea Falafel	27
JURGIELEWICZ FARM FREE RANGE DUCK breast seared, crispy duck confit, haricot verts, arugula, Dave + Dee's organic Italian gray mushroom foie gras sauce	27
PORK TENDERLOIN, Kilmarlic Farms wilted greens With Aqua S made bacon, corn husk smoked braised Pork Belly, Summer succotash, smoked demi-glace	26
BRANDT FARMS BEEF TENDERLOIN all natural, Pecorino Tartufello potato gratin, Currituck green beans, Black truffle sauce	34

FOR THE LITTLE PEOPLE

BUTTER PASTA today	6
Chicken Fingers, vegetables, curly Fries	8
Fresh FISH, grilled, vegetables, curly Fries	8

YUMMY DESSERTS

AQUA S FUNNEL CAKE (like the State Fair only better) Strawberries, powdered sugar	6
MACADAMIA NUT CARROT CAKE, Double mascarpone cream frosting, pineapple granita	8
Brown Sugar BREAD PUDDING, warm banana foster caramel sauce, House made vanilla bean ice cream	9
FLOURLESS CHOCOLATE CAKE, chocolate chili ganache, Chocolate ice cream	8
Chocolate espresso CRÈME BRULEE, mint shortbread cookies	7
Petite Key Lime CHEESECAKE Lollipops, blood orange reduction	4
AQUA S ICE CREAMS & SORBETS	
ICE CREAM - Fresh Mint, Chocolate, Vanilla Bean, Roasted Banana	6
SORBET - Raspberry, Passion Fruit, Pineapple Granita	6

DESSERT "TINIS"

Mochotini- Bourbon, Baileys, Godiva Dark Chocolate, espresso + cream	11
Amaretto Macaroon- Amaretto, Stoli Vanilla, Dark Cacao + cream	10
Lemon Meringue- Lemoncello, Stoli Vanilla, Butterscotch+ lemon zest	10

DESSERT WINES

Michele Chiarlo Nivole Moscato d' Asti 2007, Italy	7
Banfi Rosa Regale Sparkling 2007, Italy	6
Isole e Olena Vin Santo 2000, Chianti Italy	16
Domaine de La Rectorie Banyuls 2006, France	13
Chateau Bastor- Lamontagne Sauternes 2002, France	14
Inniskillin Cabernet Franc Ice Wine 2006, Niagara Canada	29
Inniskillin Reisling Ice Wine 2006, Niagara Canada	26
Oremus Tokaji 3 Puttonyos 2000, Hungary	14

PORTO

Silva Presidential 40 year Tawny	23
Graham's 10 year Tawny	10
Noval 10 year Tawny	8
Graham's 1970 Vintage	27
Warre's 1980 Vintage	20
Warre's 1985 Vintage	18
Churchill's 1997 Vintage	14