

Get It Started

A Q U A
Where Hot is Cool

Executive Chef- Franco Paterno
Chef de Cuisine- Melissa Puglia

EDAMAME + sea salt \$4

TROPICAL FRESH FRUIT + with chili and lime \$5

JONAH CRAB SALAD + cucumber + tarragon vinaigrette \$7

SMOKED SALMON POTATO CRISPS + fried caper + dill creme fraiche \$7

HUMMUS + tahini + grilled flat bread \$4

VERTICLE GAZPACHO + tomato + cucumber + red onion + shrimp \$6

BRUSCHETTA + apricot + fennel + ricotta + pistacchio \$6

TASTE OF THE SEA + grapefruit cocktail sauce + lemon wedge
+ oysters on the half shell \$2.5 each + clams on the half shell \$1.25 each
+ shrimp cocktail \$2 each

Share with

LOCAL ARTISAN CHEESE PLATE + grissini + yuzu marmalade + walnuts
+ toasted foccaccia \$12

TUNA WONTON NACHOS + hoisin + seared tuna + wasabi aioli \$13

AMERICAN KOBE FLAT-IRON STEAK SALAD + Asian greens
+ ginger lime dressing \$14

GRILLED VEGETABLES + hummus + basil oil + balsamic glaze + grilled foccaccia
\$10

PANZANELLA SALADTINI + croutons + asparagus + tomato + cucumber + olives
+ red wine vinaigrette \$11

THAI BEEF LOLLYPOPS + green curry coconut sauce \$9

CRISP PT JUDITH CALAMARI + soy-ginger sauce \$11

FLAT BREAD PIZZA + goat cheese + pesto + prosciutto+ spinach
+ balsamic drizzle \$10

BLOCK ISLAND SWORDFISH CAESAR + romaine hearts+ parmesan crisps \$13

Mix It Up

Choose Your Sliders

**CARAMELIZED ONION &
ATWELLS GOLD**
+ Rustic Rye
\$9

**AMERICAN KOBE BEEF
CARAMELIZED ONIO**
+Mighty Mo Sauce
\$10

PULLED PORK
+ Carolina
BBQ sauce
\$10

LOBSTER ROLL
+ brioche bun
+ tarragon mayo
\$12

...Pair it with

Asian Noodle
Salad

Savory Fruit Salad

Sweet Potato
Cole Slaw

Finish It Off

My Sweet Thing

SORBETTI GELATI SAMPLER + today's selection \$6

PEANUT BUTTER ICE CREAM SANDWICH + warm chocolate sauce \$5

JAMIE'S NUTTY CHEESECAKE LOLLYPOPS \$2 each

CHOCOLATE WAFFLE SUNDAE + with vanilla praline ice cream \$6

CHOCOLATE FONDUE + fruit + marshmallow + graham cracker cookie \$6