

RAW

Bluefin Toro*	50
Cucumber, Chives, Ginger Vinaigrette	
Hamachi*	32
Citrus Segments, Rhubarb, Satsuma Vinaigrette	
Tuna Tartare*	36
Ginger and White Soy Vinaigrette, Yuzu Oil	
Salmon Tartare*	27
Brioche, Quail Egg, Fennel	
Steak Tartare Two Ways*	42
Quail Egg, Caviar, Crouton	
Wagyu Toast*	36
Black Olive Spread, Caviar, Brioche	

APPETIZERS

Garlic Bread	12
Shrimp Toast*	34
Brioche, Yuzu Crème Fraîche, Caviar Sauce	
Hudson Valley Seared Foie Gras*	32
Cherry Tartare, Cherry Coulis, Brioche	
Crab Cakes	34
Frisée Salad, Espelette, Citrus & Wasabi Aioli	
Lobster Roll*	38
Maine Lobster, Brioche Roll	
Crispy Potato with Caviar*	95
Truffle Potato Espuma, Crispy Potatoes	



IMMERSE YOURSELF

Aqua's Signature Picks

Ocean Harvest*
 ½ Maine Lobster, 2 King Crab Legs,
 6 Oysters, Sashimi Assortment, Uni, 4 Clams
 385

Chef Shaun's Sashimi Plate*
 Bluefin Toro, Salmon, Hamachi,
 Big-Eye Tuna, Uni
 72

Caviar Supplement : Osetra or Kaluga 30g 150

SHELLFISH

½ lb King Crab Legs*	120
Butter, Citrus Aioli	
½ Maine Lobster in the Shell*	60
Butter, Citrus Aioli	
Shrimp Cocktail*	38
6 Oishi Shrimp, Sauce Rose Marie	
Oyster of the Day*	6
Mignonette, Lemon, Lime Caviar Supplement 14 per Oyster	
Oyster Rockefeller*	8
Spinach, Chive Breadcrumbs	

*All Oysters Priced Per Piece

SALADS

King Crab Lettuce Cups	42
Alaskan King Crab, Butter Lettuce, Green Apple	
Tomato Salad	26
Heirloom Tomatoes, Watermelon, Red Onion, Basil Oil, Raspberry Vinaigrette	
Australian Caesar Salad*	26
Pancetta Crisps, Egg, Avocado, Parmesan, Croutons, Caesar Dressing with Anchovy	
Pea Leaves Salad	24
Herb Ricotta, Tokyo Turnip, Dijon Vinaigrette	

FISH

Mushroom Risotto* Hokkaido Sea Urchin, Wild Mushrooms, Gold Dust	58	Chilean Sea Bass* Potato Espuma, Hon Shimeji Mushrooms, Chili Oil	68
Lobster Spaghetti Pomodoro* San Marzano Tomatoes, Parmigiana Reggiano	70	Dover Sole* Citrus Relish, Capers, Brown Butter	89
Alaskan Black Cod* Sweet Potato, Baby Bok Choy	48	Filet Branzino* Citrus Relish, Marcona Almonds, Romesco Sauce	50
Kataifi Scallops* Asparagus, Coconut Green Curry	68	Red Snapper* Yuzu Beurre Blanc, Pickled Apple, Cabbage	48

STEAK

Prime Ribeye* Allen Brothers	92	Wagyu Tomahawk* Allen Brothers	245
Wagyu Strip Loin* Master Selections, Australia	125	Prime Filet* Allen Brothers	85

SIDES

Wild Mushroom Ragout Brandy, Beef Jus, Chives	20
Mashed Potatoes Crème Fraîche, Chives, Crispy Potato	18
Roasted Broccolini Yuzu Vinaigrette, Basil, Chives	18
Sautéed Asparagus Sherry Vinaigrette, Crisped Parmesan, Espelette	20
French Fries Waffle-Cut Fries, Truffle Oil, Parmesan	16

SAUCES

Creamy Au Poivre	4
Béarnaise	4
Bordelaise	4



Chef Shann Hergatt

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness