

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, Shrimp Cocktail, 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 <i>Caviar Supplement 14 per Oyster</i>	
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	

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

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

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DESSERTS

Cheesy Cheesecake Apple Relish, Vanilla Crackers	24
Coconut Tapioca Pudding Strawberry Coulis	20
Caviar Ball Blackberry Cheesecake, Fresh Blackberries	22
Chocolate Cake Cherries, Hazelnut, Italian Meringue	22
The Mango Mango Mousse, Mango Compote	24

SPECIALTY COCKTAILS

Espresso Yo Self St. George Vodka, St. George Coffee Liqueur, Salted Caramel	28
Tokyo Treat Botanist Gin, Melon, Lime, Coconut Cream	21

DESSERT BY THE GLASS

D’OLIVEIRAS MADEIRA BY THE GLASS 3oz

Verdelho 1932	88
Sercial 1937	88
Sercial 1969	58
Terrantez 1971	58
Boal 1977	58
Verdelho 1985	38
Boal 1987	38

FORTIFIED & DESSERT BY THE GLASS 3oz

10 Year Tawny Port, Sandeman	18
Sauternes, Château Roûmieu–Lacoste 2022	24
Sauternes, Château d'Yquem 2018	85
Rivesaltes, Domaine de Rombeau, Rancio 1976	38
Carcavelos, Quinta dos Pesos 1996	38
Royal Tokaji, Betsek, 6 Puttonyos Aszú 2017	38

AFTER DINNER SPIRITS

SCOTCH

Balvenie 14yr, Caribbean Cask, Banffshire	30
Bruichladdich ‘Classic Laddie’, Islay	20
Craigellachie 13yr, Speyside	26
Dalmore ‘King Alexander III’, Highland	70
Glenfiddich 23yr, ‘Grand Cru’, Banffshire	90
Macallan 18yr, Highland	105
Macallan 25yr, Highland	495
Macallan 30yr, Highland	1000

JAPANESE WHISKY

Hakushu 18yr	85
Hibiki 21yr	120
Yamazaki 12yr	38
Nikka Single Malt Miyagikyo	28
Nikka Single Malt Yochi	28

COGNAC

Remy Martin VSOP	22
Remy Martin XO	55
Remy Martin Tercet	44
Cardinal du Four Armagnac	75

TEA

Chef Shaun Hergatt Organic Chamomile, Lemon Verbena, Rose <i>Caffeine Free</i>	9
Emperor’s Jasmine Organic Jasmine Scented White Tea <i>Low Caffeine</i>	9
Cherry Blossom Green Tea, Natural Cherry Flavor, Blossoms <i>Low Caffeine</i>	9
Vanilla Rooibos Green Tea, Natural Cherry Flavor, Blossoms <i>Caffeine Free</i>	9

**Other selections available upon request.*

ESPRESSO

Single	6
Double	8
Americano	8
Cappucino	10
Latte	10

**Decaf available upon request.*

