

AQUA

Bar • Café • Restaurant

CLAMS, SHRIMP and CRAB

Clams Provençal, white wine, tomatoes, garlic, parsley, julienne vegetables.....	½ dozen	- 8 -	dozen	-12-
Steamed Shrimp (21-25 count) served with drawn butter and cocktail sauce	½ pound	-13-	pound	-21-
Steamed Alaskan Snow Crab Legs served with drawn butter and cocktail sauce.....			pound	-19-

APPETIZERS

Seared Tuna, lightly seared and sliced with wasabi aioli, soy glaze and cucumber-radish salad.....				-11-
Thai Fried Shrimp, sweet chili sauce, lime and cilantro.....				-9-
Crab Lollipops, with mango chutney and chipotle aioli.....				-10-
Crab and Artichoke Dip, served with lavosh crackers.....				-9-
Fried Calamari with Onions and Chilies, garlic aioli, roasted tomato sauce.....				-8-
Eastern Shore Clam Cakes, three freshly made, served with cocktail sauce.....				-8-

SALADS AND SOUP

Aqua House Salad, mix greens, tomato, red onion, mushrooms, shaved parmesan, red wine vinaigrette.....				-6-
Cobb Salad, grilled chicken, mixed greens, bacon, avocado, cheddar cheese, hard-boiled egg, pepper parmesan dressing.....				-10-
Grilled Skirt Steak Salad, blue cheese, red onion, tomato, black beans, corn, toasted herb vinaigrette.....				-10-
Chopped Hearts of Romaine, our twist on a Classic Caesar				-6-
Classic "Wedge" Blue Cheese Salad, bacon, red onion, mushrooms, crumbled blue cheese.....				-7-
			Add Salmon or Tuna for.....	-6-
Bill's Clam Chowder, clear broth, potato, celery, carrots, bacon.....	cup	-4-	bowl	-5-
Chef's Soup of the day, ask your server about our daily selection.....	cup	-3-	bowl	-4-
Bill's Clam Chowder, by the quart to go.....				-12-

ENTREES

Mixed Seafood Grill, shrimp, scallop and mahi mahi, with grilled vegetables, saffron rice and shrimp-lobster sauce.....				-21-
Organic Scottish Salmon, pan seared and served over Mediterranean angel hair pasta.....				-19-
Fried Shrimp, served with spicy mango aioli, toasted coconut jasmine rice, and sauteed vegetables.....				-20-
Crab Cakes, local crabmeat, lightly bound and panseared, served with saffron rice, vegetable saute and chipotle aioli.....				-27-
Grilled 10oz Filet Mignon, 10oz Filet, mashed potatoes, merlot sauce and sauteed vegetables.....				-25-
Blackened Mahi Mahi with Golden Pineapple-Mango Salsa, cuban black beans and saffron rice.....				-20-
Seared Tuna, grilled and served with coconut jasmine rice, brocolli stir-fry and yuzo-soy dipping sauce.....				-17-
Pan Seared Jumbo Flounder, with mashed potatoes, vegetable saute and shrimp butter.....				-18-
Panko-Parmesan Chicken, pan seared, with mashed potatoes, vegetable saute and sundried tomato chardonnay sauce.....				-16-
Slow Roasted Meatloaf, mashed potatoes, sautéed onions, mushrooms and bacon, sweet tomato sauce.....				-14-
New York Strip, 14oz strip cooked in a cast iron pan served with mashed potatoes and vegetable saute.....				-27-
Grilled Pork Tenderloin, served with dijon-peppercorn sauce, mashed potatoes, and grilled vegetables.....				-16-
Vegetarian Selection, Chefs Daily Preperation of Fresh Seasonal Vegetables, ask your server.....				-14-

SANDWICHES, ETC.

Bay Creek Burger, sharp cheddar cheese, onions.....				-10-
Grilled Open-Faced Tuna, grilled veggies, roasted pepper pesto, provolone,focaccia.....				-9-
Slow-Cooked Barbequed Pork, house made sauce, slaw.....				-8-
Grilled Mahi Mahi Soft Tacos, cabbage salad, pepper jack cheese, salsa fresca.....				-9-

CHILDREN'S ITEMS (for children 12 and under, no exceptions please!)

Chicken Tenders, with fries and fruit.....				-6-
Grilled Cheese Sandwich, with fries and fruit.....				-5-
Kid's Pasta, with your choice of butter or Marinara sauce.....				-5-
Pan Seared Tuna Medallion, potato and vegetable of the day.....				-9-
Grilled Marinated Skirt Steak, mashed potato and vegetable of the day.....				-9-
Children's Pizza, personal cheese or pepperoni.....				-9-