

SALADS

***KING CRAB LETTUCE CUPS | 38**

Butter Lettuce, Apples,
Spring Radish, King Crab

AUSTRALIAN CAESAR SALAD | 24

Bacon, Egg, Avocado,
Parmesan, Croutons

KALE SALAD | 24

Parmesan, Feta, Lemon Vinaigrette,
Prosciutto, Pine Nuts, Almonds, Cranberries

APPETIZERS

SHRIMP TOAST | 25

3 Caviar Sauce

***HUDSON VALLEY SEARED FOIE GRAS | 32**

Cherry Coulis, Cherry Tartare

***CRAB CAKE | 30**

Citrus & Wasabi Aioli, Frisée Salad

***LOBSTER ROLL | 33**

Maine Lobster, Brioche, Espelette

***WAGYU TOAST | 36**

Caviar, Black Olive Spread, Croutons

***RED TUNA TOASTY | 26**

Caviar, Warm Brioche

***CRISPY POTATO WITH CAVIAR | 95**

Truffle Potato Espuma, Crispy Shoestring Potatoes

AQUA

SEAFOOD & CAVIAR RESTAURANT

by *Shawn Herzog*

ANTIPASTI

JAMON IBERICO | 85

Pan Con Tomate

PLATEAU | 55

Lonzino, Capicola, Prosciutto
accompanied with Taleggio,
Truffle Pecorino, Comte Saint Antoine

Served with

Petit Baguette, Grapes,
Honeycomb, Saba Reduction

RAW & SHELLFISH

***TASMANIAN OCEAN TROUT | 26**

Calamansi, Trout Roe

***HAMACHI | 28**

Satsuma Vin, Ninja Radishes,
Citrus Segments, Pickled Rhubarb

***KING CRAB LEGS 1/2 LB | 100**

Butter, Citrus Aioli

***SALMON TARTARE | 27**

Quail Egg, Brioche, Fennel Fronds

***BLUEFIN TORO | 50**

Ginger Dressing, Ginger, Chives

***STEAK TARTARE TWO WAYS | 42**

Seasoned Filet, Quail Egg, Caviar

***OYSTERS OF THE DAY | 6pp**

Shallots, Mignonette

***OYSTERS WITH CAVIAR | 16pp**

Fresh Oysters with Caviar

***HOT OYSTERS | 7pp**

Ginger, Scallions, Cream Spinach

ENTREES

UNI RISOTTO | 72

Saffron, Uni Cream

LOBSTER SPAGHETTI POMODORO | 50

San Marzano Tomatoes,
Parmigiana Reggiano, Basil

*** ALASKAN BLACK COD | 45**

Sweet Potato & Ginger Puree,
Baby Bok Choy, Garbanzo Beans, Yuzu Beurre Blanc

*** 8OZ AUSTRALIAN WAGYU BEEF #9 | 90**

Beef Jus, Live Organic Mushrooms

***KATAIFI SCALLOPS | 68**

Green Curry Sauce, Kaffier Lime Oil

*** HALIBUT | 52**

Creamy Mashed Potatoes, Citrus Beurre Blanc, Aromatic Oil

VEGETABLE RED CURRY | 34

Thai Basil, Butternut Squash, Chinese Green Beans

*** SPICY FRIED CHICKEN | 38**

Hot Acacia Honey, Chinese Broccoli
Mixed with Oyster Sauce

*** MEDITERRANEAN SEA BASS | 46**

Fingerling Potatoes, Spinach,
Sauteed Onions, Creamy Mustard Sauce

***DOVER SOLE | 89**

Citrus Relish, Caper Brown Butter, Micro Greens

***TUNA STEAK | 48**

Green Yuzu Kosho Sauce, Baby Carrots

SIDES

MASHED POTATOES | 18

Creamy Mashed Potatoes

ROASTED BROCCOLINI | 18

Sherry Vinaigrette

ROASTED ASPARAGUS 18

Asparagus, Shaved Parmesan

TRUFFLE FRENCH FRIES 16

Waffle Cut Fries, Parmesan, Truffle Oil

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