

appetizers

Oyster three way	2 cornmeal fried with tomato jalapeno relish, 2 baked with spinach, pancetta and parmesan cheese & 2 chilled with lemons and spicy red sauce	\$12.00
Fried green tomatoes	a southern favorite with a twist, served with arugula pesto & cherry tomato relish	\$ 6.50
Jumbo lump crab	pink grapefruit sections, avocado, micro greens & orange-lime-papaya vinaigrette	\$ 9.50
Crisp firecracker calamari	with arugula, lemon vinaigrette, shaved imported parmesan, black pepper and harrissa aioli	\$ 8.50
Shrimp cocktail	four large succulent shrimp with classical cocktail sauce and fresh lemon	\$13.50

soup and salad

Signature she crab soup	laced with sherry	bowl \$ 9.50	cup \$ 7.50
Heirloom tomato tower	with garlic-herb cheese, tender spinach leaves & fried purple basil. caper berry dressing	\$ 8.50	
Watermelon & vidalia onion salad	candied pecans and vidalia onion salad, aged balsamic vinegar	\$ 7.50	
Crispy hearts of romaine caesar	shaved parmesan, portuguese anchovies & toasted focaccia croutons	\$ 8.50	
	With shrimp \$18.00	With fried oysters \$16.00	With chicken \$15.00
Aqua star signature salad	seven crisp lettuces, gorgonzola, sliced ripe strawberries, blueberries & candied georgian pecans tossed in wild forest berry vinaigrette	\$ 8.50	

fresh fish selections

fish selections may be sautéed, grilled, or blackened, served with mashed potatoes or parmesan risotto & vegetables and a sauce flight of; thai-chili butter sauce ~ lemon caper chives ~ basil-pinenut pesto

chalkboard specials	see chalkboard
local sweet low-country shrimp	\$24.00
halibut	\$29.00
locally caught grouper	\$27.00
savannah signature pot pie	lump crab meat, shrimp, scallops and lobster in a bercy sauce topped with flaky pastry served with mashed potatoes and sustainable vegetables \$32.00
pan seared halibut	over wilted tender spinach leaves, tomato tatin paired with a warm caper vinaigrette \$31.00
low country local shrimp angel hair	sautéed with garlic & tomatoes, angel hair pasta & basil butter sauce \$26.00
southern style crabcake	two lump crab cakes with sweet potato chips, sweet tomato compote & chipotle remoulade drizzle \$29.00

aqua star specialties

Center cut filet of certified angus beef	char-grilled center cut black angus filet mignon of beef with a rainbow tomato chimichurri hand cut sweet-potato chips & gorgonzola	\$39.00
lobster and filet	australian lobster tail tempura, grilled center cut black angus beef filet mignon with a chili mango butter sauce & port wine demi served with mashed potatoes and sustainable vegetables	\$40.00
Pecan crusted ashley farm chicken	with a mushroom shallot sauce	\$28.00
Porcini and spinach crusted rack of lamb	with roasted sweet elephant garlic & rosemary natural jus, grilled asparagus & caramelized shallots	\$36.00
Point reyes blue cheese & braised fig ravioli	with grilled asparagus & sun-dried cranberry, In an aged port and cranberry jus OR try it vegetarian, tossed in a basil oil	\$24.00

our Aqua Star menu aims to provide the diner with a creative & memorable experience using local products, such as farm-to-market produce and local market seafood, as well as superfood ingredients, which highlight the flavors of the area and at the same time contribute to a more sustainable America. we would be happy to receive any feedback as we strive to continually improve and evolve our menu, please enjoy, bon appetite!!

Executive Chef Roger Michel (roger.michel@westin.com)
 Chef de Cuisine Willie Hernandez
 Director of Outlets Alexander Verkuijsse

advisory: the consumption of raw or undercooked foods such as meat, fish, and eggs, which may contain harmful bacteria, may cause serious illness or death