

first course

shrimp quesadilla	low country shrimp quesadilla with sweet chili sauce, green onions, tomatoes, chopped lettuce, sour cream and salsa				\$ 7.25
spicy grilled chicken quesadilla	chopped red onions, mixed melted cheese, guacamole, jalapenos and salsa				\$ 6.75
crisp firecracker calamari	with tender spinach leaves, kalamata olives, feta cheese, tomatoes, parmesan, red pepper lemon olive oil				\$ 6.75
signature aqua star sweet soy chicken wings	six chicken wing tossed in house-made teriyaki cilantro glaze & pacific rim slaw				\$ 7.25
chilled shrimp cocktail	served with tomato, horseradish, lemon sauce				\$12.00
signature she crab soup	laced with sherry	cup	\$ 6.00	bowl	\$ 7.00
today's soup		cup	\$ 3.75	bowl	\$ 4.50
crispy assorted seasonal lettuces	shaved carrots & cucumber curls, choice of dressing				\$ 7.00

entrée salads

[sesame seared salmon salad	pan seared north atlantic salmon over a salad of spinach, tear-drop tomatoes, edamame and mint tossed in pomegranate olive oil vinaigrette			\$14.25	
	blackened tuna nicoise	cajun seared pacific tuna steak with grilled yukon gold potatoes, haricot vert, eggs, anchovies, nicoise olives & a caper berry vinaigrette served with toasted pita			\$13.95	
[blackened shrimp or grilled chicken caesar salad	freshly tossed crisp romaine leaves, imported parmesan cheese, herbed croutons, anchovies, tomatoes and our peppery caesar dressing	shrimp	\$16.50	chicken	\$13.50
[almond chicken salad	chicken breast, mandarins, napa cabbage, tomatoes, sliced almonds, cilantro and black sesame seeds tossed with sweet chili dressing - topped with crispy wonton strips			\$13.75	

sandwiches

sandwiches come with choice of fries or simple salad or add a fruit cup for \$1.50

	southern fish taco	fresh local flounder lightly blackened & served in a grilled corn tortilla with red and green cabbage, cajun grilled corn salsa, and spiced soured cream			\$12.50
	low country crab cake biscuit	pan seared crab cake, romaine lettuce, onions straws, tomato & pickled okra on a freshly baked cheddar and sweet garlic buttermilk biscuit			\$13.25
	floridian reuben	fresh pan seared grouper fillet, swiss cheese, sauerkraut & 1000 island on grilled rye			\$13.95
	honey roasted turkey cobbwich	stacked roasted turkey topped with micro-greens, tomatoes, avocado, smoked bacon, and bleu cheese dressing, on a toasted french roll with dijon mayonnaise			\$13.00
[grilled chicken toscana	grilled chicken breast with prosciutto & parmesan on crispy ciabatta bread with basil-marinara			\$14.50
	bbq pork sliders	georgia slow-roasted & barbecued pulled pork topped with sharp cheddar served with a spicy slaw and fries			\$11.75
	black angus flame grilled burger	on a buttery bun, cheddar or bleu cheese, lettuce, tomato and purple onion (low-carb version available without bun)			\$12.25
	E.B.L.T.	bacon, lettuce, tomato and fried egg with sundried tomato mayonnaise on thick cut butter grilled sourdough			\$ 9.50

entrées

[fresh local catch	choose from our chalkboard catch specials of the day, served with caper risotto and fresh farm vegetables			\$18.50
	aged black and blue grilled rib eye	blackened grilled rib eye smothered with bleu cheese sauce, roasted red peppers and caramelized onion salad topped with fried vidalia onions, on a hoagie roll			\$16.25
[crisp vegetable pasta	whole wheat penne pasta with a selection of fresh sustainable vegetables, feta cheese, kalamata olives, fresh oregano, roasted tomatoes and caper sauce			\$12.50
		add: shrimp	\$17.50	chicken	\$16.50
[fruit and berries and banana nut bread	seasonal fruit and berries served with fruit flavored yogurt			\$13.75

[denotes spa cuisine item

consuming raw or undercooked meats, sea food or shellfish or eggs may increase your risk of blood borne illness.