

First Course

- Oyster Trio*** naked, cornmeal fried, baked with pancetta, spinach & parmesan 12.50
- Boutique Oyster of the Week*** cocktail sauce, tabasco, horseradish (Market Price)
- Shrimp Marie Rose** avocado mousse and grilled lemon 12
- Nigori Steamed Mussels** with shiitake, green onions & watercress 13
- Fried Green Tomato Tower** red roasted pepper aioli & fresh buffalo mozzarella, wild arugula tossed with lemon infused oil 8.50
- Savannah Harvested Skillet Shrimp** pan-seared, andouille, garlic, roasted corn & tomato 14
- Crispy Firecracker Calamari** kalamata olives, capers, wild arugula leaves, grape tomatoes & barrel aged greek feta cheese crumbles tossed in lemon olive oil 9.25

Second Course

- Signature She Crab Soup** laced with sherry bowl 9.50 cup 7.50
- The Wedge** crisp iceberg, crispy smoked Nueski bacon, hardboiled egg, grape tomatoes, carrot strings, gorgonzola and handcrafted wine vinegar dressing 8
- Crispy Hearts of Romaine Caesar** parmesan ribbons, anchovies, roasted tomato wedges, sliced herb croutons and three peppercorn caesar dressing 8
- Artisan Lettuces Tossed Tableside** blueberries, strawberries, candied Georgia pecans, sweet basil vinaigrette and Savannah Bee honey swirl 16

Fresh Seafood

Fish selections*, customized to your liking, sautéed, grilled, blackened or meuniere style
Choice of anson mill grits or mashed potatoes & vegetables
Sauce flights with compliments of Executive Chef, Roger Michel

Twin Lobster Tail	42
Fresh Fish Catch	market price
Shrimp	28
Local Grouper	36
Atlantic Salmon	28

Chef's Specialties

- Ocean Fresh Low-country Seafood Stew** salmon, shrimp, mussels, scallops & lobster in a broth of fennel, leek & tomato with a Brunswick isles aioli crouton 36
- Savannah Signature Pot Pie** lump crab meat, shrimp, scallops and lobster in a bercy sauce topped with flaky pastry with mashed potatoes and sustainable vegetables 33
- Center-Cut Grilled Filet Steak*** boursin cheese, asparagus, mousseline potatoes, local fresh vegetables and truffled merlot glaze 39
- Sesame Crusted Salmon** wasabi shoyu glaze, ginger arugula & spinach 30
- Cold Water Lobster Tail and Filet Medallion*** herbed fingerling potatoes, asparagus & drawn spiced butter 46
- Pan Seared Chilean Sea Bass** anson mill grits, local sustainable vegetables and basil butter sauce 38
- Grilled Honey-Lemon Ashley Farms Chicken** herbed jus, anson mill grits, seasonal vegetable 29
- Four Cheese & Spinach Striped Egg Raviolis** tossed in olive oil, oven roasted red pepper sauce, a cage free poached egg, and black truffle 26
- Pan Seared Snapper with Yuzu Glaze** on a bed of sesame sautéed edamame, shiitake mushrooms, watercress & spinach 32

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 Superfoods 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

Executive Chef, Roger Michel - Chef De Cuisine, Willie Hernandez

Director of Restaurants, Alex 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