

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 Tomato

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,
Sautéed 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*