

# AquaGrille

## SHELLFISH

### CHILLED

#### OYSTERS 'DRESSED'

Cucumber, Dill, Yuzu Kosho \$24

#### OYSTERS 'UNDRESSED'

Guanabana Mignonette, Mango \$22

#### LITTLENECK CLAMS AGUACHILE

Lime, Serrano, Cilantro \$18

#### ALASKAN KING CRAB COCKTAIL

Black Truffle Remoulade MP

#### SHRIMP MICHELADA

Watermelon Bloody Mary, Tajin \$20

### HOT

#### CLAMS CASINO

Uni, Nueske's Bacon, Persillade \$20

#### CALAMARI FRITO MIXTO

Shishitos, Meyer Lemon, Black Magic \$19

#### BUTTER-ROASTED KING CRAB

Passion Fruit Beurre Blanc MP

#### OYSTERS BASQUAISE

Black Garlic, Piquillo, Manchego \$23

#### CARIBBEAN MUSSELS

Vadouvan Tom Kha, Shiitakes \$24

## SMALL PLATES

#### AHI TUNA CEVICHE TOSTADITOS

Avocado, Mango Escabeche, Spiked Tropical Leche de Pantera \$25

#### CRISPY BRUSSELS SPROUTS

Passion Fruit Kung Pao, Mango, Cilantro, Peanuts \$16

#### AMERICAN WAGYU STEAK TARTARE

Preserved Wild Mushroom, Black Truffle, Bone Marrow Toast \$27

#### BLISTERED SHISHITOS

Meyer Lemon Aioli, Shallots, Bonito \$15

#### CAVIAR 'FISH & CHIPS'

Potato Mille-Feuille, Crème Fraîche, Chives \$36

## FUN & FANCY

### SEAFOOD PLATEAU

#### 6 EAST COAST OYSTERS

#### 4 CITRUS-POACHED SHRIMP

#### 6 LITTLENECK CLAMS

#### 1/4 LB ALASKAN KING CRAB

#### Accoutrements:

Yuzu Cocktail, Bagnarotte, Guanabana Mignonette, Fresh-Prepared Horseradish, AQ Hot Sauce & Meyer Lemon

\$78

## LARGE PLATES

**BLACKENED MAHI-MAHI CREOLE** Popcorn Grits, Zellwood Corn, Lemongrass, Okra \$34

**AHI TUNA 'TATAKI' & AVOCADO SALAD** Pineapple, Cashews, Shaved Vegetables \$33

**MISO FAROE ISLAND SALMON** Butternut Squash, Garlic-Soy Broccoli, Pepitas, Chickory \$35

**BELL & EVANS FARMS 'JERK' CHICKEN** Smoked Pomme Purée, Green Papaya, Madeira \$30

## CATCH OF THE DAY

### CHEF'S DAILY SELECTION

Locally Caught, Grilled 'A La Plancha', Served with Charred Broccolini & Sauce Vierge MP

**HOUSE-SMOKED BABY BACK RIBS\*** Guava BBQ, Korean Banchan \$28 (half rack) \$38 (full rack)

**'BAJA'-STYLE LOCAL FISH TACOS (3)\*** Avocado, Pasilla Pepper, Salvadoran 'Curtido' \$27

**WOOD-GRILLED SHORT RIB 'FRENCHY' BURGER\*** Bacon-Onion Marmalade, Mimolette Espuma \$24

**MAINE LOBSTER ROLL\*** Leeks, Harissa, 'Frico'd' Brioche \$38

\*Select: Petit Laliq Lettuce or Pomme Frites

## BUTCHER CUTS

#### PETIT EYE OF THE RIB

6 OZ. \$42

#### SKIRT STEAK

8 OZ. \$44

#### NY STRIP

14 OZ. \$67

#### RIBEYE CAP

6 OZ. (LIMITED AVAILABILITY) \$54

**STEAK FRITES** Parmesan Pomme Frites, Maître d'Casino Butter, Béarnaise

**STEAK AU POIVRE** 'Loaded' Potato Mille-Feuille, Bone Marrow Butter, Cognac-Peppercorn

**SURF 'N' TURF** Lobster Tail Beurre Blanc or King Crab Béarnaise (\$32 Supplement)

Consuming raw oysters or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of foodborne-related illness.

## SOUP 'N' SALAD

### WINTER SQUASH BISQUE

Brown Butter-Crème Fraîche, Pepita Granola, Pomegranate \$14

### BELGIUM ENDIVE & PINK LADY APPLE

Smoky Blue, Spiced Walnuts, Red Miso Dressing \$17

### HANDMADE BURRATA 'PANZANELLA'

Caramelized Squash, Pear, Balsamico \$22

### LOCAL JUPITER FARM GREENS

Baby Heirloom Tomatoes, Goat Gouda, French Vinaigrette \$16

## BREAD SERVICE

### BONE MARROW 'PB&J'

Persimmon, Peanut Crumble \$14

### BREAD BY JOHNNY BAGUETTE

Whipped Feta, Olive Oil \$8

### BRAZILIAN CHEESY BREAD\*

Aleppo, Honey Butter \$13

\*Freshly baked, may take just a moment.

## MARKET VEGETABLES

### 'LOADED' POTATO MILLE-FEUILLE

Nueske's Bacon, Crème Fraîche

### 'BROCCOLI & CHEESE'

Charred Broccolini, Mimolette Espuma

### SMOKED POTATO PURÉE

Chives, Sea Salt

### PETIT LALIQUE LETTUCE

Manchego, Fines Herbes Citronette

### POMME FRITES

Parmigiano Reggiano, Black Truffle Remoulade

### CHEESY CORNY POPCORN GRITS

Goat Gouda, Crispy Okra

\$10 EACH

Vegetarian

Gluten-Free

RESTAURATEUR | Stephen Asprinio

## HOUSE COCKTAILS \$16

### DIRTY MARTINI

Vodka or Gin (or both!), Black Lemon, Castelvetroano-washed Manzanilla, Cocchi Americano, Olive Oil Infusions

### APPLETINI

Vodka, Granny Smith, Lemon Sherbet, Orchard Shrub, Burlesque Bitters, Rose

### LONG ISLAND ICED TEA

Vodka, White Rum, Blanco Tequila, Gin, Citrus, Brown Sugar Cola, Amaro, Pimento

### COSMOPOLITAN

Mandarin Vodka, Adjusted OJ, Cranberry Preserves, Lime Sherbet, Orange Cream, Bubbles

### ESPRESSO MARTINI

Vodka, Espresso, Vanilla Honey, Hazelnut, 'Formula Segreta'

### MOSCOW MULE

Vodka, Hibiscus, Lime, Cardamom, Ginger Beer, Cassia

### NEGRONI

Gin, Antica Formula, Balsamico, Strawberry-infused Aperol

### SINGAPORE SLING

Gin, Cherry Herring, Benedictine, Pineapple, Yuzu, Pomegranate

### TEQUILA SUNRISE

Blanco Tequila, Orange, Pomegranate, Cointreau, Calamansi, Egg White

### EL DIABLO

Reposado Tequila, Crème de Mure, Lime, Falernum, Ginger Beer, Ghost Pepper Tincture

### MAI TAI

AQ Rum Blend, Dry Curaçao, Lime, Avocado Pit Orgeat, Toasted Almond

### OLD CUBAN

Aged Rum, Lime, Falernum, Mint, Angostura, Conca del Riu Anoia

### PEARL DIVER

Rum, Gardenia Mix, Tangerine, Lime, Walnut, Chartreuse, Passion Fruit

### PIÑA COLADA

Navy Strength Rum, Blackstrap, Pineapple, Coconut, Orange Blossom

### CABLE CAR

Navy Strength Rum, Dry Curaçao, Rhum Agricole, Lemon, Cinnamon

### RUM OLD FASHIONED

Aged Rum, Overproof Rum, Banana, Coconut Sugar, Java, Orange Essence

### GOLD RUSH

Bourbon, Apple Honey, Lemon, Salted Grapefruit, Cream Sherry, Sorghum Sassafras

### MANHATTAN (THE WRIGHT WAY)

Rye, Bourbon, Antica Formula, Cocoa Nib-infused Ruby Port, Chocolate Bitters, Botanicals

### BLUEBERRY COBBLER

Bourbon, Whiskey Malt, Sherry, Blueberry-Vanilla Compote, Lemon Oleo, Mace Tincture

## SOFT COCKTAILS \$10

### ORANGE JEWEL

Adjusted OJ, Vanilla-Orange Cream, Orange Soda

### HIBISCUS JULEP

Hibiscus, Lime Oleo, Cardamom, Ginger Beer

### BLUEBERRY YUZU PALMER

Green Tea, Blueberry, Lemon, Yuzu, Elderflower Tonic

## ON TAP

### THE CRISP PILZ

PILSNER  
Sixpoint Brewery  
Brooklyn, NY \$7

### DER CHANCELLOR

KOLSCH  
Tequesta Brewing Co.  
Tequesta, FL \$6

### FRESH

IPA  
Civil Society Brewing Co.  
Jupiter, FL \$8.5

### JAI ALAI

IPA  
Cigar City Brewing  
Tampa, FL \$7

### BOOM SAUCE

DOUBLE IPA  
Lord Hobo Brewing Co.  
Woburn, MA \$8

### NARRAGANSETT

LAGER  
Narragansett Beer  
Providence, RI \$6

### THE WIZARD WIT

WITBIER  
Barrel of Monks Brewing  
Boca Raton, FL \$7

### LA RUBIA

BLONDE ALE  
Wynwood Brewing Co.  
Miami, FL \$6.5

### B. RABBIT

ESPRESSO CREAM STOUT  
Copperpoint Brewing Co.  
Boynton Beach, FL \$8

### BUD LIGHT

LAGER  
Anheuser-Busch  
St. Louis, MO \$6

### STELLA ARTOIS

PILSNER  
Anheuser-Busch  
St. Louis, MO \$7

### MILLER LITE

LAGER  
Miller Brewing Co.  
Milwaukee, WI \$6

### MICHELOB ULTRA

LAGER  
Anheuser-Busch  
St. Louis, MO \$6

### PACIFICO CLARA

PILSNER  
Pacífico, Mazatlan, MX \$7

## BUBBLES

**RAVENTOS I BLANC** *Blanc de Blancs* Conca del Riu Anoia, Penedes, Spain NV \$14 | \$59

**CHARLES LE BEL** *Inspiration 1818* Brut, Mareuil-sur-Aÿ, Champagne, France NV \$21 | \$88

**SCHRAMSBERG** *Mirabelle* Brut Rosé, North Coast, California NV \$73

## CHARDONNAY

**ANNABELLA** Napa Valley, California 2019 \$13 | \$46

**TWENTY ROWS** Napa Valley, California 2020 \$15 | \$51

**AU BON CLIMAT** Santa Maria Valley, California 2020 \$57

**MELVILLE** *Estate* Santa Rita Hills, California 2017 \$66

**DOMAINE GUY ROBIN** *Vaillons 'Premier Cru'* Chablis, Burgundy, France 2019 \$94

**CHATEAU MONTELENA** Napa Valley, California 2019 \$126

**FAR NIENTE** Napa Valley, California 2020 \$32 | \$130

## SAUVIGNON BLANC

**WITHER HILLS** Marlborough, New Zealand 2021 \$12 | \$43

**DOMAINE ANDRÉ VATAN** Sancerre 'Les Charmes' Loire Valley, France 2020 \$21 | \$76

**PETER MICHAEL** *L'Après-Midi* Knights Valley, California 2020 \$132

## ROSÉ & OTHER WHITE VARIETALS

**GOTHAM PROJECT** *Sabine* Rosé, Côtes de Provence, France 2021 \$12 | \$43

**TERLATO VINEYARDS** Pinot Grigio, Colli Orientali del Friuli, Italy 2021 \$13 | \$47

**HERMANN J. WIEMER** *Semi-Dry* Riesling, Finger Lakes, New York 2020 \$14 | \$51

**CHÂTEAU MIRAVAL** Rosé, Côtes de Provence, France 2020 \$51

**AMEZTOI** *Getariako Txakolina* Hondarrabi, Getaria, Spain 2021 \$14 | \$49

**DO FERREIRO** Albariño, Rías Baixas, Spain 2020 \$57

## PINOT NOIR

**SCHUG** Sonoma Coast, California 2020 \$14 | \$47

**MARITANA VINEYARDS** *Le Russe* Russian River Valley, California 2018 \$19 | \$68

**SANDI** Santa Rita Hills, Santa Barbara, California 2019 \$79

**GARY FARRELL** Russian River Valley, California 2019 \$88

**BREWER CLIFTON** Santa Rita Hills, Santa Barbara, California 2020 \$96

**PATZ & HALL** Sonoma Coast, California 2017 \$116

## MERLOT

**MILBRANDT VINEYARDS** Columbia Valley, Washington 2019 \$13 | \$42

**RUTHERFORD HILL** Napa Valley, California 2019 \$78

**GRGICH HILLS ESTATE** Napa Valley, California 2018 \$99

## CABERNET SAUVIGNON

**SPRING STREET WINERY** Paso Robles, California 2019 \$14 | \$43

**OBSIDIAN RIDGE VINEYARD** Red Hills Lake County, California 2019 \$54

**CENTERED** Napa Valley, California 2019 \$18 | \$65

**VINUM CELLARS** *Typesetter* Napa Valley, California 2018 \$75

**SILVER OAK** Alexander Valley, California 2017 \$39 | \$143

## RED BLENDS

**HEDGES FAMILY ESTATE** *CMS* Columbia Valley, Washington 2019 \$14 | \$51

**BRANCAIA** *Tre 'Super Tuscan'* Tuscany, Italy 2019 \$16 | \$54

**POWELL & SON** *Riverside* Grenache-Shiraz-Mataro, Barossa Valley, Australia 2018 \$51

**CHAPPELLET** *Mountain Cuvée* Napa Valley, California 2020 \$70

**DARIOUSH** *Duel* Napa Valley, California 2018 \$99

**PAHLMAYER** *Jayson* Napa Valley, California 2018 \$32 | \$120

**SHAFFER VINEYARDS** *TD-9* Napa Valley, California 2019 \$128

## OTHER RED VARIETALS

**POWERS** Syrah, Columbia Valley, Washington 2018 \$13 | \$47

**TWO HANDS** *Angels' Share* Shiraz, McLaren Vale, Australia 2020 \$60

**TIKAL** *Amorio* Malbec, Mendoza, Argentina 2018 \$72

**RIDGE** Zinfandel, Paso Robles, California 2019 \$78

**ALVARO PALACIOS** *Les Terrasses*, Priorat, Spain 2018 \$105

**DOMAINE DE MARCOUX** Châteauneuf-du-Pape, Rhône Valley, France 2019 \$129

*\*Please note: A selection of reserve wines are also available upon request. Due to the exclusivity and availability of our selections, all wines and their respective vintages are subject to change.*