

AquaGrille

SHELLFISH

CHILLED

OYSTERS 'DRESSED'

Cucumber, Dill, Yuzu Kosho \$24

OYSTERS 'UNDRESSED'

Guanabana Mignonette, Mango \$22

SALMON POKE

Furikake, Avocado, Gochujang \$18

CITRUS-POACHED SHRIMP

Yuzu Cocktail, Bagnarotte \$20

HOT

CLAMS CASINO

Nueske's Bacon, Persillade \$20

CALAMARI FRITO MIXTO

Shishitos, Meyer Lemon, Black Magic \$19

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, Espelette \$15

CAVIAR 'FISH & CHIPS'

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

FUN & FANCY

SEAFOOD PLATEAU

12 EAST COAST OYSTERS

4 CITRUS-POACHED SHRIMP

4 FLORIDA STONE CRAB CLAWS

TUNA TARTARE & CAVIAR

SALMON POKE

Accoutrements:

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

\$148

LARGE PLATES

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

AHI TUNA 'TATAKI' SALAD Pineapple, Cashews, Shaved Vegetables, Avocado \$33

ALASKAN MISO SALMON Butternut Squash, Garlic-Soy Broccoli, Pepitas, Chickory \$35

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

WOOD-GRILLED TWIN MAINE LOBSTER TAILS Market Vegetable, Drawn Butter \$69

THE LOCAL CATCH

GRILLED 'A LA PLANCHA'

Asparagus, Sauce Vierge MP

SPECIAL OF THE DAY

Chef's Selection MP

HOUSE-SMOKED BABY BACK RIBS* Guava BBQ, Cucumber 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

FILET MIGNON

8 OZ. \$55

RIBEYE

14 OZ. \$57

SKIRT STEAK

8 OZ. \$39

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 Add Wood-Grilled Maine Lobster Tail (\$32 Supplement)

SOUP 'N' SALAD

BUTTERNUT 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'

Mango, Peanut Crumble \$14

BREAD BY JOHNNY BAGUETTE

Whipped Ricotta, 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

GRILLED ASPARAGUS

AQ Béarnaise

SMOKED POTATO PURÉE

Chives, Sea Salt

PETIT LALIQUE LETTUCE

Manchego, Fines Herbes, Citronette

POMME FRITES

Grana Padano, Remoulade

CHEESY CORNY 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 \$12

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 \$15 | \$58

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

SCHRAMSBERG *Mirabelle* Brut Rosé, North Coast, California NV \$84

CHARDONNAY

ANNABELLA Napa Valley, California 2020 \$13 | \$48 (carafe)

TWENTY ROWS Napa Valley, California 2020 \$15 | \$56

AU BON CLIMAT Santa Maria Valley, California 2021 \$16 | \$60 (carafe)

MELVILLE *Estate* Santa Rita Hills, California 2017 \$72

DOMAINE GUY ROBIN *Vaillons 'Premier Cru'* Chablis, Burgundy, France 2019 \$125

CHATEAU MONTELENA Napa Valley, California 2019 \$140

FAR NIENTE Napa Valley, California 2021 \$34 | \$135

KISTLER VINEYARDS *Les Noisetiers* Sonoma Coast, California 2021 \$145

GRAY RANDOLPH Petaluma Gap, Sonoma County, California 2021 \$155

SAUVIGNON BLANC

WITHER HILLS Marlborough, New Zealand 2022 \$12 | \$45 (carafe)

GRGICH HILLS ESTATE *Fumé Blanc* Napa Valley, California 2017 \$74

DOMAINE ANDRÉ VATAN Sancerre 'Les Charmes' Loire Valley, France 2020 \$23 | \$89

ROSÉ & OTHER WHITE VARIETALS

GOTHAM PROJECT *Sabine* Rosé, Côtes de Provence, France 2021 \$12 | \$45 (carafe)

TERLATO VINEYARDS Pinot Grigio, Colli Orientali del Friuli, Italy 2021 \$13 | \$48

HERMANN J. WIEMER *Semi-Dry* Riesling, Finger Lakes, New York 2020 \$14 | \$52

CHÂTEAU MIRAVAL Rosé, Côtes de Provence, France 2021 \$56

AMEZTOI *Getariako Txakolina* Hondarrabi, Getaria, Spain 2021 \$52

DO FERREIRO Albariño, Rías Baixas, Spain 2021 \$69

PINOT NOIR

SCHUG Sonoma Coast, California 2021 \$14 | \$52

MARITANA VINEYARDS *Le Russe* Russian River Valley, California 2019 \$19 | \$72

SANDHI Santa Rita Hills, Santa Barbara, California 2020 \$83

GARY FARRELL Russian River Valley, California 2021 \$110

BREWER CLIFTON Santa Rita Hills, Santa Barbara, California 2021 \$96

PATZ & HALL Sonoma Coast, California 2017 \$116

DUTTON-GOLDFIELD *Fox Den Vineyard* Green Valley, California 2016 \$138

MERLOT

MILBRANDT VINEYARDS Columbia Valley, Washington 2019 \$13 | \$48

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 | \$52

OBSIDIAN RIDGE VINEYARD Red Hills Lake County, California 2019 \$59

JUSTIN Paso Robles, California 2019 \$18 | \$68

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

SILVER OAK Alexander Valley, California 2018 \$42 | \$165

RED BLENDS

HEDGES FAMILY ESTATE *CMS* Columbia Valley, Washington 2020 \$14 | \$52

BRANCAIA *Tre 'Super Tuscan'* Tuscany, Italy 2020 \$16 | \$60

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

CHAPPELLET *Mountain Cuvée* Napa Valley, California 2020 \$74

DARIOUSH *Duel* Napa Valley, California 2018 \$123

PAHLMAYER *Jayson* Napa Valley, California 2018 \$35 | \$140

SHAFFER VINEYARDS *TD-9* Napa Valley, California 2019 \$142

OTHER RED VARIETALS

POWERS Syrah, Columbia Valley, Washington 2018 \$13 | \$48

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

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

RIDGE Zinfandel, Paso Robles, California 2019 \$81

ALVARO PALACIOS *Les Terrasses*, Priorat, Spain 2019 \$105

DOMAINE DE MARCOUX Châteauneuf-du-Pape, Rhône Valley, France 2018 \$141

**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.*