

# Aqua Grille

## *Dinner Menu*

### *Starters*

*Cape Cod Clam Chowder - cup 3.95, bowl 4.95*

*Creole Style Peel & Eat Shrimp - half lb. 7.95, whole lb. 14.95*

*New England Style Stuffed Quahog with chorizo sausage 5.95*

*Fried Calamari served with a spicy chipotle aioli and tomato & basil stew 8.50*

*Smoked Chicken & Corn Quesadillas stuffed with smoked chicken, corn, cilantro and Vermont goat cheese, served with pico de gallo and ancho chile crème fraîche 8.95*

*Farm Raised Steamed Mussels with garlic, shallots, fresh herbs, tomatoes, fennel and white wine 8.95*

*Shrimp Cocktail served with old-fashioned cocktail sauce and Cajun remoulade 1.95 ea*

*Red Beet Carpaccio and ash dusted goat cheese garnished with micro greens 7.50*

*Ahi Tuna Carpaccio sliced paper thin and served with wasabi crème fraîche, ponzo reduction and Japanese daikon salad 9.95*

*Vietnamese Spring Roll stuffed with shrimp, noodles and herbs, served with Asian-peanut dipping sauce 7.95*

*Santa Fe Style Chicken Skewers with guava sauce 7.95*

*Fried Chicken Wings infused with a Thai-glaze or spicy Buffalo style with ranch dressing and celery 7.95*

### *Salads*

*Mixed Greens with cherry tomatoes & a choice of balsamic vinaigrette, Maytag blue cheese, ranch or orange-Thai dressing 4.55*

*Caesar Salad served with grated Asiago, Parmesan, croutons and house made dressing  
7.50*

*Fancy Mixed Greens with raddichio, Belgian endive, roasted spiced pecans, kalamata ol-  
ives, goat cheese and tomatoes 7.50*

*Add the following to any salad: cocktail shrimp 1.95/each, skewer of blackened shrimp  
4.50, skewer of scallops 5.00, Bell & Evens chicken breast 6.00*

## *Sandwiches*

*Southern Pulled Pork with chipotle pepper-peach sauce and French fries 8.95*

*Bell & Evens Chicken Breast served with chipotle aioli and French fries 8.95 - Add ched-  
der, Swiss or jalepeno Jack 1.00, alderwood smoked bacon 1.00, guacamole 1.00*

*Grilled Black Angus Beef Burger served with French fries 9.95 - Add cheddar, Swiss or  
jalepeno Jack 1.00, alderwood smoked bacon 1.00, sautéed balsamic onions 1.00*

*Smoked Turkey Wrap with lettuce, sprouts, tomatoes, Bermuda onions and Cape Cod cran-  
berry chutney and served with a mixed green salad 8.95*

*Grilled Chicken Caesar in a sun dried tomato wrap served with potato chips 8.95*

*The Cape Codder, fried cod in our special crust with home made tartar sauce, French fries  
and coleslaw 11.95*

*Grilled Fresh Salmon served with key lime aioli, French fries and coleslaw 11.95*

*Corned Beef Reuben served on marble rye with sauerkraut, Swiss cheese, Russian dressing  
and French fries 8.95*

*Roadside Sliders – bite size Berlin style burgers on mini buns with lettuce, tomato, onion  
and French fries 8.95*

*Pearl Hot Dog - all beef pub dog with French fries 6.95 - extra dog 5.00, add sauerkraut  
1.00 per dog*

### *Lobsters & Lobster Specialties*

*Live Lobsters, 1.5 pound caught in the surrounding waters, boiled or  
baked stuffed - market price*

*THE Lobster Roll, our signature. A half pound of pure heaven on a roll with potato salad and cole slaw 23.95*

*Aqua Grille Lobster Salad with haricot verts, tomato, avocado, chives, verjus and crème fraîche 23.95*

## ***Fried Seafood***

*Dipped in our special crust and deep fried using heart-healthy trans-fat free oil*

*Fried Point Judith Calamari 17.95*

*Fried Whole-Belly Clams - market price*

*Fried Atlantic Scrod 18.95*

*Fried Cape Cod Scallops 19.95*

*Fried Gulf Coast Shrimp 18.95*

*Fried Local Catch - market price*

*Fried Seafood Platter with calamari, clams, scallops, shrimp and cod 24.95*

*Above served with French fries and coleslaw and your choice of: Traditional Cocktail Sauce, Chipotle Aioli, Remoulade, Pico De Gallo or Tartar Sauce*

## ***House Favorites***

*Eggplant Rollatini stuffed with ricotta cheese, spinach, sun-dried tomatoes, aged balsamic vinegar, shitake mushrooms and topped with herbed tomato stew 14.95*

*Sonoran Style Fried Fish Tacos with native cod, shredded lettuce, pickled red onions, fresh cheese, pico de gallo, guacamole, key-lime aioli, and black bean salad 15.95*

*Penne and Eggplant Caponata with eggplant, onions, tomatoes, and Parmesan 13.95 - with Skewer of Shrimp or Scallops add 4.00*

*Atlantic Salmon with ponzu glaze and pickled ginger served on Thai rice salad with papaya, mango and pineapple salsa 18.95*

*New England Cod in an herb batter topped with capers, vine ripened tomatoes, shitake mushrooms, lemon and herbs 19.95*

*Bell & Evens all natural Chicken Picatta with vegetable risotto 16.96*

*Culotte Steak with fried tobacco onions, mashed potatoes and peppercorn Cognac sauce 18.50*

*Sautéed Veal Scaloppine served with German spätzle and wild mushroom ragoût 18.50*

*Penne Pomodoro with a creamy herbed tomato sauce and Parmesan cheese 11.00*

*Vegetable Risotto Milanese with onions, mushrooms, leeks, carrots and Parmesan 11.00*

*Add to any pasta or risotto: Italian sausage 4.00, skewer of blackened shrimp 4.50, skewer of scallops 5.00, Bell & Evens chicken breast 6.00*

## *Desserts*

### *Some Sweet Things*

*Sweet Du Jour, our pastry chef's daily creation 6.00*

*Triple Layer Chocolate Mousse garnished with fruit coulis and fresh berries 6.00*

*Pavlova, a crisp meringue shell filled with vanilla ice cream and berry compote 6.00*

*House Made Tiramisu, Amaretto and mocha-espresso soaked ladyfingers, layered with Mascarpone cheese and topped with shaved chocolate 6.00*

*Trio of Assorted Ice Creams garnished with fruit coulis 6.00*

*Bourbon Praline Pecan Pie a la mode with vanilla ice cream 6.00*

*Crème Brulée of the Day 6.00*