

# Aqua Vi

Fresh Seafood & Aged Beef

## Aqua Vi Starters

### Sea Side Shrimp Cocktail

A local favorite, poached jumbo shrimp with a hint of spice, served with remoulade and key lime cocktail sauce. \$10

### Southern Chips and Salsa

A classic snack with a Southern twist. Sweet potato tortilla chips with mango peach salsa. \$8

### Chesapeake Bay Blue Crab Dip

Jumbo lump blue crab, parmesan cream, fresh grated Gruyere cheese, and grilled ciabatta toast. \$14

### Coastal Shrimp and Crisp Calamari

Fried golden and served with a sweet and smoky chipotle aioli dipping sauce. \$8

### Pan Seared Sea Scallops

Served with roasted garlic mashed potatoes, dijon mustard butter, green onions, and sizzled leeks. \$10

## Soups and Salads

### Fire Roasted Lobster Chowder

Homemade with Maine lobster, smokehouse bacon, and Yukon Gold potatoes. \$10

### Soup of the Day

Ask your server about today's selection. \$8

### Baby Spinach and Cranberry

Topped with toasted pine nuts, goat cheese, dried cranberries and house made honey mustard dressing. \$10

### Classic Caesar Salad

Topped with garlic croutons, creamy caesar dressing, and parmesan cheese. \$9

### Baby Iceberg Greek Salad

Petite head lettuce topped with kalamata olives, pepperoncinis, tomatoes, cucumbers, feta cheese, and greek vinaigrette. \$9

Add shrimp or chicken to any of the above salads \$5

### Aqua Vi Trio Salad

A trio of house made salads; lump blue crab, chunk white tuna and all white meat chicken served on a bed of greens \$14

### Soup and Half Sandwich

Lobster chowder or today's soup, with choice of tuna salad, chicken salad, crab salad or turkey club. \$12

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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## Sandwiches

All sandwiches are served with french fries and a dill pickle.

### Char Grilled Black Angus Burger\*

Served on a toasted Kaiser roll with lettuce, tomato, and onion. \$9

### Chicken Salad Ciabatta Melt

House made white meat chicken salad with provolone and roasted red peppers on grilled Ciabatta bread. \$9

### Chesapeake Crab Cake Sandwich

Served on a toasted Kaiser roll with lettuce, tomato, onion, and bistro sauce. \$13

### Grilled Chicken Sandwich

Marinated and grilled chicken breast served on a Kaiser roll with bacon, swiss, and sautéed mushrooms with basil mayonnaise. \$9

### Turkey Club Ciabatta Melt

Smoked turkey, bacon, lettuce, tomato, avocado and swiss cheese, served on grilled Ciabatta bread with honey mustard. \$10

## Entrees

Available after 5pm

All entrees are served with a house salad, rolls and butter

### Pan Seared Filet Mignon\*

Roasted garlic mashed potatoes topped with wild mushrooms, truffle butter, baby vegetables, and sizzled leeks. \$28

### Ribeye Steak\*

Char grilled Ribeye steak topped with horseradish butter and served with baby baked potatoes, and baby vegetables. \$29

### Grilled Atlantic Salmon\*

Served with lemon garlic orzo and sautéed spinach, topped with heirloom tomato and caper vinaigrette. \$26

### Free Range Breast of Chicken

Served in red wine sauce with bacon, oven dried tomatoes, button mushrooms, and served with baby baked potatoes and baby carrots. \$19

### Chesapeake Bay Lump Crab Cakes

Served over a fresh spinach sauté and topped with dijon mustard butter and tomato basil relish. \$25

### Shellfish Penne

Jumbo lump crab, tiger shrimp, and diver scallops smothered in fresh spinach, roasted red peppers, Boursin cheese, and parmesan cream, served over penne pasta. \$25

### Linguini Ala Vodka

Linguini tossed in a sauce of marinara and parmesan cream flavored with vodka and fresh basil. \$18 Add chicken or shrimp add \$5.

## Sides

Baby Vegetable  
\$4

Garlic Mashed  
Potatoes \$4

Sautéed Spinach  
\$4

French Fries  
\$3

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