



## DINNER MENU

### **Fresh Jonah Crab Claws**

*Served with house mustard sauce - \$7*

### **Seafood Trio**

*Offered as a tasting of our sweet shrimp, lobster and jumbo crab cocktails \$21*

*Sweet Shrimp Cocktail  
\$15*

*Lobster Cocktail  
\$19*

*Jumbo Lump Crab Cocktail  
\$18*

### **Louisiana Prawns**

*Aquaknox Cocktail Sauce \$18*

### **Oysters on the Half Shell**

*Serving only the finest cold water oysters*

*Offered as a tasting of:*

*3 for \$9*

*6 for \$15*

*12 for \$26*

### **Seafood Plateau**

*Mussels, Oysters, Prawns, Clams, Ceviche, Lobster, Crab Claws  
and Ponzu Oyster Sliders - Serves Two \$79*

### **- Appetizer Course -**

### **Tuna Tataki and Tartare**

*Hijiki Cucumber salad \$18*

### **Jumbo Lump Crab Cakes**

*Yellow wax bean salad and citrus aioli \$18*

### **Mediterranean Mussels**

*White wine and herb butter \$16*

### **House Smoked Fish Plate**

*Selection of Smoked fishes with Assorted Creams \$21*

### **Caviar**

*Selection of Caviars with Traditional Garnishes  
(By the Ounce) Market Price*

### **- Soup & Salad Courses -**

**Lobster Bisque**

*Crème Fraiche, Caviar, and Lobster Medallions* \$15

**Sweet Shrimp Salad**

*Frisee, Baby Lettuce, Watermelon and Citrus Vinaigrette* \$16

**Romaine Heart Salad**

*Blue Cheese Caesar* \$12

**Flat Iron Steak Salad**

*Grilled Red Onions, Heirloom Tomatoes and House Vinaigrette* \$15

**Tomato Panzanella Salad**

*Tomatoes, Cucumbers, Red Onions, Croutons and Banyuls Caper Vinaigrette* \$14

**Hearts of Palm and Lobster Salad**

*Tangerine and Macadamian Nut Vinaigrette* \$18

**Butter Lettuce and Herb Salad**

*Champagne Vinaigrette* \$11

**Chefs Selection Cheese Platter** \$15

**- MAIN COURSE -**

**Mesquite Grilled New Zealand King Salmon**

*Black Barley and Lemon Shrimp Relish* \$28

**Grilled Jumbo Louisiana Prawns**

*Basmati Rice with Roasted Pine Nuts, Herbs,  
Caviar Cream Sauce and Sweet Royal Red Shrimp* \$30

**Seared Ahi Tuna**

*Caponata, Olive Tapenade and a Celery Herb Salad* \$31

**Pan Seared Grouper**

*Lobster-Miso Broth, Soba Noodles, Baby Bok Choy,  
Shiitake Mushrooms, Lemongrass Oil* \$28

**Seared Day Boat Scallops**

*Parsnip Puree and Warm Citrus Jus* \$30

**Sautéed John Dory**

*Lobster Succotash and Sweet Corn Broth* \$34

**Grilled Whole Fish**

*Cherry Tomato Essence* \$35

**Whole Grilled Lobster**

*Herbed Drawn Butter* \$49

**Wild Tasmanian Sea Trout**

*Fingerling Potatoes, Pancetta, Sugar Snap Peas,  
Swiss Chard and Chive Butter* \$30

**Chef Moloney's Signature Fish Soup**

*Lobster, Shrimp, John Dory, Mussels, Clams and Saffron Broth* \$32

**- From the Grill -**

**Crispy Duck Breast**

*Farro, Dried Fruits, Cippolini Onions, Kubocha Squash  
and Rhubarb Coulis \$26*

**Filet Mignon**

*Madeira Mustard Demi \$38*

**Oven Roasted Guinea Hen**

*Verjus, Grapes and Red Bliss buttermilk Potatoes \$24*

**- Accompaniments -**

**Dauphinoise Potatoes / Market Vegetables / Asparagus Aligote Potatoes  
Spinach / Pomme Frites \$6**

**- Dessert Selections -**

**Fresh Fruit Cobbler**

*Seasonal fruits with vanilla ice cream and puff pastry \$8*

**Chocolate Symphony**

*A chef's tasting of fine chocolates, only for the true chocolate connoisseur \$12*

**Mad About Pears**

*Warm poached pears in Madeira sauce and vanilla ice cream \$8*

**Aquaknox Banana Split**

*A dome of banana sorbet coated in rich chocolate  
with caramelized bananas and vanilla ice cream \$8*

**Trio of Sorbets**

*With seasonal fruit soup \$8*

**Tiramisu**

*Rich mascarpone cream cheese served in a chocolate cup \$10*

**Trio of Brulees**

*A sampling of velvety smooth custards \$8*

**Cookies and Cream**

*A selection of our Pastry Chef's daily made cookies and ice cream \$8*

**Fondue for Two**

*Warm white and dark chocolate fondues served with an assortment  
of fruits, cakes, and sweets for dipping \$14*