AQUA

FIRST COURSE ($50 and $60 menu includes a house cocktail, house wine, or select martini)

CUP OF CUBAN GUMBO

CUP OF CLAM CHOWDER

PETITE MACEDONIAN SALAD
Tomatoes, cucumbers, onions, kalamata olives, peppers, feta cheese; olive oil, lemon

TOMATO SALAD
Honey & truffle infused blue cheese dressing

ENTRÉES ($30 MENU)

PAPPARDELLE BOLOGNESE
braised bee, veal, vegetables, wine

MUSSELS OVER LINGUINI
brandy fra diavolo, capers, tomato, basil

SHRIMP OVER LINGUINI
white wine, garlic, butter, lemon zest

CHICKEN OR FLOUNDER PICCATA
white wine, lemon, butter, capers, yukon gold puree

ROASTED HALF CHICKEN
rosemary butter, yukon gold puree, broccolini

ENTRÉES ($50 MENU)

PAN-ROASTED SALMON
honey pepper glaze, coconut-pineapple risotto, cucumber vegetable slaw

OSSOBUCO
slow-braised port shank with forest mushroom & truffle risotto

14OZ. N.Y. STRIP
yukon gold puree, broccolini, roasted garlic bulb

LASAGNETTE WITH SEAFOOD
crab, mussels, bay scallops, shrimp, grape tomatoes, butter, lobster broth, cognac

ENTRÉES ($60 MENU)

20OZ BONE-IN RIBEYE
yukon gold puree, broccolini, roasted garlic bulb

SURF & TURF
5oz fillet mignon, half a lobster tail, yukon gold puree & broccolini

FRESH WHOLE YELLOWTAIL OR BRONZINO
grilled asparagus, vegetable risotto, lemon garlic caper butter sauce

WHOLE FRIED SNAPPER
drizzled with thai chili salsa, served with chow slaw, vegetable risotto

DESSERTS

KEY LIME PIE

VANILLA ICE CREAM

MOLTEN LAVA CAKE ($60 menu only)

BEVERLY'S ANGELS — BA
$1 FROM THIS MEAL DIRECTLY BENEFITS BEVERLY'S ANGELS

FLAVORS of 5th
July 14 – August 28, 2025