

## TO BEGIN

- Steamed Edamame.....6.**  
Sea salt
- Truffled Parmesan Sea Salt Fries.....8.**  
Horseradish aioli
- Charred Asparagus.....9.**  
Black olive and leek dressing + shaved parmesan

- Crispy Chicken Wings.....10.**  
Celery + carrots and choice of sauce (Buffalo, Sweet Thai Chili, Parmesan Sea Salt)
- Hummus.....8.**  
Celery + carrot + cucumber + grilled pita

- Chips and Dip**  
**2 for \$11    3 for \$14    4 for \$16**  
Salsa Fresca + multicolor tortilla chips  
Malted Onion Dip + house made potato chips  
Roasted Eggplant Tahini + crisp pita chips  
Curried Carrot Hummus + naan bread

## SHARE WITH ME

- Crispy Asian Shrimp.....14.**  
Cool cucumbers + sweet and spicy dipping sauce
- Grilled Margherita Flatbread.....13.**  
Fontina + asiago + balsamic reduction + basil + sweet tomato sauce

- Burrata.....12.**  
Grilled ciabatta + tomato jam + jalapeno jam + EVOO
- Chipotle Chicken Skewers.....11.**  
Cilantro dipping sauce + cabbage and carrot slaw

- Ahi Tuna Wonton Crisps\*.....16.**  
Cucumber wasabi dressing + hoisin + sesame seeds
- Polenta Fries.....8.**  
Tomato aioli + fontina + pesto drizzle

## FROM THE GARDEN

- Caesar Salad.....8.**  
White anchovies + parmesan + sourdough croutons
- Fresh Garden Salad.....8.**  
Cherry tomatoes + cucumbers + carrots + celery + house vinaigrette
- Greek Salad.....9.**  
Romaine + cherry tomatoes + cucumbers + Sea salt feta + lemon oregano vinaigrette + banana peppers

### Add

- Baffoni Farms Chicken Breast.....6.**
- Grilled Shrimp.....10.**
- Grilled Bay of Fundy Salmon.....10.**
- House Made Falafel.....6.**

## BURGER BAR

All Sandwiches are served on Brioche bun with choice of fries or house made chips.

Side Salad or Broccoli +2

- Strauss Family Grass Fed Burger\*.....14.**  
Aged Grafton cheddar + Applewood smoked bacon + L.T.O.P.

- Lamb Kafta Burger\*.....14.**  
Cucumber sauce + pickled red onions + green leaf + tomatoes

- Lobster Sliders.....18.**  
Lemony mayo + celery + brioche + green leaf lettuce

- Blackened Tuna Steak Sandwich\*.....16.**  
Pineapple salsa + citrus cabbage slaw

- Edamame and Quinoa Burger.....12.**  
Horseradish aioli + spinach + pickled red cabbage

- Turkey Burger.....13.**  
Multigrain bun + whole grain mustard aioli + arugula + granny smith apples + brie

## PERSONAL PLATES

Available from 5pm to 10pm

- Grilled Bay of Fundy Salmon\*.....26.**  
Ancient grains + dried fruit + baby kale + pomegranate vinaigrette

- Skirt Steak Frites\*.....26.**  
Chimichurri + arugula salad + fries + red wine vinaigrette

- Roasted Honey BBQ Half chicken.....24.**  
Grilled corn + red bliss potato salad

### SIDES

- Salad.....4.
- Fries.....4.

- Mixed fruit....4.
- Chips.....4.

- Summer Slaw.....4.
- Watermelon wedge....3.

- Grilled Corn.....4.
- Steamed Broccoli...4.

## SWEET THINGS

- Ice cream Sandwich.....7.**  
Peanut butter cookie + Warwick Vanilla Ice Cream

- Lemon Sorbet.....7.**

- Churros.....7.**  
Cinnamon sugar + spiced chocolate sauce

At AQUA, we strive to provide you with food items supporting fresh, local, responsibly caught seafood. If you have any concerns regarding food allergies, please alert your server prior to ordering. Parties of 6 or more will have a 20% gratuity included.

\* This item may be raw or partially cooked and can increase your risk of food borne illness



## COCKTAILS

### SPECIALTY DRINK: AQUAHOLOGIC MOJITO

White Rum + blue curacao + blueberry simple syrup + lime juice + muddled mint + club soda + blueberries

### SIGNATURE.....12

#### Coopers Cucumber Splash

Hendricks gin, + St-germain + lime juice + muddled cucumbers + mint

#### Sailor's Delight Margarita

1800 silver + pomegranate liqueur + lime juice + triple sec + club soda + garnished

#### Agulhas Margarita

Hendricks gin + St-germain + lime juice + muddled cucumbers + mint

#### Raspberry-Lemon Retreat

Raspberry vodka + Citrus vodka + Limoncello + hint of grenadine + lemon Juice + sugar rim

#### Sea-Tiger

Mezcal + lime juice + simple syrup + cajun salt rim

#### Tiramisu Milkshake

Vanilla vodka + Frangelico + espresso + vanilla ice cream + whipped cream + drizzled chocolate

### SHOOTERS....9

#### P.V.D. Powerhouse

Crown apple + Fireball + sour apple pucker + caramel rim

#### Sunburn

Patron + grapefruit juice + pomegranate juice

#### Banana Boat

Malibu rum + Banana Liqueur + Baileys + Blue Curacao

### FROZEN DRINKS.....14

### TOWERS

Mimosa...\$20

#### Sangria

Red or White...\$30

Margarita...\$35

### WHITE

Bottle

	Glass	
Brancott Estate, Sauvignon Blanc—New Zealand	10	40
Chateau St. Jean, Chardonnay—California	10	40
Sonoma Cutrer, Chardonnay—California	15	60
Alta Luna, Pinot Grigio—Italy	8	30
Borgo Magredo, Pinot Grigio—Italy	12	40

### RED

Beaulieu Vineyards, Cabernet Sauvignon—California	9	36
Aquinas, Cabernet Sauvignon—California	15	60
Franciscan, Cabernet Sauvignon—California	17	80
Alamos, Malbec—Argentina	10	40
Primarius, Pinot Noir—Oregon	16	60
Campo Viejo, Tempranillo—Spain		
Rocca delle Macie, Chianti Classico—Italy	14	40
Chateau Mirambeau Papin, Bordeaux—France	16	60
Tournon Mathilda, Shiraz—Australia	14	45

### SPARKLING

Wycliff Brut, Champagne—California	10	
Tattinger "La Francaise" Brut, Champagne—France	11	50
Segure Viudas "Aria" Brut Cava, Sparkling Wine—Spain	10	40

### ROSE

Anew Rose—Washington	12	
Rose d'Anjou Remy Panner—France	14	

### BLUSH & SWEET FRUIT

### CANNED BEERS

Amstel light 3.5%	6
Angry orchard 5%	5.75
Bud light 4.2%	5.75
Budweiser 5%	5.75
Coors light 4.2%	5.75
Corona Extra 4.6%	6
Corona Light 4.1%	6
Downeast cider 5.1%	6
Downeast Aloha Friday 5.1%	6
Foolproof Barstool Golden Ale 5%	6
Foolproof Backyahd IPA 6%	6
Guinness 4.3%	6.50
Miller Lite 4.2%	5.75
Michelob Ultra 4.2%	5.75
Mighty Swell Grapefruit Seltzer 5%	6
Narragansett IPA 6%	5.50
Narragansett Lager 5%	5.50
Revival Fanny IPA 4.7%	6
Revival Night Swim'Ah 4.7%	6
Revival You Thirsty? IPA 6.5%	6
Sam Boston Lager 5%	6
Sam Seasonal 5.3%	6
Stella Artois 5%	6
Sons of Liberty Loyal Lemonade 9%	6.50
Sons of Liberty Mango Ale 8%	6.50
The Crisp Lager 5.4%	6

### DRAFT BEERS

Rotating Selection

### NON ALCOHOLIC

O'Doul's	5.50
Yacht Club Ginger Beer	4

### CABANA RENTALS

Book your cabana today! For more information contact  
[bsaul@marriottprovidence.com](mailto:bsaul@marriottprovidence.com)

### MIMOSA TOWERS & BUILD YOUR OWN BLOODY MARY

\$20 Mimosa Towers with \$10 Refill Charge

EVERY: Saturday 12PM-2PM & Sunday 10AM-2PM

At AQUA, we strive to provide you with food items supporting fresh, local, responsibly caught seafood. If you have any concerns regarding food allergies, please alert your server prior to ordering. Parties of 6 or more will have a 20% gratuity included.

\* This item may be raw or partially cooked and can increase your risk of food borne illness

