



At Aquarius, we proudly showcase the bounty of California's Central Coast with fresh seafood from Monterey Bay, quality meats and produce from regional organic farms, and select local wines & craft beer.

STARTERS

PAN FRIED BRUSSELS SPROUTS \$12 GF

onion | garlic | pancetta | balsamic glaze

BOARDWALK BURRATA \$14

local heirloom tomato | balsamic glaze |
extra virgin olive oil | black pepper | crostini

JALAPENO SHRIMP \$15

jumbo shrimp | jalapeno batter | salsa | sour cream |
grilled jalapeno

GRILLED CASTROVILLE ARTICHOKE \$14 V | GF

gilroy garlic-herb butter | lemon pesto aioli

STEAMER LANE MANILA CLAMS \$16 GF

butter | garlic | white wine | tomato | herbs

AHI TARTARE \$16 GF

cucumber | avocado | orange-sesame-tamari glaze |
lotus root chips

ARTISANAL CHEESES \$17

humboldt county bermuda triangle goat |
point reyes bleu | marin french brie | honeycomb |
dried fruit | sourdough baguette

MONTEREY BAY SEAFOOD SALAD \$18 GF

red snapper | shrimp | ahi | tobiko caviar |
crème fraiche

SOUP & SALAD

SOUP OF THE DAY

cup \$5 | bowl \$8

CLAM CHOWDER

2017 people's choice award winner | \$10
served in aldo's bakery sourdough boule | \$12

CHILLED BERRY GAZPACHO \$9 V | GF

seasonal local berries | cucumber | feta | mint |
balsamic drizzle

CAESAR SALAD \$9

boggiatto farms romaine hearts | parmesan |
sourdough croutons

WILTED SPINACH SALAD \$9

muzzi farms spinach | sautéed mushrooms | onion |
feta | warm raspberry bacon vinaigrette

BABY KALE SALAD \$9 V

muzzi farms kale | tomato | red onion | avocado |
feta | pine nuts | balsamic vinaigrette

MAINS

PAN SEARED DAY BOAT SCALLOPS \$36 GF

onion, tomato + bell pepper fricassee |
crisped leeks

COWELL'S CIOPPINO \$29

manila clams | shrimp | dungeness crab |
fish of the day | fennel | chiles |
roasted tomatoes

RED WINE BRAISED CHICKEN \$28

pearl onions | wild mushroom | lardon |
pappardelle

GRILLED HOMESTEAD PORK CHOP \$27 GF

mission fig + lavender gastrique |
artichoke + asparagus medley

FISH & CHIPS \$25

local halibut | tartar + cocktail | fries

PORTOBELLO MUSHROOM \$22 V | GF

yucatan ratatouille | parmesan | marinara |
balsamic glaze

GRILLED HALIBUT \$33 GF

castroville artichoke salsa | braised greens |
burgundy fumé

GRILLED NEW YORK STEAK \$36 GF

10 oz. steak | garlic-herb butter |
mashed potatoes | seasonal vegetables

DAILY DELIGHTS

MONDAY

Meatless Monday

TUESDAY

Tacos and Tequila

WEDNESDAY

Burgers & Brew

THURSDAY

Chef Drew's BBQ

FRIDAY

Whole Fish Friday

SATURDAY

Dinner for Two Series

SUNDAY

Three-Course Prime Rib
Dinner

Executive Chef – Kenneth Drew

175 W Cliff Drive, Santa Cruz, CA 95060 | 831.460.5012 // Breakfast, Lunch, Dinner, and Weekend Brunch

19% service charge added to parties of 6 or more. For parties over 12 guests, please email us at aquarius@dreaminnsc.com.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



SPARKLING COCKTAILS | 10

APEROL SPRITZ

aperol | prosecco

VELVET SPRITZ

tanqueray | liqueur de violettes | elderflower | vanilla | lemon | prosecco

O'NEILL CLASSICS | 13

COCOMO

ketel one | mint | lime | pineapple | coconut water

LAVENDER DAIQUIRI

bacardi | lavender essence | lime

ENDLESS SUNSET

nolets | aperol | raspberry liqueur | simple syrup | lemon

PISCO SOUR

kappa pisco | honey syrup | grapefruit bitters | lime | egg white

RYE APRICOT FIZZ

bulleit rye | apricot | peach | lemon | egg white

HARBOR MOUTH MOJITO

bacardi | lime | raspberry liqueur | blackberry | mint

FEATURED MARGARITA

we'll tell you all about it

BOTTLED BEER

budweiser | bud light | coors light | 6

anchor steam | blue moon | corona | lagunitas ipa | sierra nevada | stella artois | st. pauli na | 7

guinness 'pub style' can | 8

DRAFT BEER

ask your server about our current local selections

ICED BEVERAGES

coke | diet coke | sprite | root beer | mr. pibb | orange soda | iced tea | lemonade | 4

BOTTLED WATER 500ml | 5 liter | 7

aqua panna | san pellegrino

WINE BY THE GLASS | BOTTLE

SPARKLING

LAMARCA PROSECCO | nv | italy 9 | 43

JCB N° 69 ROSÉ BRUT | nv | france 10 | 48

DOMAINE CHANDON SPARKLING | nv | napa valley 11 | 53

VEUVE CLIQUOT CHAMPAGNE | nv | france 19 | 110

WHITE

HESS SHIRTAIL CHARDONNAY | 2015 | monterey 8 | 30

SONOMA CUTRER CHARDONNAY | 2014 | russian river 13 | 50

BEAUREGARD CHARDONNAY | 2015 | ben lomond mountain 16 | 64

CHARLES & CHARLES RIESLING | 2014 | washington 8 | 30

ROTH SAUVIGNON BLANC | 2015 | alexander valley 12 | 46

BARGETTO PINOT GRIGIO | 2015 | monterey 9 | 36

MARTIN CODAX ALBARINO | 2014 | spain 10 | 38

RED

ALTOS DEL PLATA MALBEC | 2014 | mendoza 8 | 30

TALBOTT KALI HART PINOT NOIR | 2013 | monterey 12 | 46

ALFARO "A" PINOT NOIR | 2014 | santa cruz mountains 14 | 54

SEBASTIANI MERLOT | 2013 | sonoma county 9 | 34

WILLIAM HILL CABERNET | 2014 | central coast 8 | 30

NAPA CELLARS CABERNET SAUVIGNON | 2014 | napa valley 16 | 64

RANDOM RIDGE CABERNET SAUVIGNON | 2013 | napa valley 15 | 60

SEGHEISIO ZINFANDEL | 2014 | sonoma valley 13 | 52

FIRESTONE SYRAH | 2013 | santa ynez valley 13 | 50

We are proud partners and supporters of local farms:

- ~ Field Fresh Farms, Watsonville, CA
- ~ Boggiatto Produce, Salinas, CA
- ~ R&R Hills, Morgan Hill, CA
- ~ Scarborough Farms, Oxnard, CA
- ~ Muzzi Family Farms, Salinas, CA
- ~ Driscoll's Farms, Watsonville, CA
- ~ Nature Ripe, Watsonville, CA
- ~ Berry Bowl, Watsonville, CA
- ~ Del Fresh Produce, Morgan Hill, CA



Don't miss Happy Hour daily from 3 - 6 PM in the Jack O'Neill Lounge, featuring \$5 bottled beer and \$5 house wine by the glass

Join us for live music Thursday, Friday, and Saturday evenings from 7 PM

Kids menu available

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