

first course

shrimp quesadilla	low country shrimp quesadilla with sweet chili sauce, green onions, tomatoes, chopped lettuce, sour cream and salsa				\$ 7.25
spicy grilled chicken quesadilla	chopped red onions, mixed melted cheese, guacamole, jalapenos and salsa				\$ 6.75
crisp firecracker calamari	with tender spinach leaves, kalamata olives, feta cheese, tomatoes, parmesan, red pepper lemon olive oil				\$ 6.75
signature aqua star sweet soy chicken wings	six chicken wing tossed in house-made teriyaki cilantro glaze & pacific rim slaw				\$ 7.25
chilled shrimp cocktail	served with tomato, horseradish, lemon sauce				\$12.00
signature she crab soup	laced with sherry	cup	\$ 6.00	bowl	\$ 7.00
today's soup		cup	\$ 3.75	bowl	\$ 4.50
crispy assorted seasonal lettuces	shaved carrots & cucumber curls, choice of dressing				\$ 7.00

entrée salads

[sesame seared salmon salad	pan seared north atlantic salmon over a salad of spinach, tear-drop tomatoes, edamame and mint tossed in pomegranate olive oil vinaigrette			\$14.25	
	blackened tuna nicoise	cajun seared pacific tuna steak with grilled yukon gold potatoes, haricot vert, eggs, anchovies, nicoise olives & a caper berry vinaigrette served with toasted pita			\$13.95	
[blackened shrimp or grilled chicken caesar salad	freshly tossed crisp romaine leaves, imported parmesan cheese, herbed croutons, anchovies, tomatoes and our peppery caesar dressing	shrimp	\$16.50	chicken	\$13.50
[almond chicken salad	chicken breast, mandarins, napa cabbage, tomatoes, sliced almonds, cilantro and black sesame seeds tossed with sweet chili dressing - topped with crispy wonton strips			\$13.75	

sandwiches

sandwiches come with choice of fries or simple salad or add a fruit cup for \$1.50

	southern fish taco	fresh local flounder lightly blackened & served in a grilled corn tortilla with red and green cabbage, cajun grilled corn salsa, and spiced soured cream			\$12.50
	low country crab cake biscuit	pan seared crab cake, romaine lettuce, onions straws, tomato & pickled okra on a freshly baked cheddar and sweet garlic buttermilk biscuit			\$13.25
	floridian reuben	fresh pan seared grouper fillet, swiss cheese, sauerkraut & 1000 island on grilled rye			\$13.95
	honey roasted turkey cobbwich	stacked roasted turkey topped with micro-greens, tomatoes, avocado, smoked bacon, and bleu cheese dressing, on a toasted french roll with dijon mayonnaise			\$13.00
[grilled chicken toscana	grilled chicken breast with prosciutto & parmesan on crispy ciabatta bread with basil-marinara			\$14.50
	bbq pork sliders	georgia slow-roasted & barbecued pulled pork topped with sharp cheddar served with a spicy slaw and fries			\$11.75
	black angus flame grilled burger	on a buttery bun, cheddar or bleu cheese, lettuce, tomato and purple onion (low-carb version available without bun)			\$12.25
	E.B.L.T.	bacon, lettuce, tomato and fried egg with sundried tomato mayonnaise on thick cut butter grilled sourdough			\$ 9.50

entrées

[fresh local catch	choose from our chalkboard catch specials of the day, served with caper risotto and fresh farm vegetables			\$18.50
	aged black and blue grilled rib eye	blackened grilled rib eye smothered with bleu cheese sauce, roasted red peppers and caramelized onion salad topped with fried vidalia onions, on a hoagie roll			\$16.25
[crisp vegetable pasta	whole wheat penne pasta with a selection of fresh sustainable vegetables, feta cheese, kalamata olives, fresh oregano, roasted tomatoes and caper sauce			\$12.50
		add: shrimp	\$17.50	chicken	\$16.50
[fruit and berries and banana nut bread	seasonal fruit and berries served with fruit flavored yogurt			\$13.75

[denotes spa cuisine item

consuming raw or undercooked meats, sea food or shellfish or eggs may increase your risk of blood borne illness.

appetizers

Oyster three way	2 cornmeal fried with tomato jalapeno relish, 2 baked with spinach, pancetta and parmesan cheese & 2 chilled with lemons and spicy red sauce	\$12.00
Fried green tomatoes	a southern favorite with a twist, served with arugula pesto & cherry tomato relish	\$ 6.50
Jumbo lump crab	pink grapefruit sections, avocado, micro greens & orange-lime-papaya vinaigrette	\$ 9.50
Crisp firecracker calamari	with arugula, lemon vinaigrette, shaved imported parmesan, black pepper and harrissa aioli	\$ 8.50
Shrimp cocktail	four large succulent shrimp with classical cocktail sauce and fresh lemon	\$13.50

soup and salad

Signature she crab soup	laced with sherry	bowl \$ 9.50	cup \$ 7.50
Heirloom tomato tower	with garlic-herb cheese, tender spinach leaves & fried purple basil. caper berry dressing	\$ 8.50	
Watermelon & vidalia onion salad	candied pecans and vidalia onion salad, aged balsamic vinegar	\$ 7.50	
Crispy hearts of romaine caesar	shaved parmesan, portuguese anchovies & toasted focaccia croutons	\$ 8.50	
	With shrimp \$18.00 With fried oysters \$16.00 With chicken \$15.00		
Aqua star signature salad	seven crisp lettuces, gorgonzola, sliced ripe strawberries, blueberries & candied georgian pecans tossed in wild forest berry vinaigrette	\$ 8.50	

fresh fish selections

fish selections may be sautéed, grilled, or blackened, served with mashed potatoes or parmesan risotto & vegetables and a sauce flight of; thai-chili butter sauce ~ lemon caper chives ~ basil-pinenut pesto

chalkboard specials	see chalkboard
local sweet low-country shrimp	\$24.00
halibut	\$29.00
locally caught grouper	\$27.00
savannah signature pot pie	lump crab meat, shrimp, scallops and lobster in a bercy sauce topped with flaky pastry served with mashed potatoes and sustainable vegetables \$32.00
pan seared halibut	over wilted tender spinach leaves, tomato tatin paired with a warm caper vinaigrette \$31.00
low country local shrimp angel hair	sautéed with garlic & tomatoes, angel hair pasta & basil butter sauce \$26.00
southern style crabcake	two lump crab cakes with sweet potato chips, sweet tomato compote & chipotle remoulade drizzle \$29.00

aqua star specialties

Center cut filet of certified angus beef	char-grilled center cut black angus filet mignon of beef with a rainbow tomato chimichurri hand cut sweet-potato chips & gorgonzola	\$39.00
lobster and filet	australian lobster tail tempura, grilled center cut black angus beef filet mignon with a chili mango butter sauce & port wine demi served with mashed potatoes and sustainable vegetables	\$40.00
Pecan crusted ashley farm chicken	with a mushroom shallot sauce	\$28.00
Porcini and spinach crusted rack of lamb	with roasted sweet elephant garlic & rosemary natural jus, grilled asparagus & caramelized shallots	\$36.00
Point reyes blue cheese & braised fig ravioli	with grilled asparagus & sun-dried cranberry, In an aged port and cranberry jus OR try it vegetarian, tossed in a basil oil	\$24.00

our Aqua Star menu aims to provide the diner with a creative & memorable experience using local products, such as farm-to-market produce and local market seafood, as well as superfood ingredients, which highlight the flavors of the area and at the same time contribute to a more sustainable America. we would be happy to receive any feedback as we strive to continually improve and evolve our menu, please enjoy, bon appetite!!

Executive Chef Roger Michel (roger.michel@westin.com)
 Chef de Cuisine Willie Hernandez
 Director of Outlets Alexander Verkuijsse

advisory: the consumption of raw or undercooked foods such as meat, fish, and eggs, which may contain harmful bacteria, may cause serious illness or death

sweet endings

F lamed bananas foster (for two people) our signature dessert served over leopold's ice cream	\$12.50
P umpkin cheesecake with cognac chantilly	\$ 7.50
W arm berry & apple biscotti crumble vanilla ice cream	\$ 7.75
H oney lavender crème brulee twist on a classic	\$ 7.75
D essert three way open face lemon tarte, chocolate hazelnut parfait, ricotta orange roulade	\$9.00
W arm molten chocolate cake vanilla ice cream	\$ 8.50
G eorgia pecan pie cinnamon crème	\$ 7.50
L eopold's ice cream a savannah tradition since 1919 P ure vanilla B utter pecan M ocha chocolate chip	\$ 7.50
S orbet & berries ask your server for this week's flavor	\$ 6.75

after dinner drinks

T aylor Fladgate Special Tawny Portugal	\$ 7.00
T aylor Fladgate 10 Year Port, Portugal	\$12.00
H arvey's Bristol Cream Sherry, Spain	\$ 7.50
D ry Sack Sherry, Spain	\$ 8.50
C er Mosc D'asti Moscato, Asti, Italy	\$12.00
S t Supery Moscato, California, USA	\$ 9.50
G rand Marnier Orange Liquor, France	\$11.00
C ourvoisier VSOP Cognac, France	\$11.25

Remi Martin XO Cognac, France

\$30.00