



## **Aqua Waterfront Bistro**

**On The Only Intracoastal Waterfront Restaurant in Fort Lauderdale's  
North Beach Area: Acclaimed for it's Award-Winning Dining Options**

**Breakfast – Brunch – Gourmet Sandwiches  
Appetizers – Salads -Dinner Selections**

Delivery Available with Door Dash

**[AquaWaterfrontBistro.net](http://AquaWaterfrontBistro.net)**

701 Bayshore Dr, Fort Lauderdale, FL 33304

(954)999-3750

[AquaWaterfront.Bistro@gmail.com](mailto:AquaWaterfront.Bistro@gmail.com)

**Tues–Thurs 9am–8pm, Fri–Sat 9am–9pm, Sun 9am–3pm**

**Brunch Sat–Sun 9am–3pm**

**Happy Hour 3–6pm Tues–Sat**



## Italian Inspired Cuisine Fort Lauderdale Intracoastal

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### SPECILATY WINES

#### **Sonoma-Cutrer, Chardonnay**

Showcases crisp lemon, green apple and lime flavors, balanced by citrus acidity and a long, flavorful finish. With beautiful pale straw color and a slight green hue, this Chardonnay greets you with vibrant aromas of lime zest, Meyer lemon, green apple and bright white pear, accented by a delicate mineral touch, white flowers and toasted almonds.

Glass 15. Bottle 60.

#### **Whitehaven Sauvignon Blanc Winemaker's Select New Zealand**

Made with 100% Marlborough sourced grapes for a distinctively bright & balanced style that has earned the most awarded New Zealand Sauvignon Blanc. Fresh and aromatic, with lemon verbena and lemongrass flavors that are juicy and refreshing, a touch of salted lime and fresh-grated ginger, while pear and yuzu notes linger on the finish.

Glass 14. Bottle 50.

#### **Wild Hills, Pinot Noir, Willamette Valley, Oregon**

Aroma is a black cherry, tobacco, sweet spices, rose, petal, and a hint of orange zest. Red plum and juicy blackberries are layered notes of mineral spice and oak on the palate. Notes fresh strawberries and subtle vanilla bean.

A classic, complex Pinot Noir.

Glass 14. Bottle 50.

#### **Sparkling: Jeio, Brut Prosecco, Veneto, Italy**

A zippy, citrusy Prosecco, offering a lively and easy-drinking range of kiwi fruit, blood orange granita and elderflower notes. Delivers creamy white peach, citrus and pear, with crisp acidity and a foaming mousse."

Glass 12. Bottle 45.

### HOUSE WINES

#### **Ponzi Vineyards Pinot Gris**

A popular, expressive Oregon white wine known for its aromatic complexity, featuring notes of pear, jasmine, melon, citrus (lime/tangerine), and white pepper, offering a clean, balanced palate with richness and bright acidity, making it a classic Willamette Valley example that pairs well with seafood and light dishes.

Glass 13. Bottle 50.

#### **Franciscan Estate, Special Selection Cabernet Sauvignon**

California Cabernet Sauvignon is rich and full-bodied with notes of black cherry, blackberry and hints of toasted caramel. Enjoy with your favorite savory dishes, including grilled lamb, flatbreads or a classic burger.

Glass 13. Bottle 50.

### COCKTAILS

**Mimosa** 13.

**Bellini** 13.

**Sangria** 10.

**Sangria Pitcher** 17.

### BEERS

**Bud or Miller Lite** 7.

**Guinness, Blue Moon, Stella Artois, Corona, Heineken, or Funky Buddha** 8.

### BEVERAGES

**Lemonade** 6. **Arnold Palmer** 6. **Pellegrino** 5.  
**Water** 3. **Various Sodas** 4.

### BARRISTA

**Café Latte** 5.

**Cappuccino** 5.

**Espresso** 3.

**Double Shot Espresso** 5.

**Tea** 4.



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### BREAKFAST Tuesday-Sunday 9am-3pm

#### TRADITIONAL BREAKFAST

2 Eggs, Bacon, grain toast, and coffee. 17.

#### STEAK AND EGGS

Filet mignon, two eggs your way, grain toast. 24.

#### CROISSANT

Bacon, Ham, or Turkey sausage, fried eggs, Cheddar, served with dressed greens. 14.

#### BILLIONAIRE CROISSANT

Billionaire bacon, fried eggs, pepperjack cheese, served with mixed greens. Chipotle sauce on the side. 14.

#### LOX PLATE

Smoked Salmon, tomato, onions, Capers, cream cheese, everything or plain bagel. 19.

### BRUNCH Sat-Sun 9am-3pm

#### EGGS BENEDICT

2 poached eggs, ham, topped with Hollandaise on Naan bread, served with dressed greens 16.

#### LOX EGGS BENEDICT

2 poached eggs, smoked salmon, onions, capers, Hollandaise, on Naan bread, served with dressed greens 17.

#### FRENCH TOAST

Topped with fresh fruit, whipped cream, candied pecans, Served with maple syrup. 16.

#### YOGURT PARFAIT

With Granola, fresh fruit. 13.

### BRUNCH Sat-Sun 9am-3pm

#### AVACADO TOAST

Whole grain, served with dressed greens. 1 slice 9. 2 slices 15. Add Sunny side egg 2.

#### BAGEL

Everything or Plain.  
With Cream Cheese. 8.  
Butter. 7.

#### OMOLETTES

Served with mixed greens and grain toast. 16.

#### Choose One:

Bacon, Ham, or Turkey Sausage.

#### Choose One:

Peppers, Onions, or Mushrooms

#### Choose One:

Cheddar, Swiss, Pepperjack,  
Cheddar Jack, or Provolone

Extra Items add 2. Egg Whites add 2.

### ACCOMPANIMENTS

Toasted Croissant 5.

Fresh fruit 5.

Danish 5.

Muffin 4.

Toast 3.

Grain Free Toast 3.50

Side Bacon 5.

Side Sausage 5.

Side Ham 5.

Mixed Greens 4.

**See our Beverage Menu  
For Cocktails & Barista Selections**



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### APPETIZERS

#### HUMMUS

Traditional Hummus with EVOO, Fresh Basil, Tajin seasoning with Naan Bread. 15.

#### CAPRESE

Tomato, Fresh Mozzarella, EVOO, Balsamic Reduction, Fresh Basil, Salt, Fresh Pepper. 15.

#### CITRUS CAPRESE

Tomato, Fresh Mozzarella, Mandarin oranges, Fresh Basil, EVOO, Balsamic reduction, Fresh Pepper, Citrus Salt. 16.

#### SHRIMP COCKTAIL

6 Shrimp with Romaine leaves, Cocktail Sauce, Fried Onions to dip. 18.

#### ASSORTED CHEESE PLATE

Small for 1-2 persons. 13.  
Large for 4-6 persons. 23.

### GOURMET SANDWICHES

#### 1. AQUA TURKEY CLUB

Turkey Breast, Swiss, Billionaire Bacon, Mayo, Lettuce, Tomato, Cranberry Jalapeño Spread, on Sourdough Bread, Served With Dressed Greens. 16.

#### 2. BLACKENED OR PAN SEARED CHICKEN

Dressed Greens, Cheddar, Tomato, With Chipotle Sauce On Naan Bread Served With French Fries. 16.

#### 3. BEST MEATBALL PARMESAN

House-made with Sauce, Mozzarella and Parmesan Cheese, On Italian Bread Served With Dressed Greens. Italian Dressing. 19.

#### 4. MAHI SANDWICH

Blackened or Grilled with Dressed Greens, Tomato, Chipotle aioli on Brioche served with French Fries. 16. Add Cheddar 2.

### LUNCH SPECIAL 11am-3pm

#### ANY HALF SANDWICH

Served with House Greens, or Soup Of The Day. 16.  
(In-House only, please)

### SOUPS

#### PREPARED FRESH DAILY

Ask your server for today's selections. 9.

### SALADS

#### HOUSE SALAD

Romaine Hearts, Craisins, Mandarin Oranges, Candied pecans, Mango Pineapple Vinaigrette. 12.

#### TRADITIONAL CAESAR

Romaine Hearts, Croutons, Shaved Parmesan, Hard Boiled Egg, Caesar Dressing 14. Add Bacon bits \$2.

#### BEEF & GOAT CHEESE

Organic Mixed Greens, Organic Beets, Goat Cheese, Candied Pecans, Wild Berry Vinaigrette. 15.

#### YES! CHEF SALAD

Romaine Hearts, Turkey, Bacon Bits, Cheddar Jack, Hard Boiled Egg, Tomatoes, Balsamic Dressing. 16.

#### Additions:

Add: Chicken 4. Salmon 9. Shrimp 2 Each.

#### Dressings:

Italian, Wild Berry Vinaigrette, Balsamic, Ranch, Mango Pineapple, Bleu Cheese



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### DINNER ENTREES

**Served After 3pm**

#### **FILET MIGNON**

Pan Seared and Basted In Herb Compound Butter, served with Side Demi Glace Mashed, and seasonal Vegetable Medley. 36.

#### **FRESH SALMON**

Baked With Citrus Compound Butter, Served with Rice Pilaf and Seasonal Vegetables. 29.

#### **CHICKEN BREAST**

Pan Seared and Served With Sweet Potato and seasonal Vegetables. 28.

#### **SPAGHETTI & MEATBALLS**

Homemade Sauce and Meatballs, Fresh Basil, Shaved Parmesan, Organic Spaghetti, Topped With Burrata. 24.

#### **CHEF'S CREATIONS**

Ask your server for new and fresh daily specialties.

### DESSERTS

#### **BROWNIE FUDGE SUNDAE**

With Ice Cream. 10.

Ask for server for weekly dessert specials.

### SIDES

**RICE. 4.**  
**MASHED POTATO. 5.**  
**SWEET POTATO 4.**  
**VEGETABLE DU JUOR 4.**

### KIDS' MENU

**SPAGHETTI AND MEATBALL**  
10.  
**SPAGHETTI BUTTER OR RED SAUCE**  
9.  
**TWO CHICKEN TENDERS**  
With French Fries 12.

### SPECIAL EVENTS

#### **Our Specialty**

Whether it's an intimate celebration, a corporate gathering, or a once-in-a-lifetime occasion, Aqua Waterfront Bistro offers an elevated setting for your most special moments.

Tailored menus, curated wine pairings, and impeccable service and views to ensure a memorable experience, crafted around your vision.

Scan the QR Code below for more:





**For more  
Weekly Events,  
Follow us on  
Facebook. Scan  
the QR Code:**



**Happy Hour 3-6pm Tues-Sat:**

**Enjoy \$2 off:**

Red or White Wine, Mimosa, Bellini, Prosecco, Sangria or Sangria Pitcher

**Tuesday Night Tunes**

Live Entertainment with Open Mic Night

Jeff McDaniel on piano performing your favorites, hosted by Rafael Xavier.

Tuesday Nights 6-9pm, following Happy Hour 3-6pm

**Join OUR VIP Club**

Receive email updates with gift certificates, events, and promotions. Simply point your smartphone camera to the QR code to the right, and complete the form provided.



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