



Aqua Waterfront Bistro

Italian Inspired Cuisine

On the Fort Lauderdale
Intracoastal Waterfront

Appetizers – Salads
Gourmet Sandwiches
Pastas – Dinner Specialties

AquaWaterfrontBistro.net

701 Bayshore Dr, Fort Lauderdale, FL 33304
(954)999-3750

AquaWaterfront.Bistro@gmail.com

Tues–Friday 11am–8pm, Sat 8am–8pm, Sun 8am–4pm
Weekend Brunch 8am–4pm
Happy Hour 3–6pm Daily.



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APPETIZERS

SHARING IS CARING Feel Free To Share

MUFFULATTA

A New Orleans classic upgrade served with Roman flatbread. 8.

HUMMUS

Served with Naan bread. 14.

CARPACCIO

Sliced Filet Mignon, Arugula, shaved parmesan, and capers with lemon dressing. 17.

SHRIMP COCKTAIL

Argentinian Shrimp, with red sauce. 18.

CAPRESE

Tomatoes, fresh Mozzarella, fresh basil, EVOO, Balsamic reduction. 15.

CHEESEPLATE

Assorted cheese and fruit plate. 16.

SOUPS

**Made Fresh Daily
Please Ask your Server
For Today's Selections**

SALADS

ROMAINE LETTUCE

**Add Chicken 4.
Add Shrimp 2. Each**

SAN TORINI

Feta, Ham, Chicken baked and sliced over traditional Greek salad. 17.

TUNA SALAD

Tomatoes, Pickled onions, cucumbers, croutons, romaine red wine vinaigrette. 16.

ITALIAN CHEF

Ham, Soppressata, Provolone, Burrata, tomatoes, Artichoke hearts, olives, Italian vinaigrette. 17.

TRADITIONAL CAESAR

Shaved parm, romaine, croutons, dressing. 12.

ARUGULA SALAD

With shaved parm, sun dried tomatoes in a lemon vinaigrette. 15.

BEET & GOAT CHEESE

Arugula, candied pecans in balsamic dressing. 15.

HOUSE SALAD

Tomatoes, cucumbers, onions, croutons, house balsamic dressing. 10.



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WINE

No.1 Saint-Cernin Rouge

France Vineyard Red Wine

Crisp, bursting fruit taste, with hint of hazelnut and subtle spicy notes. 15.

No1 Saint-Cernin Blanc

France Vineyard White Wine

Slight oak resonance from maturing in barrels, aroma of brioche, crisp hint of apricot. 14.

Prosecco

Sparkling white wine. 12.

COCKTAILS

Mimosa 12.

Bellini 12.

Sangria 8.

Sangria Pitcher 15.

BEERS

Bud or Miller Lite 6.

Guinness. Blue Moon, Sella Artois, Corona, Heineken, or Funky Buddha Floridian 7.

HAPPY HOUR 3-6pm Daily

Red or White Wine 13.

Mimosa, Bellini, Prosecco 9.

Sangria 7.

Sangria Pitcher 12.

BARRISTA

Café Latte 5.

Cappuccino 5.

Espresso 3.

Double Shot Espresso 5.

Tea 4.

BEVERAGES

Lemonade 6.

Arnold Palmer 6.

Pellegrino 5.

Water 3.

Various Sodas 4.

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:





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GOURMET SANDWICHES

1. HOT ROAST BEEF

House made with Fresh Mozzarella, hot cherry peppers and Au Jus on Italian bread. 19.

2. BEST MEATBALL PARM ON THE WATER

Homemade. 18.

3. MEATBALL VODKA PARMESAN 19.

4. GRILLED CHICKEN RABE

Chicken, broccoli rabe, Provolone, hot cherry peppers on Italian bread. 18.

5. THE ITALIAN

Hot Soppressata, Capicola, Prosciutto, Provolone, lettuce, tomato, onion, red wine vinaigrette on Italian bread. 18.

6. MUFFULATTA

New Orleans classic with Soppressata, capicola, prosciutto, provolone, lettuce, tomato, onion, red wine vinaigrette and muffuletta on Italian bread. 19.

7. TURKEY & CHEESE

Cracked pepper turkey, Cheddar, LTO, V.O, mayo on Roman flat bread 18.

8. PROSCIUTTO & CHEESE

Burrata, roasted peppers, arugula, EVOO, balsamic reduction on Roman flat bread. 18.

9. THE HORSEY

Roast beef, cheddar, LTO, horsey sauce on Italian bread. 18.

10. THE TUNA

Tuna fish salad, LTO, red wine vinaigrette on Italian bread 18.

11. ITALIAN TUNA

Tuna fish salad, hot cherry peppers, arugula, tomatoes, onions, balsamic vinegar on Italian bread 18

12. GRILLED CHICKEN SANDWICH

Lettuce, Tomatoes, Onions, Chipotle Mayo on flat bread 17. Add cheese 2.

13. BRIE & FIG JAM CHICKEN

Grilled chicken, Pistachio cream, Arugula, Brie and fig jam, with Jalapeno honey on Roman flat bread 18.

14. CRACK PEPPER TURKEY

Pistachio cream, Fig jam, Arugula, Brie, Jalapeno honey on Roman flat bread. 18.

15. MEDITERRANEAN CHICKEN

Grilled Chicken, capicola, muffuletta, tomato, Feta, oregano, Greek dressing, on Italian bread. 18.

16. CAPRESE

Tomatoes, Burrata, pesto, EVOO, balsamic reduction, S&P, Roman flat bread, 18.

Sandwich Your Choice:

One Meat, One Cheese 16.

Double Meat and Cheese 18.

Dressings: Your Choice, or Bistro-Style:
Lettuce, Tomato, and Onion.

Meats: Soppressata, Capicola, Ham,
Prosciutto, Turkey, Roast Beef.

Cheeses: Cheddar, Fresh Mozzarella,
Provolone, Burrata, Brie, Pepperjack, Swiss.



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LUNCH MENU

WEEKDAY SPECIAL
M-F 11am-3pm
HALF SANDWICH
WITH SMALL SALAD
17.50

SALADS

GREEK SALAD

Tomatoes, olives,
cucumbers, pickled onions
feta cheese 12.

CAESAR

Traditional Caesar Romaine,
dressing, croutons, shaved
cheese 10.

ARUGULA SALAD

Shaved cheese, sun dried
tomatoes, lemon vinaigrette
10.

BEET & GOAT CHEESE

Arugula, candied pecans,
balsamic dressing. 12.

TUNA HOUSE SALAD

Tomatoes, cucumbers,
onions, croutons, house
dressing 11.

DRESSINGS:

Red wine vinaigrette
Balsamic vinaigrette
Lemon vinaigrette
Ranch
Bleu Cheese
Greek
Lemon yogurt

GOURMET HALF-SANDWICHES

GRILLED CHICKEN RABE

Broccoli rabe, Provolone, cherry peppers. 11.

HOT ROAST BEEF

Fresh mozzarella, hot cherry peppers, Au jus. 11.

TURKEY & CHEDDAR

Cracked pepper turkey, lettuce, tomato, onion, red wine
vinaigrette, mayo. 11

PROSCIUTTO & BURRATA

Roasted peppers, arugula, EVOO, balsamic reduction. 11.

THE HORSEY Roast beef, cheddar, lettuce, tomato, onion, horsey
sauce. 11.

THE TUNA Tuna salad, lettuce, tomato, onion, red wine
vinaigrette. 10.

ITALIAN TUNA

With hot cherry peppers, arugula, tomato, onion, balsamic
vinegar. 11.

GRILLED CHICKEN SANDWICH.

Lettuce, Tomato, Onion, on Chipotle Mayo. 11.

BRIE & FIG JAM

Grilled Chicken, Pistachio crème, fig jam, brie, arugula. 11.

CRACKED TURKEY

Pistachio cream, fig jam, brie, arugula, hot jalapeno honey. 11.

MEDITERRENEAN CHICKEN

Grilled Chicken, capicola, muffuletta, tomato, Feta, oregano,
Greek dressing, on Italian bread. 11.

CAPRESE

Tomatoes, pistachio pesto, burrata, EVOO, balsamic reduction,
salt and pepper. 11.



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WEEKEND BRUNCH MENU Served Saturday & Sunday 8am – 4pm

TWO EGGS

With Bacon or Ham and grain toast, home fries. 15.

CROSSAINT

With Bacon or Ham and Egg and cheddar. 10.

BILLIONAIRE CROSSAINT

Billionaire bacon, fried egg, pepperjack cheese, Chipotle mayo. 12.

MEDITERRENIAN CROSSAINT

Muffuletta, fried egg, feta, tomato ,capicola, oregano 11.

LOX CREAM CHEESE

Scrambled eggs with home fries and grain toast. 17.

VEGGIE OMLETTE

Mushrooms ,peppers, onions with home fries. 14.

EGGS BENEDICT

Poached eggs, Capicola, Hollandaise on English muffin Home fries 16.

LOX EGGS BENEDICT

Poached eggs, Lox, Hollandaise, Pickled onions on English muffin home fries. 18.

LOX PLATE

Smoked salmon, tomato, onions, capers, cream cheese. Plain or Everything on Bagel. 19.

TRADITIONAL FRENCH TOAST

Topped with fresh fruit, Crushed candied pecans whipped cream and powdered sugar. 16.

STEAK AND EGGS

Filet Mignon, 2 eggs and toast 22.

AVACADO TOAST

One Slice 7. Two slices 12.

With Sunny-Side Egg, Add 2 each.

YOGURT

With Fresh Fruit & Granola 14.

SIDE FRUIT 6.



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PASTAS

CACIO E PEPE GAMBERI BROCCOLI RABE

Classic Italian pasta with Linguini, Broccoli Rabe, Shrimp and Pecorino Romano. 32.

LOBSTER RAVIOLI Medium spice pink sauce with peas, mushrooms, fresh basil, Pecorino Romano. 34.

PENNE BOLOGNESE Traditional Bolognese with Pecorino Romano and fresh basil. 28.

LINGUINI PISTACHIO PESTO Topped with shaved parmesan. 24.

LINGUINI & MEATBALLS
With Burrata, shaved parmesan. 22.

LINGUINI & VODKA MEATBALLS 26.

PENNE VODKA 24.

CHILDRENS MENU

PENNE MARINARA 9.

PENNE BUTTER SAUCE 9.

HAM & CHEESE SANDWICH 9.

DINNER ENTREES

Served After 3pm

FRESH SALMON

Baked and served with rice and vegetable 29.

FILET MIGNON

Peppercorn sauce side served with mashed and vegetable 32.

LAMB CHOPS

Served medium-rare with pepper mint jelly, Sweet potato and vegetable 36.

CHICKEN THIGHS

Boneless marinated Chicken marinated in Lemon garlic oil, fresh herbs and baked. Served with sweet potato and vegetable. 28.

SIDES

RICE 4.

MASHED POTATO 4.

SWEET POTATO 4.

VEGETABLE OF THE DAY 4.

BROCCOLI RABE 5.

DESSERTS

PREMIUM ITALIAN GELATO 12.

**Ask for Server for Freshly Made Dessert
Specials**



Aqua Waterfront Bistro

On the Fort Lauderdale Intracoastal Waterfront Presents

Tuesday Night Tunes

Live Entertainment with Open Mic Night

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

Tuesday Nights 6-8pm, 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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