
STARTERS

SOUP DU JOUR 6.95

FRENCH ONION 7.95

garlic crouton, Calvados Apple Brandy, provolone, Swiss cheese

CRISPY ZUCCHINI & EGGPLANT CHIPS 11.95
cucumber yogurt dill sauce (V)

SPREAD TASTING 10.95

tzatziki, roasted red pepper & feta, hummus, grilled pita (V)

CRISPY BRUSSEL SPROUTS 8.95

lightly fried, almonds, feta cheese, honey drizzle

FLASH FRIED CALAMARI 12.95

marinara sauce or Rhode Island style

• FIERY ASIAN SHRIMP 10.95

flash-fried shrimp tossed in a spicy Asian sauce

LOBSTER TACOS 11.95

cheddar, caramelized onions, tomato, cabbage, sriracha mayonnaise

• BAKED LOBSTER MAC-N-CHEESE 14.95

topped with toasted herb bread crumbs

STEAMED PEI MUSSELS 12.95

plum tomato-garlic broth (GF)

AQUATERRA CRAB CAKE 11.95

jumbo lump, vine ripe tomato, roasted red pepper sauce

FILET MIGNON SPRING ROLLS 12.95

sautéed onions, red pepper, cheddar cheese, sweet chili sauce

THAI COCONUT SHRIMP 10.95

jumbo shrimp, Thai chili sauce

TUNA POKE TACOS 11.95

sashimi grade tuna, crunchy tortilla, avocado, cantaloupe pico de gallo, sriracha mayo

CHAR GRILLED OCTOPUS 17.95

marinated red onions, capers, red wine vinaigrette (GF)

RAW BAR

BLUE POINT OYSTERS 14.95

(6) Long Island Sound, Connecticut (GF)

LITTLE NECKS

Half Dozen 8.95 | Dozen 13.95 (GF)

COLOSSAL SHRIMP COCKTAIL 12.95 (GF)

SEAFOOD PLATEAU

Blue Point oysters (3), little necks (6), jumbo shrimp cocktail (3) 28.95 (GF)

SIDES

SAUTÉED GARLIC SPINACH 4.95 (GF)(V)

GRILLED ASPARAGUS 4.95 (GF)(V)

TRUFFLE PARMESAN FRIES 5.95 (V)

SEA SALT SWEET POTATO FRIES 5.95 (V)

VERMONT CHEDDAR MAC N CHEESE 10.95 (V)

AQUA

POTATO WRAPPED BOSTON COD 24.95

grilled asparagus, dill & caper sauce

TROPICAL SWORDFISH 29.95

jasmine rice, sautéed spinach, mango-kiwi salsa, saffron-lemon vinaigrette (GF)

BROOK TROUT ALMONDINE 25.95

spinach & mushroom risotto, carrot bundle, saffron-lemon vinaigrette

• WHOLE MEDITERRANEAN BRONZINI 28.95

asparagus, capers, scallion potato purée, saffron-lemon vinaigrette (GF)

• SEARED SESAME AHI TUNA 28.95

wild rice, sautéed spinach, sweet Thai chili sauce

CITRUS SALMON 26.95

sautéed spinach, jasmine rice, capers, dill, saffron lemon vinaigrette (GF)

DAY BOAT SCALLOPS 28.95

spinach & mushroom risotto, tomato & basil vinaigrette (GF)

8 OZ. LOBSTER TAIL MP

grilled asparagus, scallion potato purée, drawn butter (GF)

TERRA

10 OZ. ANGUS BURGER 17.95

smoked gouda, grilled Vidalia onion, forest mushrooms, brioche bun, crispy fries

CALIFORNIA BURGER 17.95

cheddar, arugula, avocado, red onions, chipotle ranch, crispy fries

STEAK FRITES 25.95

sliced flat iron steak, parmesan truffle fries, mushroom & mustard reduction

BBQ SMOKEHOUSE RIBS 23.95

full rack pork ribs, crispy fries, zesty BBQ sauce

• BRAISED LAMB SHANK 27.95

orzo, julienne carrots, red wine reduction

16 OZ. NY ANGUS STRIP STEAK MP

grilled asparagus, truffle fries, onion rings, brandy peppercorn reduction

10 OZ. FILET MIGNON MP

grilled asparagus, onion frites, scallion potato purée, brandy peppercorn reduction

SALADS

AHI TUNA SALAD 18.95

seared sesame tuna, arugula, radishes, edamame, carrots, cabbage, scallions, cucumber, sesame balsamic (GF)

SALMON ARUGULA SALAD 22.95

grilled salmon, arugula, tomato, red onion, mango, kiwi, avocado, honey-balsamic vinaigrette (GF)

GREEK QUINOA BOWL 17.95

grilled chicken, arugula, red onion, cucumbers, peppers, red onions, feta cheese, olives, red wine vinaigrette (GF)

• PECAN CRUSTED CHICKEN SALAD 18.95

gorgonzola, red onions, candied pecans, endive, tomato, pear, mustard dill dressing

NIKO'S GREEK CHICKEN SALAD 17.95

romaine, onion, cucumbers, tomato, feta, olives, hummus, red wine vinaigrette, pita

AT CLASSICS

CHICKEN SOUVLAKI 17.95

(2) marinated red onions, grilled pita, tzatziki, crispy fries

CHICKEN PARMESAN 19.95

mozzarella, parmesan, nest of linguine

MEDITERRANEAN STUFFED CHICKEN BREAST 20.95

breaded, spinach, sun dried tomato, feta, scallion potato purée, fennel sauce

BURRATA PENNE VODKA 19.95

San Marzano tomatoes, shaved parmesan (V)

SHRIMP PAPPARDELLE 24.95

broccoli, roasted garlic, fresh tomato, chardonnay sauce

BISTRO SHRIMP SCAMPI 23.95

grape tomatoes, basil, linguine, garlic-olive oil sauce

• SEAFOOD MARECHIARA 27.95

shrimp, mussels, clams, bay scallops, linguine, light plum tomato broth

PAELLA VALENCIANA 27.95

mussels, shrimp, clams, bay scallops, chorizo sausage, green & red peppers, saffron rice



All dinner entrées include house salad | • Indicates one of our Specialty Dishes | (GF)=Gluten Free | (V)=Vegetarian

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

Private Rooms & Catering Options Available | 18% Gratuity will be added to parties of 8 or more