



Wine List



Salmon Creek House Wines 6 / Glass

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot, Pinot Noir

White or Red Sangria 7

CHAMPAGNE / SPARKLING

Zonin Prosecco, Italy (Split) 8
 J Brut, Russian River Valley35
 Mumm, Blanc de Blanc, Napa.....43
 Nicholas Feuillatte Brut, France.....55
 Schramsberg Brut Rose, Napa72
 Veuve Cliquot Yellow Label Brut..... 110

WHITE WINES

Pinot Gris, King Estate "Acrobat", Oregon .. 8/32
 Pinot Gris, J Vineyards, Russian River.....40
 Pinot Grigio, Santa Margarita, Alto Ridge.....43
 Sauvignon Blanc,
 The Crossings, New Zealand 8.5/34
 Sauvignon Blanc,
 Kim Crawford "Loveblock" New Zealand40
 Fume Blanc, Ferrari Carano, Sonoma 9.5/36
 White Blend, Conundrum, Monterey40
 Chardonnay,
 Kendall Jackson, Grand Reserve, Napa 10/38
 Chardonnay, Stag's Leap, "Karia", Napa.....44
 Chardonnay,
 Sonoma Cutrer, Russian River Valley.....45
 Chardonnay, Jordan, Russian River Valley58
 Chardonnay, Chateau Montelena, Napa82
 Moscato, Crane Lake, California 6/24
 Riesling, Chateau St. Michelle, Washington ... 7/28

RED WINES

Pinot Noir, Firesteed, Oregon32
 Pinot Noir, Meiomi, Sonoma 10/38
 Pinot Noir, David Bruce, Sonoma64
 Merlot, 14 Hands, Washington32
 Merlot, Hedges, Independant, Washington 9/38
 Merlot, Duckhorn by Decoy, Napa42
 Merlot, Nickel & Nickel, Harris Valley, Napa.....63
 Cabernet Sauvignon,
 Hanna, Alexander Valley 12/48
 Cabernet Sauvignon, Hess Allomi, Napa52
 Cabernet Sauvignon, Buehler, Napa54
 Cabernet Sauvignon, Clos du Val, Napa.....76
 Cabernet Sauvignon, Faust, Napa.....82
 Cabernet Sauvignon, Groth, Oakville 115
 Cabernet Sauvignon, Caymus, Napa125
 Red Zinfandel,
 Murphy Goode, "Liars Dice" Sonoma 10/38
 Red Zinfandel, Cline "Ancient Vines", Napa45
 Malbec, Tilia, Argentina 8/32
 Malbec, Graffigna Grand Reserve, Argentina42
 Shiraz, Mollydooker, "The Boxer", Australia49
 Red Blend,
 Raymond R Collection, Field Blend, Napa.....32
 Red Blend,
 Dreaming Tree, Crush, North Coast 9.5/38
 Red Blend, Hahn Meritage, Central Coast40

Beers on Tap

Bud Light, Miller Lite,
 Yuengling 3 / pint
 Fat Tire, Stella Artois 4.5 / pint
 Cigar City IPA 5.5 / pint

Domestic Bottles

Coor's Light, Budweiser, Bud Light,
 Bud Light Lime, Miller Light
 Michelob Ultra 3.5
 Amstel Light, Angry Orchard4
 Sierra Nevada Pale Ale, Blue Moon
 Sam Adams Boston Lager 4.5

Imported Bottles

Corona, Corona Light,4
 Bass, Heineken, Becks.....4.5
 Guinness.....5
 Non-Alcoholic Beer
 O'Doul's, O'Doul's Amber 3

MOJITOS

Classic Mojito 7.5
 Cruzan Rum, fresh muddled
 mint, lime, simple syrup,
 soda
Mango Mojito 7.5
 Cruzan Mango Rum,
 muddled mint, lime, simple
 syrup, soda
Sunset Mojito8
 Cruzan Pineapple Rum,
 Chambord, muddled mint,
 lime, simple syrup, soda

SIGNATURE COCKTAILS

Cucumber Crush.....8
 Crop Organic Cucumber
 Vodka, St. Germain Elder
 flower, cucumber, lime, lemon
Reel Runner..... 8.5
 Bacardi Superior Rum,
 Captain Morgan Spiced Rum,
 Blackberry Rum, Creme de
 Banana, Florida juices
Aquifer..... 7.5
 Van Gogh Berriacai, pear
 vodka, cucumber, lime, lemon,
 soda, sprite

MARTINIS

Watermelon Martini8
 Van Gogh melon vodka,
 watermelon schnapps, splash
 of cranberry
**Godiva Chocolate
 Martini**.....9
 Godiva Chocolate liqueur,
 Stoli Elite premium vodka,
 garnished with Godiva
 chocolate
Ultimate Martini9
 Premium Stoli Elite Vodka,
 dry vermouth shaken, blue
 cheese olive

Reel Bar Bites

Served on the back patio and at the bar

All served with choice of housemade chips, seasoned fries or asian slaw
 add \$1 for sweet potato waffle fries

Aqua Prime Burger 11
 Made with Certified Angus Beef.
 Served with lettuce, tomato, onion and pickle

Gulf Coast Grouper Sandwich Market
 Grilled, blackened or fried, lettuce,
 tomato, caper mayo sauce

Add to above Two sandwiches for \$1:
 Swiss, cheddar, bleu cheese,
 bacon, mushrooms, avocado

Buffalo Chicken Sandwich 12
 Hot or mild,
 homemade bleu cheese dressing

Fresh Fish Tacos 12
 Lightly blackened, right off the hook.
 Mango salsa, chard-lime aioli

Berkshire Pork Sandwich 11
 Chipotle BBQ sauce, fried cabbage, green onions

Cuban Sandwich 10
 Salami, pork, ham, swiss, mustard, mayo, pickle

Prime Rib Hoagie 13
 Sautéed onions, mushrooms, Swiss
 horseradish sauce

IRB Lobster Roll 15
 Fresh Lobster, Chef's presentation

Early Dinners | Noon-6pm

House or Caesar Salad, Entree, Mini Dessert | \$14 each

Grilled/Blackened Salmon
 Mango salsa, island rice, chef's vegetable

Chimichurri Sirloin Steak
 Black Angus, herb-roasted potatoes,
 chef's vegetable

Fish-N-Chips
 Cod fillets battered, caper mayo sauce
 seasoned fries and slaw

Simply Shrimp
 Grilled or blackened, island rice,
 chef's vegetables

Mediterranean Chicken
 Feta cheese, tomato, caper sauce
 herb-roasted potatoes, chef's vegetable

Crab Cake
 Lump blue crab, roasted pepper aioli
 island rice, chef's vegetables

Bacon Wrapped Meatloaf
 Beef Burgandy sauce, crispy onions
 herb roasted potatoes, Chef's vegetable

Fettuccine with Chicken or Shrimp
 Grilled or Blackened, tomato basil sauce

Early 8oz Prime Rib Special \$16.95
 Includes choice of house or caesar salad
 herb roasted potatoes, chef's vegetables and mini dessert

Frozen Drinks

Coladas - \$8
 The best Piña Colada mix blended
 with light rum. Available in regular,
 banana or strawberry.

Margaritas - \$8
 Try the original lime or add a twist
 of lemonade or strawberry.

Daiquiris - \$8
 Banana or Strawberry. Blended
 with your choice of rum.

Rum Runner - \$9
 Light and Dark Rum,
 blackberry brandy and
 banana liqueur.

Smoothies - \$6
 Try one of our all-natural non-alcoholic smoothies.
 Available in banana, strawberry,
 lemonade, or piña colada.
 Be Creative - Mix and match.



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 Reservations: 727.330.7724 | AquaPrimeFlorida.com
 Aqua Prime is available for weddings, private parties and events.

Appetizers

Soup Du Jour - cup 4 | bowl 5.5
Farm fresh made daily

IRB White Bean & Fish Chowder
cup 5 | bowl 6.5
Chef's famous recipe seasoned to perfection

Smoked Fish Spread 8.5
Local fish seasoned, spicy aioli, saltine crackers

Bruschetta Caprese 9
Baby heirloom tomatoes, Mozzarella,
Arugula, Balsamic glaze

Island Shrimp Cocktail 10.5
Tito's Vodka spicy cocktail sauce, mango salsa

Blue Crab Cake 11
Arugula Mango Salad
roasted pepper aioli

Aqua Prime Calamari 11.5
Lightly fried, zucchini and peppers
Tomato Basil Sauce

Beef Carpaccio 12
Thin sliced tenderloin, capers, basil oil
Arugula, shaved Parmesan, spiced onions

Gourmet Seasonal Meat & Cheese Platter 12.5
Chefs assortment, large enough to share

3 Cheese Meatballs 9
Parmesan, bleu cheese and feta.
tomatoe basil, housemade chips.

Colada Shrimp 9.5
Ponzu sauce, green scallions
Comes with chopsticks!

Spitfire Wings 10
Seasoned with our signature spices
bleu cheese dressing, celery, carrots

Mussels Divine 12.5
Citrus lemon butter, smoked sausage, tomatoes,
artichokes, Feta, warm Cuban bread

Pan-Seared Scallops 12.5
Bacon, scallions, coconut curry cream sauce
sweet potato waffle fries

Spiced Seared Tuna 14
Yellowfin Tuna, Asian slaw
spicy aioli, soy sauce, wasabi, ginger



Salads

Aqua Prime House Salad sm. 6 | lg. 8
Fresh greens, seasonal vegetable, citrus vinaigrette

Prime Caesar Salad sm. 6 | lg. 8
Romaine hearts, shaved Parmesan and seasoned croutons

Mediterranean Salad 10
Fresh roasted beets, white beans, tomatoes, olives, pepperoncini,
cucumbers, Feta, potato salad, herb Balsamic dressing

ADD grilled or blackened: chicken 5 • shrimp 6 • sirloin 6 • salmon 7
bleu cheese • feta • anchovies 2 each

Watermelon Goat Cheese Salad 12
Almond-crusted goat cheese, watermelon, heirloom tomatoes, arugula, Balsamic vinigrette



Black & Bleu Sirloin Salad 14
Black Angus, bleu cheese, crispy onions,
romaine hearts, caesar dressing

Coastal Cobb Salad 15
Lump blue crabmeat, grilled shrimp, mango,
bleu cheese, avocado, bacon, egg
citrus vinaigrette

Coconut-Crusted Salmon Salad 16
Mango, kiwi, toasted coconut, tomatoes,
green onions, island dressing.

Aqua Entrees

Entrées includes your choice of seasonal farm fresh vegetables, island rice, seasoned french fries,
herb roasted potatoes and our signature white bean hummus with warm pita.
Add a house salad with citrus vinaigrette or caesar salad \$3. Mashed potatoes served after 4pm.

Try Fresh Catch: Grouper | Shrimp | Salmon
with any of our signature sauces
Coconut Curry Sauce • Kiwi Mango Salsa • Chipotle Chimichurri



Lump Blue Crab Cakes 21
Lightly breaded and seasoned, baby arugula
mango salad, roasted pepper aioli sauce

Curry Seared Scallops 23
Large sea scallops, pan seared, char grilled frisse,
coconut curry sauce

Ahi Tuna 25
Yellowfin Tuna seared, Asian pepper rub,
soy glaze, scallions

Caribbean Rock Lobster 6 oz. 23 | 12 oz. 36
Roasted, drawn herb butter, lemon

Alaskan King Crab Legs 1-1/4 lb Market Price
Split, flame grilled, drawn herb butter

A LA CARTE SIDES:

Asian Slaw 3 • Seasoned French Fries 3 • Island Rice 3.5
Farm Fresh Vegetables 4 • Herb-Roasted Potatoes 4 • Sweet Potato Waffle Fries 4
Warm Pita & White Bean Hummus 2.5 • Mashed Potatoes & Gravy 4 • Gnocchi with Mushroom 4.5

Pastas

Fettuccine with Tomato Basil Sauce 14
Add grilled or blackened, chicken 5 | shrimp 6 | salmon 7

Chicken Picatta Fettuccine
sm. 16 | lg. 18
All natural sautéed chicken,
creamy caper butter sauce

Gnocchi Amore 18
Roasted Berkshire pork, potato gnocchi
San Marzano tomato basil sauce
bacon, shaved Parmesan, scallions

Seafood Pasta 19
Sautéed shrimp, mussels, calamari,
ripe tomatoes, capers, green onions, feta,
white wine butter cream sauce, over fettuccine

Lobster Haven 24
Sweet Lobster, fettuccine light cream sauce,
baby heirloom tomatoes, fresh tarragon, shallots



Prime Entrees

All our steaks are Certified Angus Beef, hand cut and aged for 21 days.
Entrées includes your choice of seasonal farm fresh vegetables, island rice, seasoned french fries,
herb roasted potatoes and our signature white bean hummus with warm pita.
Add a house salad with citrus vinaigrette or caesar salad \$3. Mashed potatoes served after 4pm.

Filet Mignon
6 oz. 20 | 9 oz. 26

Top Sirloin
6 oz. 14 | 12 oz. 18

Bacon Wrapped Meatloaf
10 oz. 15

Aqua Prime Rib
8 oz. 20 | 12 oz. 26
16 oz. 32

New York Strip
12 oz. 24

Giant T-Bone
22 oz. 34

ADD TO ANY ABOVE:

Steaks blackened - no extra charge
Caramelized Onions 3 • Sautéed Mushrooms 3
Dijon Garlic Cream 2 • Beef Burgundy Sauce 2
Chipotle Chimichurri 2 • Bleu Cheese Fondue 3 • Caribbean Rock Lobster Tail (6oz) 18

Reel Bar Surf & Turf Skewer 21
Tenderloin, shrimp, mushrooms, scallions,
pineapple, peppers, dijon garlic cream sauce

Aqua Prime Surf & Turf 38
Certified Angus Filet Mignon
Caribbean Lobster Tail

Chicken Marsala 18
All natural, sautéed wild mushrooms,
creamy Marsala wine sauce

Mediterranean Chicken sm. 16 | lg. 19
All natural sautéed chicken
Feta, tomatoes, caper sauce

Berkshire Pork sm. 16 | lg. 19
All natural, slow roasted pulled pork,
over a bed of cabbage, chipotle BBQ sauce

Beef Short Ribs 22
Slow braised bone in,
chef's potato slices, beef gravy

Desserts

Coconut Cake 7
Coconut, cream cheese frosting, raspberry sauce

Chef's Choice Cheesecakes 7
Choose: Raspberry | Chocolate | Carmel | Strawberry, whipped cream

Flourless Chocolate Torte 7
white chocolate sauce, whipped cream

Chef's Key Lime Brulee 8
Traditional Creme Brulee with a hint of Key
lime, graham cracker crumb, whipped cream

Warm Apple Tart 8
Vanilla Ice Cream, caramel sauce,
whipped cream

Warm Dark Chocolate Brownie 8
Vanilla ice cream, chocolate sauce,
almonds, whipped cream, cherry

