



# DINNER

scan to view  
menu on your  
mobile device



## SNACKS

**CHIMICHURRI OLIVES 8**  
*ve, gf, nf*

**SMOKED FISH DIP 11**  
vinaigrette, fried tostones *gf, nf*

**YUCA CHEESE PUFFS 11**  
grated parmesan, sea salt *v, gf, nf*

**SHORT RIB EMPANADA 8**  
in lard crust, chimichurri *nf*

**GRILLED CHORIZOS 9**  
green tomatillo salsa *gf, nf*



## From the Grill

**GRILLED WHOLE FISH PA**  
vinaigrette, picked herbs, grilled lemon

**GRILLED 24oz BONE-IN RIBEYE\* 120**  
*1855 black angus*  
grilled scallion, citrus butter  
grilled lemon

**SURF & TURF PARRILLADA\* 130**  
10 oz skirt steak, chorizos, red snapper  
grilled prawns, grilled octopus *gf*

### KNOW WHAT YOU ARE EATING

*a food sensitivities key to help guide you  
through our menu...*

ve - vegan    v - vegetarian  
gf - gluten-free    nf - nut-free

## RAW BAR

### ISLAND CREEK OYSTERS\*

*Duxbury, MA*

**21 half dozen/42 dozen**  
ginger mignonette, lemon, aji panca cocktail sauce *gf, nf*

### 1/2 DOZEN CHILLED SHRIMP 24

aji panca cocktail sauce, pickled vegetables, lemon *gf, nf*

### SHRIMP CEVICHE 18

cucumber, avocado, tomato, hot sauce, tajin spice *gf, nf*

### GROUPEL CEVICHE 18

coconut milk, avocado, aji amarillo, toasted corn *gf, nf*

## The Amara Platter 95\*

one dozen oysters, half dozen chilled shrimp  
grouper ceviche & shrimp ceviche

*served with sauces, lemon, pickled vegetables & tostadas*



## APPETIZERS

**ESCAROLE & SUNCHOKE SALAD** bbq almonds, manchego, herbs  
creamy lemon vinaigrette **16** *v, gf*

**YELLOWFIN TUNA TOSTADA\*** chipotle mayo, avocado, lime, cilantro  
fried shallot **18** *gf, nf*

**GRILLED QUESO** grilled strawberries, sour onion, serrano chile  
mint, corn tortilla **v 16**

**CHARRED OCTOPUS** green tomatillo & green olive salsa  
lime, fresh herbs **23** *gf, nf*

**JERK MUSHROOM TACOS** avocado, chayote squash, cabbage  
sour onions, corn tortilla **14** *ve, nf*

## MAINS

**ARROZ VERDE** cilantro rice, pickled vegetables, romesco, cucumber  
picked herbs, avocado, farm egg **20** *v, gf, nf*

**GRILLED RED SNAPPER\*** grilled corn, quinoa, baby heirloom tomatoes  
arugula, red chile sauce, grilled lime **34** *gf, nf*

**PLANCHA CHEESEBURGER** *double short rib & brisket patty*  
american cheese, mojo onions, dukes mayo, tajin-spiced fries **21** *nf*

**PAN ROASTED HALF CHICKEN** smokey braised kale, grilled lemon **30** *gf, nf*

**GRILLED 10oz SKIRT STEAK\*** ancho chile romesco, onion marmalade  
basil, grilled lemon **42**

## SIDES

**TAJIN-SPICED FRIES** cotija, lime, avocado salsa **8** *v, gf*

**GRILLED JAPANESE SWEET POTATO** jalapeño crema **9** *v, gf, nf*

**CHARRED ASPARAGUS** salsa macha, citrus yogurt **11** *v, gf*

**CHEF-RESTAURATEUR** michael schwartz    **EXECUTIVE CHEF** michael paley    **CULINARY DIRECTOR** bradley herron

*\*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk  
of serious illness from raw oysters, and should eat oysters fully cooked.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

# COCKTAILS

## BISCAYNE BREEZE 14

vodka, basil, lemon, cucumber  
luxardo maraschino

## SMOKE ON THE WATER 16

bruxo mezcal, tequila reposado  
pineapple, lime, tajin

## FROSÉ 14

rosé, gin, aperol, campari

## FROZEN PALOMA 14

blanco tequila, grapefruit, lime

## BULLETPROOF MANHATTAN 14

bourbon, cherry-rosemary, lemon  
(served up or on the rocks)

## JALISCO BY DAY 14

cilantro infused reposado  
chinola passionfruit liqueur  
ancho reyes verde, lime

## TULUM SPRITZ 15

chili infused tequila blanco  
aperol, hibiscus, lime, agave, soda

## CUPID'S MARK 16

maker's mark bourbon,  
cranberry lavender, lemon  
sparkling wine

## BEACH CLUB 16

basil infused sipsmith, lemon  
raspberry, egg white

# WINE

## SPARKLING

**Champagne** Veuve Clicquot "Yellow Label" Champagne, France NV

**Sparkling** Sommariva, Prosecco Superiore DOCG, Italy

**Sparkling Rosé** Avinyo "Reserva" Cava, Spain 2016

**Demi-Sec** Moët & Chandon "Ice Imperial" Champagne, France NV

## WHITE

**Arneis** Angelo Negro, Roero, Piedmont, Italy 2019

**Picpoul** Font-Mars, Picpoul de Pinet, France 2018

**Riesling** Elektrisch, Rheinhessen, Germany 2019 (off-dry)

**Erbaluce** Cieck, Caluso, Italy 2019

**Sauvignon Blanc** Fournier, Sancerre, France 2018

**Chardonnay** Neyers "304" Sonoma Valley, California 2018

## ROSÉ

**Malbec** Maal "Ambiguo" Mendoza, Argentina 2019

**Grenache blend** La Fête du Rosé, St. Tropez, Provence, France 2019

**Pinot Noir** A.J. Adam, Mosel, Germany 2018

## RED

(chilled) **Barbera** Ercole, Monferrato, Piedmont, Italy 2019 (1L)

**Malbec** Zorzal, Tupungato, Mendoza, Argentina 2018

**Garnacha** Granito del Cadalso, Madrid, Spain 2017

**Petit Verdot blend** Lua Rossa, Central Coast, California no.6 MV

**Pinot Noir** Siduri, Willamette Valley, Oregon 2018

**Cabernet Sauvignon** Faust, Napa Valley, California 2018

**Petite Sirah** Stags' Leap, Napa Valley, California

GL (6OZ)	QUARANTINE POUR (9OZ)	BTL
28	40	150
15	22	52
17	25	65
20	29	80
14	20	54
11	16	44
13	19	52
15	21	58
22	32	84
18	26	70
12	17	46
16	23	62
19	27	72
13	19	55
13	19	52
12	17	46
15	21	58
18	26	70
25	36	100
26	38	104



# BEER

## SIX POINT "CRISP" 9

pilsner, new york 5.4%

## WYNWOOD "LA RUBIA" 8

blonde ale, florida 5.0%

## M.I.A. "MEGA MIX" 8

pale ale, florida 5.5%

## DOGFISH "90 MINUTE" 10

imperial IPA, florida 9.0%

## CIGAR CITY "MADURO" 8

brown ale, florida 5.5%

## CIGAR CITY "JAI ALAI" 8

IPA, florida 7.5%

## BELL'S "TWO HEARTED ALE" 8

IPA, michigan 7.2%

## FUNKY BUDDHA "HOP GUN" 8

IPA, florida 7.0%

## DELIRIUM "TREMENS" 18

belgian ale, belgium 8.5%

## BITBURGER "DRIVE" 8

alcohol-free pils, germany 0.1%

# NON-ALCOHOLIC BEVERAGES

**HIBISCUS  
AGUA FRESCA**  
5 (GLASS) / 17 (CARAFE)

## SODA

Mexican coke 5  
diet coke 3.50  
Mexican sprite 5

## TOPO CHICO 4

## JUICE 6

orange  
lemonade

## WATER 8

aqua panna  
san pellegrino

## ICED TEA 5

OUR *Wine List*  
IS AVAILABLE

**50% OFF**

ON *Monday's*

## NOTICE TO OUR GUESTS

All guests must follow curfew and vacate the property no later than 11:45pm.  
Parties of two and three will have a limit of 90 minutes and parties of four will have a limit of two hours per table.  
All tables and chairs must remain 6 feet apart. Kindly do not move any furniture.