



ITALIAN SEAFOOD CUISINE, INSPIRED BY OUR LOVE FOR PUERTO RICO.

APPETIZERS

Cold Gazpacho Soup	12
Lobster Bisque Soup	15
Octopus Salad	17
Shrimp Lollipops	17
Tuna Sashimi Tart	19
Heavenly Lobster Tacos	24
The Cold Cuts Chef's selection of 3 cuts	24
aMare Caviar Soufflé	39

CRUDO

Organic Salmon Carpaccio	18
Organic Salmon Tartar	18
Tuna Carpaccio	19
Tuna Tartar	19
Ceviche De Camarones	19
Hand-Cut Filet Mignon Tartar	24
The Twin Tartar Tuna & Salmon	25
Add 1/2 oz. of Kaluga Caviar to any of the items within this section	35

SALADS

Mixed Fresh Greens	10
Spinach & Avocado -Shaved Parmesan	14
Caesar Salad	14
"Geisha" Chicken Salad	19
The Lobster Salad	22

SIDES 8.50

Steamed Veggies	Platanutres
Roasted Potatoes	French Fries
Tostones	Mash Potatoes

SHARING IS CARING For 2

Caesar Salad - Shaved Parmesan, croutons	14pp
Prepared table side	
Spaghetti Al Parmigiano	24pp
Prepared table side in a Parmesan wheel	
The Fabulous Paella "Di Antonio"	25pp
Carnaroli rice, fresh veggies & organic chicken	
The "Millionaire Chicken"	28pp
Free-range oven roasted whole chicken, served with mashed potatoes	
The "aMare" Branzino Al Sale	33pp
Baked in a sea salt crust	
The Fabulous Fiorentina	45pp
32 oz Bone In Ribeye	
Served with potatoes and vegetables	

SPAGHETTI & RISOTTO

Pomodoro & Basilico	19
Cacio & Pepe	22
Carbonara	25
Frutti Di Mare	27
Linguine Alle Vongole	27
Lobster	33
Risotto Asparagi & Gamberetti	27
Risotto Porcini & Arugula	28
Risotto Black Truffle & Champagne	29

ENTREES

FROM OUR SEA

Mussels In White Wine Sauce	26
Pinot Grigio, shallots & herbs bouquet	
Mahi Mahi Filet w Bok Choi	28
Served with mashed potatoes	
Swordfish w Green Apples	29
Greens & pickled red onions	
Organic Salmon Filet	30
Served with braised vegetables & veal jus	
Halibut w Risotto Ai Porcini	36
Champagne foam	

FROM OUR LAND

Quinoa and Shiitake Mushroom	22
Filet Mignon Burger "Yummy"	23
Filet Mignon w Green Peppercorn Sauce	36
Served with pommes dauphine & mushrooms	