EXPERIENCE DELICIOUS

AmeliaIsland.com/Yummy

Amelia Island
Restaurant Week

JAN 22-31
2021
$31 DINNER

**Appetizer Choices**

Smoked Potato Soup
- crispy bacon | chive | rye crouton

Crispy Fried Mozzarella
- pesto aioli | marinara

**Entrée Choices**

Fried Chicken
- mac n' cheese | collard greens | gravy

Grilled Salmon
- herb grits | haricot verts | lemon butter

**Dessert Choices**

Warm Brownie
- vanilla ice cream | chocolate sauce | caramel

Apple Tart
- streusel topping | cinnamon ice cream
THANK YOU FOR DOING YOUR PART AND PRACTICING COVID-19 SAFETY PROTOCOLS.

$12 LUNCH

Entrée Choices

Veggie Flatbread Melt
- eggplant, mushrooms, peppers, onions, tomatoes, spinach, basil, feta with house Italian dressing and balsamic glaze

Sausage & Peppers Arrabbiata
- Calabrian Italian sausage and peppers in a zesty tomato sauce

Bruschetta Chicken
- tomatoes, roasted peppers, onions, basil, fresh mozzarella, Kalamata olives and balsamic vinegar

Side Choices

Italian Chopped Salad
- tomatoes, banana peppers, onion, cucumber, black olives, green peppers, fresh mozzarella and Italian vinaigrette

Caponata Pasta Salad
- roasted eggplant, onions, capers, tomatoes over orzo pasta with a balsamic vinaigrette

Pasta Pomodor over Bucatini

$31 DINNER

Appetizer Choices

Chicken Piccata Meatballs
- in creamy lemon sauce

Pear Salad
- gorgonzola, dried cranberries and champagne vinaigrette

Sausage & White Bean Soup with Kale

Entrée Choices

Chicken Fricassee over Linguini

Wood-Fired Salmon
- over risotto with caponata

Pork Milanese
- fried pork medallions, topped with fresh mozzarella, sun dried tomatoes and basil over a bed of greens

Dessert Choices

Berries Zabaglione

Chocolate Pot de Creme

DELIVERY

TAKE OUT

CURBSIDE

DINE IN

AMELIA ISLAND
RESTAURANT WEEK

THANK YOU FOR DOING YOUR PART AND PRACTICING COVID-19 SAFETY PROTOCOLS.

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BANTAM & BIDDY

$12 LUNCH
includes choice of non-alcoholic, refillable beverage

Entrée
Uncle Jack’s Beef & Cheddar Pie
with choice of one side

$21 DINNER
includes choice of non-alcoholic, refillable beverage

Appetizer
Fried Green Tomatoes

Entrée
2-Piece Fried Chicken Dinner
with choice of two Side Choices

$31 DINNER
includes choice of non-alcoholic, refillable beverage

Appetizer
Deviled Eggs

Entrée
Prime Rib
with choice of two Side Choices

Dessert
Choice of Cake Slice, Regular or Gluten-Free, or other dessert item from our Bakery Case

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BRETT’S WATERWAY CAFÉ

$12 LUNCH
includes your choice of tea or soft drink

Entrée Choices
Seafood Spaghetti
served with basil parmesan bread

Caesar Salad
served with roasted chicken, candied bacon, Kalamata olives, croutons and parmesan cheese

Dessert Choices
Cinnamon Bread Pudding
with caramel sauce

Key Lime Tart

$41 DINNER
includes your choice of tea, soft drink or glass of house-made red sangria

Appetizer Choices
Petite Caesar Salad

Fried Artichoke Fritters
with fresh herb crema

Entrée Choices
Steak Frites
chimichurri, parmesan truffle fries

Grilled Whitefish
lobster butter, fresh herbs, garlic mashed potatoes and fresh vegetables

Shrimp Piccata with Linguini

Dessert Choices
Cinnamon Bread Pudding
with caramel sauce

Key Lime Tart

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THE BOAT HOUSE

$41 DINNER

Appetizer Choices
Chicken-n-Pecan Waffle Toast

Coconut Fried Shrimp
orange cranberry jam

FGT Salad
iceberg + fried green tomatoes + bacon jam + tabasco mayonnaise

Entrée Choices
Seared Airline Chicken
white truffle mash potato + asparagus + mushrooms + red wine demi

Blackened Salmon
bourbon cream corn + southern succotash + red pepper coulis

72-Hour Short Rib
heirloom cauliflower + parsnip purée + roast pot likker

Dessert Choices
Raspberry Panna Cotta
marcona almond tuile + strawberry espuma + crunchy meringue

Banana Brownie Split
caramel + ganache + cherry + pecan + chocolate and vanilla bean ice cream

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CAFÉ KARIBO

DINNER
available Tue-Sat, 5-9pm | sharing charge $9 | choice of non-alcoholic drink

$31

Appetizer Choices

Tuna Sashimi
sesame crusted sushi grade tuna served with sashimi vinaigrette and Karibo Asian slaw

Thai Spring Rolls
crispy fried spicy pork and shredded cabbage rolls served with soy dipping sauce

Entrée Choices

Chicken Carbonara
sauteed chicken breast over gluten free fettuccini tossed with seasonal vegetables, pancetta bacon and Vidalia onion parmesan cream sauce

Shrimp & Grits
sauteed jumbo local shrimp over creamy cheese grits with pancetta bacon and Vidalia onion gravy

Tofu Tower
marinated tofu layered with grilled portabella mushrooms, couscous, sauteed spinach and seasonal vegetables drizzled with vegan sriracha aioli

Dessert Choices

Homemade Carrot Cake
Homemade Strawberry Cake

$41

Appetizer Choices

Avocado Tuna-Tini
cubed sushi grade tuna and diced avocado tossed in ginger vinaigrette with seaweed salad and sesame wonton crisps

Crab Cakes	
two fresh blue lump crab cakes on farm fresh spring greens with brie, home-made cranberry relish and spicy remoulade

Entrée Choices

Coquille St. Jacques
pan-seared jumbo sea scallops with shiitake mushroom cream in a corn tortilla bowl over smashed red jacket potatoes and sautéed seasonal vegetables

Blackened Mahi
blackened fresh mahi mahi fillets topped with a crab cake and Caribbean salsa over coconut scented basmati rice, sautéed seasonal vegetables and lemon cream

Dessert Choices

Homemade Chocolate Ganache Cake
Homemade Caramel Cake

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CANTINA LOUIE

$12 LUNCH
includes your choice of soft drink

Entrée
SoCal Avocado Chicken
marinated chicken breast topped with grilled queso fresco, avocado, pineapple salsa, fresh lime pico de gallo, lettuce and sriracha ranch served with black beans

Side
Mexican Esquite
corn tossed with mayonnaise, blend of Mexican spices and queso fresco served in a bowl

$21 DINNER
includes your choice of soft drink

Appetizer
Loaded Bean Dip
refried beans, chorizo, jalapeños, fresh lime pico de gallo, queso dip, sliced avocado and cilantro

Entrée
Surf & Turf Quesadilla
flour tortilla stuffed with shrimp, steak, cheese and sriracha ranch served with fresh lime pico de gallo, guacamole and sour cream

Dessert
Churros
cream-filled fried pastry sprinkled with cinnamon and sugar topped with whipped cream and a drizzle of chocolate

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**CAPTAIN JACK’S SMOKEHOUSE**

**$12 LUNCH**
includes sweet tea, unsweet tea or soft drink

**Entrée Choices**
- **Pulled Pork Sandwich**
  championship pulled pork piled high between two slices of buttered Texas toast
- **BBQ Grilled Cheese**
  championship pulled pork, muenster, cheddar, pepper jack, sautéed sweet onions on buttered Texas toast
- **Half-Pound Hamburger**
  handcrafted sirloin patty, lettuce, tomato, onion
- **Country Link Sausage Dawg**
  topped with sautéed peppers and onions on a footlong bun

**Side Choices**
(lunch choose one | dinner choose two)
- **BBQ House Fries**
- **House Fries**
- **Baked Beans**
- **Classic Cole Slaw**
- **Country Green Beans**
- **Fried Okra**
- **Smoked Mac n’ Cheese**
- **Potato Salad**
- **Collard Greens**

**$21 DINNER**
includes sweet tea, unsweet tea or soft drink

**Appetizer Choices**
- **Charle’s Golden Corn Nuggets**
  creamy sweet corn filling and house-made ranch
- **Frickle Spears**
  hand breaded pickle spears, deep fried to a golden crisp and house-made ranch
- **Pork Rinds & Pimento Cheese**
  fresh fried BBQ pork rinds and Southern cheese spread

**Entrée Choices**
- **1/2 Rack of St. Louis Ribs**
  dry-rubbed, slow smoked, served with Texas toast
- **Smoked Half Chicken**
  hand seasoned in house rub, slow smoked for a luscious pink smoke ring, served with Texas toast
- **Pulled Pork Plate**
  championship slow smoked pork, hand pulled, served with Texas toast
- **Pulled Brisket Plate**
  tender, slow smoked brisket, hand-pulled and served with Texas toast
- **Pork Ribeye**
  exceptional 10oz cut, grilled to perfection!

**Dessert Choices**
- **Ms. Melba’s Pecan Pie**
  crunchy pecans in a gooey filling, topped with signature caramel Tennessee bourbon glaze – a Southern classic!
- **Salted Caramel Brûlée Cheesecake**
  golden amber crème brûlée layered with tangy cream cheese and topped with swirls of salted caramel perfection
- **Nana Pudding**
  luscious layers of sweet banana pudding, nilla wafers and marshmallow whipping cream

**TAKE OUT**
**CURBSIDE**
**DINE IN**

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Prices are per person. Cannot be combined with any other discount. Tax and gratuity not included.
$31 Dinner
includs soda or iced tea

Appetizer
Caprese Salad
fresh mozzarella, sliced tomato, basil and balsamic reduction and olive oil

Entrée
Seafood Lasagna
fresh pasta layered with crabmeat, shrimp, scallops, baby spinach, bechamel sauce and fresh mozzarella
topped with a mushroom mascarpone cream sauce

Dessert
Baby Cannoli
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COAST
AT THE RITZ-CARLTON, AMELIA ISLAND

$41 DINNER

Appetizer Choices

Seafood Chowder
  fresh catch | shrimp | blue crab | sweet corn | paprika oil

Beet Salad
  herb crème fraiche | frisée | fennel | candied walnut | orange verjus | vinaigrette | gluten free

Entrée Choices

Shrimp & Grits
  pimento cheese grits | andouille | peppers | tomato | fried okra

Pan-Seared Chicken Breast
  smashed fingerling "hash" | maple glazed brussel sprouts | gluten free

Dessert Choices

Key Lime Cheesecake
  key lime custard | fresh berries | graham cracker crust

Caramel Apple Cheesecake
  Granny Smith apple cheesecake | caramel glaze | graham cracker crust

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CRAB TRAP

DINNER
includes your choice of house wine, cabernet or chardonnay

Appetizer
Crab Soup
original house recipe since 1979

Entrée Choices
$21
Fresh Local Shrimp and Pineapple Kabob
served over yellow rice, famous hushpuppies and your choice of a side

$31
Blackened Mahi Mahi with a Coconut Rum Glaze
served over yellow rice, famous hushpuppies and your choice of a side

$41
Cold Water Lobster Tail and Stuffed Shrimp
famous hushpuppies and your choice of a side

Dessert
Homemade Key Lime Pie
$31 DINNER

**Appetizer Choices**

Zuppa Pugliese
hot Italian sausage, kale, basil leaves, roasted red peppers & fresh bruschetta, garnished with parmesan & parsley

Creamy Polenta
served with Marsala-reduced wild mushrooms pecorino romano & Chianti demi

Caesar Salad
fresh romaine, garlic croutons, parmesan, tossed in our own Caesar dressing

**Entrée Choices**

Pasta Bolognese
traditional ragu of pork & beef, pappardelle pasta, spinach & fresh bruschetta, garnished with pecorino romano

Crab Crusted Mahi-Mahi
potato gnocchi sautéed with sundried tomatoes & artichokes, pesto cream sauce

Oven-Roasted Duck Breast
roasted red potatoes & green beans, red wine jus, garnished with a warm apple compote

**Dessert Choices**

Traditional Cannoli’s
crispy shells stuffed with cinnamon & vanilla cream, chocolate chips, chocolate glaze

Toasted Almond Cream Cake
sponge cake layered with Mascarpone, soaked in Amaretto & topped with Tuscan cookies & almonds

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DAVID’S RESTAURANT AND LOUNGE

$41 DINNER
includes cold sweet tea or soda

Appetizer Choices
- Loaded Potato Soup
- Caesar Salad
- Chilean Fish Cake

Entrée Choices
- Grilled Octopus
- Shrimp & Truffle Grits
- Surf & Turf Kabob
- Chicken Piccata
- Fresh Mushroom Ravioli

Dessert Choices
- Key Lime Pie
- Crème Brûlée
- Raspberry Sorbet
- Dulce de Leche Brownies

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ESPÁÑA RESTAURANT AND TAPAS

$41 DINNER

Appetizer Choices
Paella Croquettes Tapa
Shrimp Jerez Tapa
Eggplant Stack Tapa

Soup/Salad
Selections to be prepared based on the freshest ingredients available each day.

Entrée Choices
Pescado
*just-caught fish selection*
Scallops
Steak Tips
$31 Dinner

**Appetizer**

Basket-O-Brussels
bacon + honey mustard

**Entrée Choices**

Pilot’s Wedge Salad
iceberg + bacon + tomato + red onion + blue cheese dressing

The Old Skool Burger
American cheese + Nest sauce + lettuce + tomato + onion + pickle

Airwolf Chicken Sandwich
chicken + bacon + lettuce + tomato + cheddar + ranch

**Dessert Choices**

Southern Peanut Butter Shake
chocolate ice cream + peanut butter pie + peanut butter chips

Apple Fry Pie Shake
vanilla ice cream + cinnamon + caramel + graham cracker

Brookie
vanilla ice cream + chocolate sauce

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$12 LUNCH

available Mon-Sat 11:00am-close | closed Sunday | includes choice of iced tea or soda

Entrée Choices

all served with your choice of island kitchen salad, soup or hand-cut fries

Bourbon Brisket Sandwich
served on brioche bun with caramelized onions, sharp cheddar cheese and spicy aioli

Roasted Ham and Brie Sandwich
served on baguette with Brie, baby spinach, piquillo peppers and three mustard dressing

Seared Grouper Sandwich
served on baguette with tomatoes, arugula and creole remoulade

Smoked Turkey Grilled Cheese
made with sliced tomatoes and melty Gouda cheese

Pimiento Cheese Grilled Cheese
made with bacon crumbles, tomatoes and melty pimiento cheese

Roasted Eggplant Sandwich
hot-pressed until crispy with hummus, arugula pesto, goat cheese and sautéed peppers

Grilled Chicken Sandwich
hot-pressed until crispy with arugula, fresh mozzarella and citrus vinaigrette

Mojo Roasted Pork Sandwich
hot-pressed until crispy with Gouda cheese, arugula and cilantro lime drizzle
JOE’S 2ND STREET BISTRO

$12 LUNCH
includes a non-alcoholic drink

Entrée Choices

Grilled Salmon BLT
- fresh salmon topped with applewood smoked bacon, micro greens, tomatoes, feta and remoulade sauce served with fries

Grilled Steak Tacos
- seared steak served in a warm flour tortilla with jalapeño slaw, pico de gallo and cheese served with fries

Corn Meal Encrusted Trout
- pan-sautéed, topped with red pepper jelly, served over roasted potatoes and vegetable of the day

$31 DINNER
includes a non-alcoholic drink

Appetizer Choices

Bistro Salad
- with creamy tarragon vinaigrette and fresh chopped vegetables

Caesar Salad
- with shaved romano and garlic croutons

Entrée Choices

Bourbon Marinated Flank Steak
- served with sweet corn mashed potatoes and succotash and topped with fresh chimichurri

Whiskey Glazed Salmon
- with beer braised greens and potato hash

Chicken Cordon Bleu
- lightly breaded, pan-sautéed chicken breast topped with julienne ham and a boursin cream sauce, served with mashed potatoes and collard greens

Shrimp & Grits
- local shrimp and fresh stone ground grits, served with a white vermouth tasso ham sauce

Cajun Carbonara
- creamed based creole sauce with chicken and andouille sausage, smoked bacon and egg

$41 DINNER
includes a non-alcoholic drink

Appetizer Choices

Soup du Jour
- with creamy tarragon vinaigrette and fresh chopped vegetables

Bistro Salad
- with creamy tarragon vinaigrette and fresh chopped vegetables

Entrée Choices

Pimento Cheese Encrusted Grilled New York Strip Steak or Prime Rib (while it lasts)
- served with seasoned mashed potatoes, vegetables and rich demi glaze sauce

Cornmeal Encrusted Duck
- with a fresh blueberry crème de cassis sauce, served with mixed red bliss potatoes and mixed vegetables

Macadamia Encrusted Catch of the Day
- with stone ground grits, roasted pepper jelly and vegetables of the day

Grilled Center Cut Pork Chop
- lightly seasoned with jerk spices and topped with homemade pepper jelly and a horseradish crust, served with stone ground grits and mixed vegetables

Risotto Milanese
- fresh sautéed shrimp, calamari, scallops and vegetables, tossed in a saffron broth

Chicken Cordon Bleu
- lightly breaded, pan-sautéed chicken breast topped with julienne ham and a boursin cream sauce, served with mashed potatoes and collard greens

Dessert

Homemade Key Lime Pie

DINE IN

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LAGNIAPPE

LUNCH

$12
Selection of Daily Chef’s Special Flatbread

DINNER

Appetizer
Mini Grilled Flatbread

Entrée Choices

$21
Spaghetti Meatballs

$31
Chicken Piccata

$41
Pork Milanese

Dessert
Bruttiboni
almond biscuits

DELIVERY
TAKE OUT
CURBSIDE
DINE IN

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LE CLOS

$41 DINNER

Appetizer Choices
Mushroom Bisque

Salad
red wine vinaigrette with tender greens

Entrée Choices
Bistro Steak
seared CAB bistro steak with shallots, mushrooms with red wine demi-glace, pommes gratin and julienne vegetable

Shrimp
sautéed with shallots and garlic, finished with white wine, butter and parsley over pasta linguini

Pork Tenderloin
seared, then pan-roasted, finished with Meaux mustard sauce, sautéed baby spinach and toasted fregola

Dessert Choices
Pumpkin Cake with Chantilly Cream

Roasted Stuffed Apple with Fresh Vanilla Ice Cream

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LEDDY’S PORCH
AT THE FLORIDA HOUSE INN

$12 LUNCH

Appetizer
Smoked Deviled Eggs
with candied bacon and housemade pickle

Entrée
Fried Chicken & Cheddar Jalapeno Waffle
with hot honey drizzle and pickled okra

$21 DINNER

Appetizer
Smoked Deviled Eggs
with candied bacon and housemade pickle

Entrée
Oysters & Biscuits
with pit smoked ham, cherry tomatoes, scallions and sherry cream reduction

Dessert
Hummingbird Cake

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THE LOBBY BAR
AT THE RITZ-CARLTON, AMELIA ISLAND

$31 DINNER

Appetizer Choices

Edamame

Wakami Salad

Main

Tuna Duo Roll
spicy tuna, sliced tuna, cucumber, green onion, aged soy sauce

Entrée Choices

Nigiri (4 Pieces)
sake (salmon), maguru (tuna), hamachi (yellow tail), tai (Japanese snapper)

Sashimi (8 Pieces)
sake (salmon), maguru (tuna), hamachi (yellow tail), tai (Japanese snapper)
$31 DINNER
includes one glass of house wine, tea, coffee or iced tea

Appetizer Choices
Cup of Homemade Chowder
Grilled Crab Cake with Remoulade Sauce
Fresh Caught Fried Calamari with Marinara Sauce

Entrée Choices
Stuffed Grouper Filet Amelia
with crabmeat stuffing topping with three-cheese sauce
Bone-In Whole Flounder
topped with broccoli and crabmeat with capers, garlic butter sauce
Fernandina Fresh Caught Shrimp
Fernandina’s finest
Sautéed Locally Caught Shrimp
in butter and garlic sauce with cheese grits
16oz Black Angus Steak
marinated in herb and spices, topped with sherryed mushrooms
Fernandina Fresh Caught Shrimp
Fernandina’s finest
Fresh Fried Maryland Soft Shell Crab
with local fried shrimp

Side Choices
(choose two)
Potatoes, Slaw, Tossed Salad, Cheese Grits or Vegetable of the Evening

Dessert
Chef’s Choice of the Evening

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OCEANSIDE
AT OMNI AMELIA ISLAND RESORT

$12 Lunch

includes soda, tea or water

Entrée Choices

Seaside Chicken Caesar Salad
romaine, crouton, parmesan, Florida lemon Caesar dressing

Jerk Chicken Sandwich
grilled or fried, avocado, slaw, lime aioli

Beachside Burger
house-ground beef, Shack sauce, lettuce, tomato, onion, potato bun, pickle

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POGO’S KITCHEN

$41 DINNER

Appetizer Choices

Harvest Salad
kale | goat cheese | apple | pumpkin seed | roasted butternut squash | cider vinaigrette

Creamy Four Onion Soup
balsamic onion | parmesan crisp | chive crème fraiche

Entrée Choices

Butternut Squash Agnolotti
sage | pecan | parmesan | brown butter

Pan-Seared Flounder
black-eyed pea stew | tomato | herb salad

Dessert Choices

Mexican Chocolate Cremeux
churro | whipped cream

Salted Caramel Budino
cookie crumb | white chocolate mousse

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# Salt Life Food Shack

## $12 Lunch
includes choice of non-alcoholic beverage

<table>
<thead>
<tr>
<th>Entrée Choices</th>
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<tbody>
<tr>
<td>Chili-Lime Mahi</td>
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<tr>
<td>blackened mahi fillet served with house made johnny cakes, coconut cream sauce and chile-lime tomatillo salsa</td>
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<thead>
<tr>
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<tbody>
<tr>
<td>Fried Calamari</td>
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<tr>
<td>lightly fried calamari rings, served with Shack sauce</td>
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<tr>
<td>Jose’s Guacamole</td>
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<tr>
<td>made with fresh avocados, lime juice, tomatoes and cilantro</td>
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<tr>
<td>Bahamian Fish Chowder</td>
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<tr>
<td>an island-style favorite loaded with white fish, fire roasted tomatoes and potatoes</td>
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## $21 Dinner
includes choice of non-alcoholic beverage, draft beer, glass of house wine or a well cocktail

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<thead>
<tr>
<th>Entrée Choices</th>
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<tbody>
<tr>
<td>Salmon BLT</td>
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<tr>
<td>wood-grilled salmon served on a fresh brioche bun with applewood-smoked bacon, lettuce, tomato and roasted red pepper aioli</td>
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<tr>
<td>New England Clam Chowder</td>
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<tr>
<td>homemade cream-based chowder served with tender clams and potatoes</td>
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<tr>
<td>Caesar Salad</td>
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<tr>
<td>romaine lettuce tossed with fresh Caesar dressing, shredded parmesan cheese and garlic crooutons</td>
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<tr>
<td>House Salad</td>
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<tr>
<td>lettuce blend with grape tomatoes, cucumbers, shredded cheddar-jack cheese and fried tortilla strips</td>
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## $31 Dinner
includes choice of non-alcoholic beverage, draft beer, glass of house wine or a well cocktail

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<tr>
<td>Lobster Johhny Cake</td>
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<tr>
<td>sweet corn cakes with peppers and onions topped with cold water lobster and finished with a coconut lime cream</td>
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<tr>
<td>Spicy Poke Bowl</td>
</tr>
<tr>
<td>Caliche marinated sesame seared tuna with cucumbers and avocado, topped with pickled onions and peppers, finished with a fiery spicy mayo</td>
</tr>
<tr>
<td>Bahamian Fish Chowder</td>
</tr>
<tr>
<td>an island-style favorite loaded with white fish, fire roasted tomatoes and potatoes</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Appetizer Choices</th>
</tr>
</thead>
<tbody>
<tr>
<td>New England Clam Chowder</td>
</tr>
<tr>
<td>homemade cream-based chowder served with tender clams and potatoes</td>
</tr>
<tr>
<td>Caesar Salad</td>
</tr>
<tr>
<td>romaine lettuce tossed with fresh Caesar dressing, shredded parmesan cheese and garlic crooutons</td>
</tr>
<tr>
<td>House Salad</td>
</tr>
<tr>
<td>lettuce blend with grape tomatoes, cucumbers, shredded cheddar-jack cheese and fried tortilla strips</td>
</tr>
</tbody>
</table>

## Dessert Choices
Key Lime Pie
tart lime custard on a graham cracker crust
4-Layer Chocolate Cake
iced with ganache and topped with chocolate shavings and syrup

### Alternate Menu

## $12 Lunch
includes choice of non-alcoholic beverage

<table>
<thead>
<tr>
<th>Entrée Choices</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan Seared Chicken Pasta</td>
</tr>
<tr>
<td>pan-seared panko breaded chicken with a lemon-caper butter sauce, served with fettucine pasta and grape tomatoes, tossed in a parmesan cream sauce</td>
</tr>
<tr>
<td>Shrimp &amp; Grits</td>
</tr>
<tr>
<td>jumbo white shrimp in a white wine and garlic butter sauce, served over Anson Mills stone ground organic grits with Mascarpone cheese</td>
</tr>
</tbody>
</table>

## $21 Dinner
includes choice of non-alcoholic beverage, draft beer, glass of house wine or a well cocktail

<table>
<thead>
<tr>
<th>Entrée Choices</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crab Baked Grouper</td>
</tr>
<tr>
<td>grouper fillet with a creamy lump crab and spinach topping served with garlic-parmesan red potatoes and julienned vegetables</td>
</tr>
<tr>
<td>Skirt Steak</td>
</tr>
<tr>
<td>wood grilled skirt steak topped with our signature salsa verde, served with black bean orzo and fried plantains</td>
</tr>
</tbody>
</table>

## Dessert Choices
Key Lime Pie
tart lime custard on a graham cracker crust
4-Layer Chocolate Cake
iced with ganache and topped with chocolate shavings and syrup

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THANK YOU FOR DOING YOUR PART AND PRACTICING COVID-19 SAFETY PROTOCOLS.

Prices are per person. Cannot be combined with any other discount. Tax and gratuity not included.
$12 LUNCH
includes choice of side and a non-alcoholic beverage

Entrée Choices
Blackened Salmon Tacos
blackened salmon, pickled vegetables, arugula salad,
pico de gallo and balsamic reduction

Philly Cheesesteak Sandwich
shaved ribeye, peppers and onions, smoked cheddar cheese

$21 DINNER
includes a choice of a glass of house cabernet or house chardonnay

Appetizer Choices
Cup of Shrimp and Corn Chowder
or Soup of the Day
Side House Salad with Ranch Dressing
or Side Caesar Salad

Entrée Choices
Housemade Meatloaf
brisket/shortrib meatloaf, garlic smashed potatoes,
crispy jalapeños and onions, beef gravy

Fish & Grits
fried black grouper, cheddar cheese grit cake,
andouille sausage gravy, garlic toast

Dessert
Warm Chocolate Brownie à la Mode
double chocolate brownie, vanilla ice cream,
caramel sauce, candied walnuts

no substitutions

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SEAGLASS
AT OMNI AMELIA ISLAND RESORT

$41 DINNER

Appetizer
Pumpkin Soup
coffee pepitas + forest herbs + calamondin orange

Entrée Choices
Milk-Fed Chicken
brown butter potato + chanterelles + pearl onion + verjus

Beach Flounder
fennel + endive + sweet potato + fresno + our honey

Dessert
Hummingbird Cake
pineapple + banana + pecan + cream cheese icing + honey ice cream

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STORY & SONG
NEIGHBORHOOD BOOKSTORE
BI$TRO

$12 LUNCH
includes Bookshop Blend locally roasted coffee, organic rishi wildberry hibiscus iced tea or glass of Coastal Estates pinot grigio or pinot noir

Entrée Choices
(choose two)
Grilled Cheese Panini on Sourdough
Cup of Tomato Bisque
Winter Salad with Sliced Apples, Toasted Walnuts & Goat Cheese
Scoop of Ina’s Chicken Salad
Little Paris Bookshop Quiche Slice

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Townies Pizzeria

$12 LUNCH
includes coke or diet coke

Appetizer Choices
Garlic Knots
Garden Salad

Entrée
Build Your Own Small Two-topping Pizza

$31 DINNER
includes coke or diet coke

Appetizer Choices
Garlic Knots
Garden Salad

Entrée Choices
Small Premium Pizza
Small Specialty Pizza

Dessert
Monkey Knots