

APPETIZERS

- Soup of the Day | 12
Lobster Bisque Soup | 16
Calamari Fritti | 13
Burrata & Juvenile Tomatoes | 16
Pepper Crusted Seared Ahi Tuna* | 17
Grilled Octopus | 22
Prosciutto Di Parma & Mozzarella | 22
Traditional Pasteles | 15
Plantain Dough, Tasajo, Mango, Papaya & Chayote Slaw

CRUDO

- Blue Point Oysters* | 21
Salmon Sashimi with Miso & Hoisin* | 17
Scallops & Tuna Carpaccio* | 18
aMare Tuna Sashimi* | 17
Tuna Tartar with Ponzu Sauce* | 19
Avocado, Sweet Plantain, Spicy Mayo
Filet Mignon Carpaccio* | 18
Steak Tartare* | 19

SALADS

- Caesar Salad | 14
Heirloom Tomato Salad | 14
Juvenile Tomatoes & Feta Cheese
Spinach & Avocado | 15
Shaved Parmesan
Asparagus Salad | 16
Red Beets, Goat Cheese & Honey Truffle Vinaigrette



MEDITERRANEAN CUISINE.
INSPIRED BY OUR LOVE FOR PUERTO RICO.

ENTREES

FROM OUR SEA

- Mussels "Portofino" with Baguette Sticks | 27
Shrimps & Fish on Stew
Organic Salmon Filet | 28
Vegetables, Roasted Garlic Yukon Mash, Veal Jus
Pan Seared Scallops | 29
Apio Puree, Quinoa, Orange Ginger Beurre Blanc
Mahi - Mahi Filet | 30
Mashed Potatoes, Bock Choy & Ginger-Soy Sauce
Pan Seared Halibut | 32
On Sweet Potato Puree with Roasted Corn & Black Beans, Tequila & Lime
"Butter & Lemon" Swordfish | 34
Ratatouille, Herbs
Chilean Sea Bass | 38
Risotto ai Porcini & Butter Nash
Whole Grilled Red Snapper | 48
Tostones, Roasted Pepper & Arugula Salad

FROM OUR LAND

- Short Ribs, Polenta & Red Wine Sauce | 30
Veal Ossobuco with Saffron Risotto | 38
French Cut Lamb Shank with Potato Puree | 42
Prime Dry Aged Rib Eye | 76
Roasted Fingerling Potatoes, Peppers & Madeira Sauce

PASTA & RISOTTO

- Spaghetti al Pesto with Chicken | 25
Spaghetti Carbonara | 26
Shrimp Linguine | 24

Risotto ai Porcini & Arugula | 28
Risotto Black Truffle & Champagne | 29
Lobster Risotto | 29
Pancetta, Lobster, Mascarpone

SPECIALITY FOR TWO

Spaghetti Nella Forma Di Parmigiano | 48
Prepared Table Side in a Parmesan Wheel

The "aMare" Branzino Al Sale | 70
Baked In a Sea Salt Crust

Seafood Paella | 60

Grilled Cowboy Steak | 70
with Cipollini Onions and Mashed Potatoes

SIDES

- Tostones | 6
Roasted Potatoes | 7
Steamed Veggies | 8
Black Truffle Fries | 12
Basmati Rice | 6
Garlic Yukon Gold
Mashed Potatoes | 8

ADD PROTEIN TO YOUR SALAD OR PASTA

Organic Chicken 7 | Shrimp 9 | Salmon 12 |
Hanger Steak 12 | Half Lobster 24 |

By Executive Chef Luis Guzmán