

## SWEET TREATS

- Bircher Muesli | \$12
- Candy Pancakes | \$16
- Coconut French Toast | \$17
- Seasonal Fruit Plate | \$12  
Yogurt & Homemade Granola

ADD A GLASS OF  
SERAFINA PROSECCO  
\$7

## ANTIPASTO

- Calamari Fritti | \$13
- Firecracker Shrimps | \$14
- “aMare” Tuna Sashimi | \$16

## RISE N’ SHINE

- Avocado Toast | \$18**  
Mashed Avocado on Toasted Seven Grain Bread,  
Grilled Tomatoes, Poached Eggs & Asparagus
- Monte Cristo | \$18**  
Sliced Turkey Ham & Swiss Cheese  
on Warm French Toast
- Smoked Salmon Toast | \$18**  
Bacon - Cream Cheese Spread, Pickled Onion,  
Capers, Sliced Radish
- Crispy Fish Tacos | \$20**  
Pancake Batter, Cabbage, Lime Alioli &  
Balsamic Vinaigrette
- Short Ribs Sliders | \$18**  
Caramelized Onions, Scrambled Eggs, Swiss Cheese
- “aMare” Sliders | \$20**  
Homemade Beef Patty, Country Cheese,  
Guava Syrup
- Prime Filet Mignon Burger | \$23**  
Caramelized Onions, Gorgonzola Spread, Mozzarella  
Cheese, Guacamole, Lettuce, Tomatoes, French Fries
- Chicken & Waffles | \$22**  
Crispy Chicken Breast, Blueberry Syrup

## BARISTA DRINKS

- Brewed Specialty
- Puerto Rican Coffee | \$3.50
- Espresso by Gustos | \$4.50
- Cappuccino | \$5.50
- Hot Chocolate | \$3.50
- Iced Coffee | \$7
- Frappé | \$8



MEDITERRANEAN CUISINE.  
INSPIRED BY OUR LOVE FOR PUERTO RICO.

Available 11:30AM — 4PM

## INSALATE

- Peach Arugula Salad | \$16**  
Gorgonzola, Pancetta
- Caesar Salad | \$14**
- Spinach & Avocado | \$16**
- Ahi Tuna Bowl | \$18**  
Mixed Greens, Cucumber,  
Avocado, Mango, Scallion

## HOUSE SPECIALTIES

- B “aMare” Omelette | \$18**  
Prosciutto, Chorizo, Salami & Swiss Cheese  
Served with Breakfast Potatoes
- R Frittata Mediterranean | \$17**  
Kalamata, Sun-Dried Tomatoes & Feta Cheese
- U Quiche of the Day | \$13**
- Egg Benedicts | \$17**  
Canadian Bacon, Hollandaise Sauce, Brioche Bun  
Extra Smoked Salmon | \$5 - Spinach | \$2
- N Lobster Benedict | \$22**  
Lobster Cake on Homemade Biscuits
- C**
- H Truffles Mac & Cheese | \$18**  
Swiss Cheese Sauce & White Truffle Oil
- Spaghetti Carbonara | \$25**
- Lobster Risotto | \$29**
- A**
- Mussels “Portofino” | \$26**  
Salmon, Shrimps on Stew & Baguette Pieces
- Organic Salmon | \$30**  
Mashed Potatoes, Vegetables & Veal Jus
- L Pan Seared Scallops | \$29**
- A Steak & Eggs | \$24**  
Hanger Steak, Two Eggs Any Style & Breakfast  
Potatoes
- Prime Rib Eye Steak | \$36**  
Chistorra Hollandaise, Crispy Onions, Sunny Side Up
- C**

## SIDE ORDERS

- Chicken Sausage | \$5
- Half Sliced Avocado | \$5
- Apple Wood Smoked Bacon | \$6
- Pancetta & Rosemary Fries | \$14

By Executive Chef Luis Guzmán

& Sous Chef Ramon Cruz

PLEASE INFORM US OF ANY ALLERGIES BEFORE ORDERING.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESSES!