

DINNER

5 pm to 10 pm

Pastas

FETTUCCINE IN ROASTED MUSHROOM TRUFFLE CREAM 26

silky fettuccine in light truffle-scented cream with roasted wild mushroom, thyme, cracked black pepper, & finished with parmesan cheese

ORECCHIETTE WITH SHRIMP & LOBSTER 48

orecchiette in a creamy lemon & garlic butter sauce, with lobster, shrimp, grape tomatoes & finished with a golden parmesan-herb breadcrumb crown

TORTELLINI IN COCONUT RUM CREAM SAUCE 28

cheese tortellini tossed in coconut cream sauce with a hint of rum. alcohol-free version available

ADD-ONS

Chicken 8 | Shrimp 10 | Steak 14

Entrees

COCONUT CURRIED SNAPPER RUNDOWN 34

snapper simmered in fragrant coconut curry, served with coconut jasmine rice, sautéed vegetables

GUAVA-GLAZED MAHI-MAHI WITH PINEAPPLE BEURRE BLANC 36

pan-seared mahi-mahi, sweet corn succotash, pineapple beurre blanc

HONEY-GARLIC BBQ BRAISED SHORT RIB 39

slow-braised short ribs finished with honey-garlic BBQ glaze, served with mashed potatoes and chef's choice vegetables

Kids' Lunch & Dinner

REEL BURGER | 15 **CHICKEN TENDERS & FRIES** | 15

CRISPY FISH BITES | 18 **MAC & CHEESE** | 13

PASTA MARINARA | 12 **CHEESE FLATBREAD PIZZA** | 13
add pepperoni | 4

ALL DAY

11:30 am to 3pm & 5 pm to 10 pm

Non-Alcoholic Drinks

JUICE & SODA | 5

FRESH BREWED COFFEE | 4
regular or decaf

SPECIALTY COFFEE | 6
americano, cappuccino, espresso, latte

ICED OR HOT TEA | 4

RED BULL | 6
Energy Drink or Sugar-Free

WATER
sparkling or spring
small 6 | large 10

Beers & Seltzer

DOMESTIC | 6

Bud Light, Michelob Ultra
Voodoo Ranger Juicy Haze IPA

PREMIUM | 7

Corona, Corona Light, Heineken,
Heineken 0.0, Stella Artois

SELTZER | 8

High Noon, Surfside

Cocktails

BLOODY MARY | 14

New Amsterdam vodka, Bloody Mary mix, lime, lemon, olives, bacon

MIMOSA | 14

La Marca prosecco, orange juice

RUM RUNNER | 14

Bacardi superior, Bacardi black, blackberry brandy, banana liqueur, orange, pineapple, grenadine, lime

BLUEBERRY VOJITO | 15

Smirnoff blueberry vodka, muddled fresh blueberries, lime, mint leaves, simple syrup, club soda

White Wine

Sparkling, La Marca Prosecco, Italy

Rosé, Daou, Paso Robles, CA

Chardonnay, Franciscan Estate, CA

Sauvignon Blanc, Charlotte's Home, CA

Pinot Grigio, Ruffino Lumina, Italy

G B

10 | 45

11 | 50

11 | 50

10 | 45

9 | 45

Red Wine

Pinot Noir, Sea Sun by Caymus, CA

Merlot, St. Francis, CA

Cabernet, Bonanza by Caymus, CA

G B

10 | 45

11 | 50

10 | 45

AMARA CAY
RESORT

ROOM SERVICE

HOURS

Breakfast

7 am - 11 am

Lunch

11:30 am - 3 pm

Dinner

5 pm - 10 pm

Text Your Order To:

(978) 541 - 3901

BREAKFAST

7 am to 11 am

ALL DAY

11:30 am to 3 pm & 5 pm to 10 pm

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GREEK YOGURT PARFAIT yogurt, fresh berries, granola, orange blossom honey	12
BANANAS FOSTER OVERNIGHT OATS bruleed bananas, organic oats, granola, chia seeds	13
AMARA CAY CLASSIC two eggs cooked to your liking, choice of protein and toast	19
STEAK BURRITO scrambled eggs, crushed avocado, mozzarella, grilled steak, breakfast potatoes, chipotle aioli, salsa	21
BREAKFAST SKILLET eggs your way with homestyle potatoes, bacon or sausage	19
CROISSANT BENEDICT eggs your way with breakfast potatoes, bacon or sausage	20
CHICK-N-WAFFLES SLIDERS malted waffle, crispy chicken, syrup, cheddar cheese, hollandaise, breakfast potatoes	18
MALTED WAFFLES syrup and butter	17
Accompaniments	
APPLEWOOD SMOKED BACON	8
PORK SAUSAGE LINKS	7
SMOKED HAM	7
APPLE CHICKEN SAUSAGE	8
SIDE OF TOAST	6
BREAKFAST POTATOES	6
FRESH LOCAL FRUIT CUP	9

Kid's Breakfast

BREAKFAST CEREAL 6 cereal and milk	WAFFLE 12 syrup and butter
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ALL-AMERICAN BREAKFAST | 15
eggs your way with homestyle potatoes, bacon or sausage

Shareables

CRISPY CHICKEN WINGS baked jumbo chicken wings, house-made ranch, celery sauces: garlic and parmesan buffalo Jamaican jerk Korean BBQ	1/2 doz 13 doz 24
CRUSED AVOCADO fresh tomato salsa, warm tortilla chips	13
CRAB DIP lump crab, sharp cheddar and cream cheese, seasoned with authentic old bay and baked	22
MOJO LIME SHRIMP grilled or crispy fresh jumbo shrimp, coconut cocktail sauce, key lime tartar	19
TRUFFLE, GARLIC & PARMESAN FRIES sweet and spicy chipotle aioli	12
CHEESE QUESADILLA flour tortilla filled with a melted blend of cheeses, salsa and sour cream	12
NACHOS tortilla chips, queso, guacamole, sour cream, jack cheese, black beans, jalapeños, pico de gallo	17

Salads

TUSCAN CAESAR fresh romaine, shaved parmesan, parmesan dressing, roasted tomato, herb focaccia croutons	15
CLASSIC ICEBERG WEDGE iceberg wedge, blue cheese dressing, smoked bacon, tomatoes, corn, boiled eggs, avocado and red onions	13

ADD-ONS

Chicken 8 | Shrimp 10 | Steak 14

25% service charge will be added to each room service order

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Mains

BAJA-STYLE TACOS three warmed flour tortillas, cilantro, cabbage slaw, tropical salsa, fresh guacamole, pickled red onion Local catch 19 Shrimp 23 Steak 26	
TROPICAL BITES SMASH BURGER american cheese, caramelized onions, pineapple relish, pickles & chipotle slaw	22
SPICY BLT WRAP romaine, Parmesan, roasted tomato, poblano and avocado ranch, bacon & grilled tortilla Chicken 19 Shrimp 23 Steak 26	
BLACKENED FISH SANDWICH local catch, cabbage slaw, tomato, grilled red onion, Key lime tartar, avocado, toasted brioche bun	23

Flatbreads

SBLT marinated shrimp, old bay, applewood-smoked bacon, arugula & roasted tomato	25
PHILLY thinly sliced steak, caramelized onions, roasted bell peppers, blend of melted cheeses.	22
THREE CHEESE red sauce, mozzarella, provolone, parmesan	18

Desserts

CHOCOLATE BROWNIE SUNDAE	12
COCONUT BREAD PUDDING	13
CLASSIC BEIGNETS	10
KEY LIME PIE	14