

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 ICED OR HOT TEA | 4

FRESH BREWED COFFEE | 4 RED BULL | 6
regular or decaf Energy Drink or Sugar-Free

SPECIALTY COFFEE | 6 WATER
americano, cappuccino, espresso, sparkling or spring
latte small 6 | large 10

Beers & Seltzer

DOMESTIC | 6 PREMIUM | 7
Bud Light, Michelob Ultra Corona, Corona Light, Heineken,
Voodoo Ranger Juicy Haze IPA 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

	G	B
Sparkling, La Marca Prosecco, Italy	10	45
Rosé, Daou, Paso Robles, CA	11	50
Chardonnay, Franciscan Estate, CA	11	50
Sauvignon Blanc, Charlotte's Home, CA	10	45
Pinot Grigio, Ruffino Lumina, Italy	9	45

Red Wine

	G	B
Pinot Noir, Sea Sun by Caymus, CA	10	45
Merlot, St. Francis, CA	11	50
Cabernet, Bonanza by Caymus, CA	10	45

AMARA CAY
RESORT

ROOM SERVICE

HOURS

Breakfast
7 am - 11 am

Lunch
11:30 am - 3 pm

Dinner
5 pm - 10 pm

SCAN TO ORDER



BREAKFAST		ALL DAY		ALL DAY	
7 am to 11 am		11:30 am to 3 pm & 5 pm to 10 pm		11:30 am to 3 pm & 5 pm to 10 pm	
GREEK YOGURT PARFAIT yogurt, fresh berries, granola, orange blossom honey		Shareables		Mains	
BANANAS FOSTER OVERNIGHT OATS bruleed bananas, organic oats, granola, chia seeds		CRISPY CHICKEN WINGS baked jumbo chicken wings, house-made ranch, celery sauces: garlic and parmesan buffalo Jamaican jerk Korean BBQ		BAJA-STYLE TACOS three warmed flour tortillas, cilantro, cabbage slaw, tropical salsa, fresh guacamole, pickled red onion Local catch 19 Shrimp 23 Steak 26	
AMARA CAY CLASSIC two eggs cooked to your liking, choice of protein and toast		CRUSED AVOCADO fresh tomato salsa, warm tortilla chips		TROPICAL BITES SMASH BURGER american cheese, caramelized onions, pineapple relish, pickles & chipotle slaw	
STEAK BURRITO scrambled eggs, crushed avocado, mozzarella, grilled steak, breakfast potatoes, chipotle aioli, salsa		CRAB DIP lump crab, sharp cheddar and cream cheese, seasoned with authentic old bay and baked		SPICY BLT WRAP romaine, Parmesan, roasted tomato, poblano and avocado ranch, bacon & grilled tortilla Chicken 19 Shrimp 23 Steak 26	
BREAKFAST SKILLET eggs your way with homestyle potatoes, bacon or sausage		MOJO LIME SHRIMP grilled or crispy fresh jumbo shrimp, coconut cocktail sauce, key lime tartar		BLACKENED FISH SANDWICH local catch, cabbage slaw, tomato, grilled red onion, Key lime tartar, avocado, toasted brioche bun	
CROISSANT BENEDICT eggs your way with breakfast potatoes, bacon or sausage		TRUFFLE, GARLIC & PARMESAN FRIES sweet and spicy chipotle aioli		Flatbreads	
CHICK-N-WAFFLES SLIDERS malted waffle, crispy chicken, syrup, cheddar cheese, hollandaise, breakfast potatos		CHEESE QUESADILLA flour tortilla filled with a melted blend of cheeses, salsa and sour cream		SBLT marinated shrimp, old bay, applewood-smoked bacon, arugula & roasted tomato	
MALTED WAFFLES syrup and butter		NACHOS tortilla chips, queso, guacamole, sour cream, jack cheese, black beans, jalapeños, pico de gallo		PHILLY thinly sliced steak, caramelized onions, roasted bell peppers, blend of melted cheeses.	
Accompaniments		Salads		THREE CHEESE red sauce, mozzarella, provolone, parmesan	
APPLEWOOD SMOKED BACON		TUSCAN CAESAR fresh romaine, shaved parmesan, parmesan dressing, roasted tomato, herb focaccia croutons		Desserts	
PORK SAUSAGE LINKS		CLASSIC ICEBERG WEDGE iceberg wedge, blue cheese dressing, smoked bacon, tomatoes, corn, boiled eggs, avocado and red onions		CHOCOLATE BROWNIE SUNDAE	
SMOKED HAM		ADD-ONS Chicken 8 Shrimp 10 Steak 14		COCONUT BREAD PUDDING	
APPLE CHICKEN SAUSAGE		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.		CLASSIC BEIGNETS	
SIDE OF TOAST				KEY LIME PIE	
BREAKFAST POTATOES					
FRESH LOCAL FRUIT CUP					
Kid’s Breakfast					
BREAKFAST CEREAL 6 cereal and milk					
WAFFLE 12 syrup and butter					
ALL-AMERICAN BREAKFAST 15 eggs your way with homestyle potatoes, bacon or sausage					