

# Amelia's

## -----Starters-----

All entrees are served with chef's vegetable and your choice of rice pilaf, Idaho mashed, french fries or sweet potato fries (Excludes Waterfront Penne)

### Lobster Quesadilla 10.50

Sautéed lobster pieces and cheddar jack cheese wrapped in a flour tortilla that's grilled to perfection and served with sour cream and guacamole.

### Crab and Shrimp Nachos 10.25

Freshly made tortilla chips, topped with blue crab, baby shrimp, lettuce, white queso cheese and tropical fruit salsa and served with guacamole and sour cream.

### Calamari Fries 8.95

Tender crispy strips of calamari lightly seasoned breaded and flash fried. Served with a duo of dipping sauces: citrus chili and Baja ranch.

### Waterfront Wings 9.50

Tossed in our house made mango BBQ sauce (also available in buffalo, mild or teriyaki-glazed).

### Coconut Shrimp 8.25

Hand breaded and fried until golden brown. Served with avocado lime sauce and citrus chili sauce.

### Spinach and Artichoke Dip 8.50

Perfect blend of creamed spinach and artichoke hearts topped with parmesan cheese and baked. Served with freshly made tortilla chips.

### Amelia's Sizzling Mushrooms 8.50

Our signature appetizer that is a guest favorite. Sautéed mushrooms in garlic butter and topped with Swiss cheese and served on a sizzling platter.

### Islander Fish Cakes 8.25

Chef's unique recipe of tilapia, fresh herbs, dijon mustard, bread crumbs and Caribbean seasonings. Sautéed and served with tropical coleslaw and cilantro black bean purée.

## -----Soups & Side Salads-----

### Crab Bisque Cup 5 Bowl 7

Rich and creamy soup with hints of sherry wine and blue crab meat.

### Soup of the Day Cup 3 Bowl 5

Ask your server for details about today's specialty soup.

### Caesar or House Salad 4

Add a Caesar or House Salad with entrée for \$1.99

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness

Gratuity of 20% will be added to parties of 6 or more

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## -----Entree Salads-----

### Floribbean Salad 10.25

Grilled shrimp with bleu cheese, avocado, strawberries, pineapple, and mango atop a bed of mixed greens and served with citrus vinaigrette.

### Mangrove Salad 10.25

Teriyaki glazed grilled Chicken and mandarin oranges, sliced almonds, red onion, black olives and shaved parmesan cheese atop a bed of fresh baby spinach and served with orange ginger sesame dressing.

### Apple Walnut Chicken Salad 10.25

Grilled chicken, tart apples, walnuts, dried cranberries, and blue cheese crumbles atop a bed of mixed greens and served with balsamic vinaigrette.

### Classic Chicken Caesar Salad 10.25

Grilled Chicken Breast, crisp romaine, shaved parmesan, croutons and house made Caesar dressing.

## -----Sandwiches & Wraps-----

All sandwiches and wraps are served with your choice of sweet potato fries, French fries or tropical slaw.

### Pineapple Teriyaki Burger 9.95

Hand cut half pound Angus burger grilled then finished with a teriyaki glaze then topped with grilled pineapple rings, Swiss cheese and served on a Kaiser roll.

### Big Kahuna Chicken Sandwich 9.25

Grilled chicken breast topped with freshly shaved ham, mango BBQ sauce, Swiss cheese and served on a Kaiser roll.

### Mango Chicken Wrap 9.25

Grilled chicken breast, mango salsa and a blend of mixed greens wrapped in a whole wheat flour tortilla with Baja ranch sauce.

### Bacon Cheese Burger 10.25

Hand cut half pound Angus burger grilled and topped with smoked Applewood bacon, your choice of cheese and served on a Kaiser roll with lettuce, tomato and red onion.

### Key Largo Turkey Burger 9.50

Chef's specialty turkey burger made with sautéed tart apple, mango chutney, fresh herbs, and cilantro with hints of cinnamon and chipotle peppers. Served on a Kaiser roll with lettuce, tomato and red onion.

## -----Hot Off the Grill-----

### Filet Mignon & Shrimp 24.50

6 oz cut Chargrilled filet finished with a brandied peppercorn sauce. Accompanied by coconut shrimp served with garlic mashed potatoes and sautéed seasonal vegetables.

### Key West Chicken 16.25

Honey and soy sauce marinated chicken breast, sautéed and topped with grilled pineapple compote and toasted coconut. Served with Caribbean rice and sautéed seasonal vegetables.

### Duval Street Chops 17.95

Center cut pork loin chops marinated in mojo and grilled to perfection and top with caramelized onions. Served with garlic mashed potatoes and sautéed seasonal vegetables.

### Cheddar Bacon Sirloin 20.50

10 oz. hand cut sirloin, grilled to perfection and topped with a creamy white cheddar sauce and crumbled bacon. Served with garlic mashed potatoes and sautéed seasonal vegetables.

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## -----Seafood-----

### Mango Chili Glazed Lobster and Scallop Kabobs 24.95

Spilt cold water lobster tail and large bay scallops brushed with the Chef's signature mango chili glaze and grilled. Served with Caribbean rice and sautéed seasonal vegetables.

### Snapper Hemmingway 19.95

Parmesan encrusted Snapper topped with blue crab claw meat finished with a lemon shallot butter sauce. Served with Caribbean rice and sautéed seasonal vegetables.

### Teriyaki Glazed Salmon 17.50

Grilled Teriyaki glazed Salmon served with grilled pineapple and mango chutney. Served with Caribbean rice and sautéed seasonal vegetables.

### Amelia's Haddock 16.50

Our signature Entrée that is a guest favorite. Topped with our Ritz cracker crumb topping then broiled with white wine, lemon and garlic herb butter. Served with Caribbean rice and sautéed seasonal vegetables.

### Corona Fish & Chips 14.25

Cod filets dipped in Corona beer batter and fried until golden. Served with French fries and tropical coleslaw.

### Seafood Calypso 19.50

Chef's catch of the day with scallops, shrimp and peppers sautéed with garlic and olive oil then simmered in a rich Creole sauce. Served over a bed of Caribbean rice.

## ---Decadent Desserts---

### Kenny's Key Lime Pie 6.25

Award-winning recipe made with real key limes, graham cracker crust and topped with whipped cream.

### New York Style Cheesecake 6.25

Creamy & smooth New York style cheesecake drizzled with raspberry coulis.

### Hershey's Chocolate Cake 5.95

For chocolate lovers only! Intense layers of chocolate cake and rich chocolate cream.

### Amelia's Banana Chocolate Chip Bread Pudding 5.25

Our signature bread pudding made warm and gooey, topped with a rich caramel sauce.

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