

STARTERS

Amelia's

JUMBO LUMP CRAB CAKES

pesto aioli • tomato vinaigrette
16.

SIZZLING MUSHROOMS *gf*

garlic herb butter • Swiss cheese
SM 9. LG 12.

QUESADILLA

carne asada or chicken breast
farmers cheese • red pepper
chipotle salsa • guacamole
12.

AVOCADO TOAST

cherry tomato vinaigrette
sourdough bread • onions
avocado • feta cheese • shrimp
fruit salad
15.

SEARED AHI TUNA * *gf*

mustard sauce • lemon
12.

SHRIMP TEMPURA * *gf*

sriracha sauce • cucumber salad
eight pieces 13. twelve pieces 17.

WINGS

garlic parmesan or buffalo • celery
ranch or bleu cheese
6 wings 12. 10 wings 14.

SOUPS AND SALADS

TOMATO BASIL SOUP

sweet basil • extra virgin olive oil •
tortellini
cup 4. bowl 6.

NICOISE SALAD * *gf*

ahi tuna • egg • blanched potatoes • green beans
mixed greens • olives • anchovies •
dijon vinaigrette
15.

THE FLORIBBEAN *gf*

mixed greens • bleu cheese • grilled gulf shrimp
avocado • strawberries • pineapple
mango salsa • citrus vinaigrette
14.

CRAB BISQUE *gf*

hints of sherry • blue crab
cup 5. bowl 7.

APPLE WALNUT CHICKEN SALAD *gf*

mixed greens • grilled chicken breast • green
apples • walnuts • cranberries • bleu cheese
balsamic vinaigrette
12.

CAESAR SALAD

parmesan croutons • romaine • sundried
tomatoes • caesar dressing 8.
with grilled chicken 12.
with grilled shrimp 16.

SANDWICHES AND BURGERS

all served with choice of French fries or kettle chips

BOSTON LOBSTER ROLL

a New England favorite
mayonnaise • celery • lemon
15.

CLUB WRAP

smoked ham, turkey and bacon
avocado • cheddar cheese • tomato • mustard
11.

MILE HIGH NEW YORK CORNED BEEF

rye bread • grain mustard
coleslaw • Russian dressing
12.

BLACK BEAN BURGER

brioche bun • lettuce • tomato
avocado • side of avocado ranch
10.

GRILLED CHICKEN BREAST

avocado ranch • lettuce • tomato
10.

8 OZ. ANGUS BURGERS *

HAWAIIAN	with grilled pineapple • teriyaki glaze • Swiss cheese	12.
ROADHOUSE	with onion rings • apple wood smoked bacon	12.
SOUTHERN	with apple wood smoked bacon • cheddar cheese • BBQ sauce	12.

MAIN

GRILLED ATLANTIC SALMON

dijon sauce • rice pilaf • seasonal vegetables
19.

PETITE FILET MIGNON * *gf*

6 oz filet with Cajun butter • mashed
potatoes • seasonal vegetables
28.

THE LEGENDARY BROASTED CHICKEN

French fries or kettle chips • coleslaw
two piece white 10.
two piece dark 10.

PAD THAI

rice noodles • tofu • egg • bean sprouts •
shrimp • peanuts • coconut peanut sauce
19.

ADULT MACARONI AND CHEESE

selection of two toppings
apple wood smoke bacon • beef barbacoa
mushrooms • corned beef 12.
add lobster * 4.

CORONA FISH AND CHIPS*

beer battered cod • French fries • coleslaw
15.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
gf indicates gluten free menu items. Ask your server about additional menu items that can be gluten free with a slight modification.

WINE



WHITE	GLS	BTL	RED	GLS	BTL
Chardonnay, North by Northwest Columbia Valley, California	7.50	25.	Pinot Noir, La Crema Sonoma Coast, California	8.	30.
Chardonnay, Kendall Jackson Sonoma County, California	8.50	30.	Merlot, Skyfall Columbia Valley, Washington	8.	30.
Pinot Grigio, Seaglass Santa Barbara, California	7.	25.	Merlot, Rutherford Hill Napa Valley, California	9.	35.
Pinot Grigio, Brancott Flight Song Marlborough, New Zealand	8.	30.	Cabernet Sauvignon, Skyfall Columbia Valley, Washington	8.	30.
Sauvignon Blanc, Kenwood Sonoma, California	8.	25.	Cabernet Sauvignon, William Hill Central Coast	9.	34.
Sauvignon Blanc, Whitehaven Marlborough, New Zealand	9.	34.	Malbec, Francis Coppola California	8.	30.
Riesling, Relax Mosel, Germany	8.	30.			
Riesling, J. Lohr Monterey County, California	8.	30.	PORT Sandemans Founders Reserve	7.	
			SANGRIA Red combination of our red select wine cranberry juice • blackberry brandy assorted fruits	5.	
SPARKLING Lunnetta Prosecco, Italy	6.50	25.	Peach combination of our white select wine club soda • peach schnapps simple syrup • assorted fruits	5.	
Kenwood, Brut, Yulupa California	6.50	25.			
Mumm Napa, California	-	40.			
Moet Chandon Champagne, France	-	75.			

JUG WINE	
"On your honor system"	
	GLS
Opici Chianti	4.
Opici Homemade Bianco	4.

COCKTAILS

THE WATERFRONT BOBBER
cherry brandy • banana liquor • amaretto • orange juice
7.

COCONUT MOJITO
malibu coconut rum • pineapple juice • mojito mix • mint leaves
8.

AMELIA'S MARGARITA
patron tequila • cointreau
lime juice • sour mix • grand marnier
9.50

GREEN TEA
jameson • peach schnapps • sour mix • sierra mist
8.50

WATERFRONT SUNSET
tito's handmade vodka • orange juice • grenadine
7.50

BEER

DOMESTIC
michelob ultra • budweiser • bud light • miller lite • coors light
o'douls • shock top • blue moon belgian ale • sam adams boston lager • sam adams ipa
3.25

IMPORT
corona • corona light • corona premier • heineken • guinness extra stout • stella artois • st. pauli n/a
3.75

SWEETS

CARROT CAKE MARTINI
hot damn cinnamon • bailey's irish cream • buttershots
7.50

KEY LIME MARTINI
absolut vanilla • triple sec • pineapple juice • lime juice
7.50

WATERFRONT RUM COFFEE
frangelico • malibu coconut rum
baileys irish cream • coffee
7.50

KENNY'S KEY LIME PIE
award winning
key limes • graham cracker crust • topped with whipped cream
6.25

NEW YORK STYLE CHEESECAKE
raspberry coulis
6.25

DECADENT CHOCOLATE CAKE
5.95

AMELIA'S BANANA CHOCOLATE CHIP BREAD PUDDING
caramel sauce
5.25