

AMARA CAY  
RESORT  
*Islamorada*

**RELAX** [ri-'laks]  
to stop work for rest or recreation



# HANDCRAFTED

## SUNSET LEMONADE

new amsterdam pineapple vodka, muddled fresh raspberries and pineapple, fresh pressed lemon juice, agave nectar

## BALI BLOSSOM

bacardi superior rum, fresh strawberries and basil, fresh pressed lemon juice, organic agave nectar

## AMERICAN MULE

tito's handmade vodka, ginger beer and fresh lime juice

## ROCK-A-RITA

bacardi coconut rum, sauza signature blue 100% agave tequila, fresh lime and orange juice, agave nectar, splash of fresh pineapple juice

## CUBAN PUNCH

bacardi raspberry rum, bacardi mango rum, splash of amaretto, fresh orange and pineapple juice, with a touch of grenadine

## STRAWBERRY MO-TITO

tito's handmade vodka, muddled fresh strawberries, limes, mint and basil leaves, touch of thatcher's organic elderflower liqueur and agave nectar, topped with club soda



# HANDCRAFTED

## CLASSIC RUM RUNNER

bacardi superior rum, blackberry brandy, banana liqueur, lime juice and grenadine

## "KILLER COLADA"

bacardi superior rum, cream of coconut, fresh pineapple and pineapple juice, topped with bacardi oakheart spiced rum

## MANGO & MINT SPICED DAIQUIRI

creamy blend of bacardi oakheart spiced rum, fresh mint, mango and squeeze of lime

## WACKY DAIQUIRI

frozen blend with bacardi superior rum, strawberry, raspberry or mango

## MANGO TANGO SLUSH

sauza signature blue 100% agave tequila, amaretto, mango purée and a squeeze of lime



HANDCRAFTED COCKTAILS

# DRAFT

## "TIKI" TANGERINE WHEAT

*(deep blue brewing, florida)*

**abv: 4.8%**

locally brewed, this wheat malt delivers a delicious thirst quencher with gentle touches of tangerine

## WAVE IPA

*(deep blue brewing, florida)*

**abv: 5.7%**

florida-inspired, medium-bodied ipa, perfectly blended with hints of citrus

## CORONA LIGHT

*(mexico city, mexico)*

**abv: 4.1%**

fruity honey malt aroma, light thirst quenching beer

## BUD LIGHT

*(st. louis, mo)*

**abv: 4.2%**

subtle, elegant hop aroma with a clean, balanced finish

## ISLAMORADA ALE

*(islamorada beer co., florida)*

**abv: 5%**

light body, citrusy aroma, crisp refreshing hops with citrus characters

## STELLA ARTOIS

*(belgium)*

**abv: 5.2%**

a pleasantly bitter hoppiness and refreshing crisp finish with a distinct pale golden color

*ask your server about our rotating taps*



# IMPORTS/CRAFT

CORONA EXTRA  
AMSTEL LIGHT  
HEINEKEN  
PRESIDENTE  
SAM '76  
SAMUEL ADAMS LAGER  
CHANNEL MARKER IPA  
STELLA ARTOIS  
ISLAMORADA SANDBAR SUNDAY  
3 DAUGHTERS BEACH BLONDE ALE  
SEA DOG WILD BLUEBERRY WHEAT ALE

# AMERICAN PREMIUM

BUDWEISER  
BUD LIGHT  
COORS LIGHT  
MILLER LITE  
O'DOUL'S (non-alcoholic)





# ZERO PROOF

**STRAWBERRY, MANGO OR BANANA DAIQUIRI 6-**  
frosty mix of fresh fruits, citrus juices and purée

**AGAVE MOJITO 7-**  
cold pressed persian lime juice, 100% organic agave nectar, 100% natural mint oil, topped with fresh mint

**ICED TEA, LEMONADE, COKE, DIET COKE OR SPRITE 3-**



**VIRGIN PIÑA COLADA 6-**  
sweet, creamy blend of cream of coconut, fresh pineapple and pineapple juice

**HOUSE SPECIALTY SHAKES WITH WHIPPED CREAM 6-**  
tahitian vanilla bean • key lime strawberry shortcake • chocolate s'more mint chocolate chip • snickers

# WINES BY THE GLASS

**La Marca, Prosecco 11-**  
(veneto, italy) frothy, refreshing

**Chateau Ste. Michelle, Riesling 9-**  
(washington) fruit flavors, crisp acidity

**Canyon Road, White Zinfandel 8-**  
(california) light-bodied, smooth, crisp finish

**Kendall-Jackson, Chardonnay 10-**  
(california) rich with fruit, balanced

**Ecco Domani, Pinot Grigio 9-**  
(venezie, italy) delicious, green apple

**William Hill Estate, Chardonnay 9-**  
(california) flavors of tropical fruit, touches of brown spice and citrus

**Kim Crawford, Sauvignon Blanc 12-**  
(marlborough, new zealand) bold stonefruit, grassiness

**Proverb, Cabernet Sauvignon 9-**  
(california) blackberry, mocha, vanilla and oak

**Murphy-Goode, Pinot Noir 10-**  
(california) 90 pts., dark fruit, bright acidity

**Columbia Crest "Grand Estate" Merlot 9-**  
(washington) chocolate and dark cherries

**Alamos, Malbec 10-**  
(mendoza, argentina) 90 pts., dark berries, full-flavored



# KIDS' MENU

(12 YEARS OLD AND UNDER)

## MAC & CHEESE 8-

elbow macaroni with cheesy sauce

## GRILLED CHICKEN 9-

served with choice of side

## CAESAR SALAD 8-

add chicken 4-

## KID'S PIZZA 7-

add pepperoni 1-

## CHICKEN FINGERS 9-

french fries, honey mustard

## MINI BURGER 9-

american cheese, french fries

## SIDES

### FRENCH FRIES 4-

### SWEET FRIES 4-

### ONION RINGS 5-

### CRISPY ZUCCHINI FRIES 5-

## DESSERTS

### FRUIT SMOOTHIE 6-

strawberries, blueberries and bananas blended with orange juice and honey

### CHOCOLATE OR VANILLA ICE CREAM 5-

### FRUIT CUP 5-

## DRINKS

### REGULAR, 2% OR CHOCOLATE MILK 3.5-

### APPLE, PINEAPPLE OR CRANBERRY JUICE 3.5-

### ORANGE OR GRAPEFRUIT JUICE 4-

### SODAS 3.5-

coke, diet coke, sprite, ginger ale, pink lemonade



WINE, N/A, & KIDS

# SOCIAL BEGINNINGS

## FRESHLY SHUCKED OYSTERS ON THE HALF SHELL

1/2 dozen or 1 dozen MP-

horseradish cocktail sauce, lemon wedge

## SMOKED FISH DIP 12-

local catch, pickled onions, jalapeños, artisan crackers

## CONCH FRITTER PATTIES 12-

fried golden crisp, remoulade

## REEL WINGS 13-

crispy sweet thai chili & garlic wings, crisp celery sticks, creamy blue cheese

## FISH TACOS 16-

grilled, blackened or beer-battered local catch, soft shell taco, chopped iceberg lettuce, queso blanco, roasted black bean & corn salsa

## PEEL & EAT SHRIMP

1/2 pound or 1 pound MP-

hot or cold, old bay seasoning, key lime cocktail sauce

## CRISP CALAMARI 13-

crackling garlic butter, pickled peppers, sriracha aioli

## STEAK QUESADILLA 16-

grilled marinated skirt steak, cheddar cheese & queso blanco, pickled onions, roasted black bean & corn salsa, pickled jalapeños, cilantro, lime sour cream, basil and balsamic glaze

 gluten free

Some items on this menu contain ingredients that are not listed; please inform your order taker of any food allergies or dietary restrictions before you place your order.

Consumption of raw or undercooked food may result in an increased risk of foodborne illness.



# SIGNATURE BURGERS & SUCH

served with crunchy pickle & choice of kettle chips,  
signature house slaw or crispy house fries

## **BACKYARD BBQ 16-**

“the all-american classic” – signature custom blend beef grind, cheddar cheese, crisp lettuce, onion ring, vine-ripened tomato, dill pickles, applewood smoked bacon, toasted challah bun

## **BLACK 'N BLUE 16-**

signature custom blend ground beef, caramelized onions, crisp lettuce, applewood smoked bacon, melted blue cheese, toasted challah bun

## **SLIDERS 13-**

duo of mini signature custom blended beef grind, mustard, melted cheddar

## **TREE HUGGER 15-**

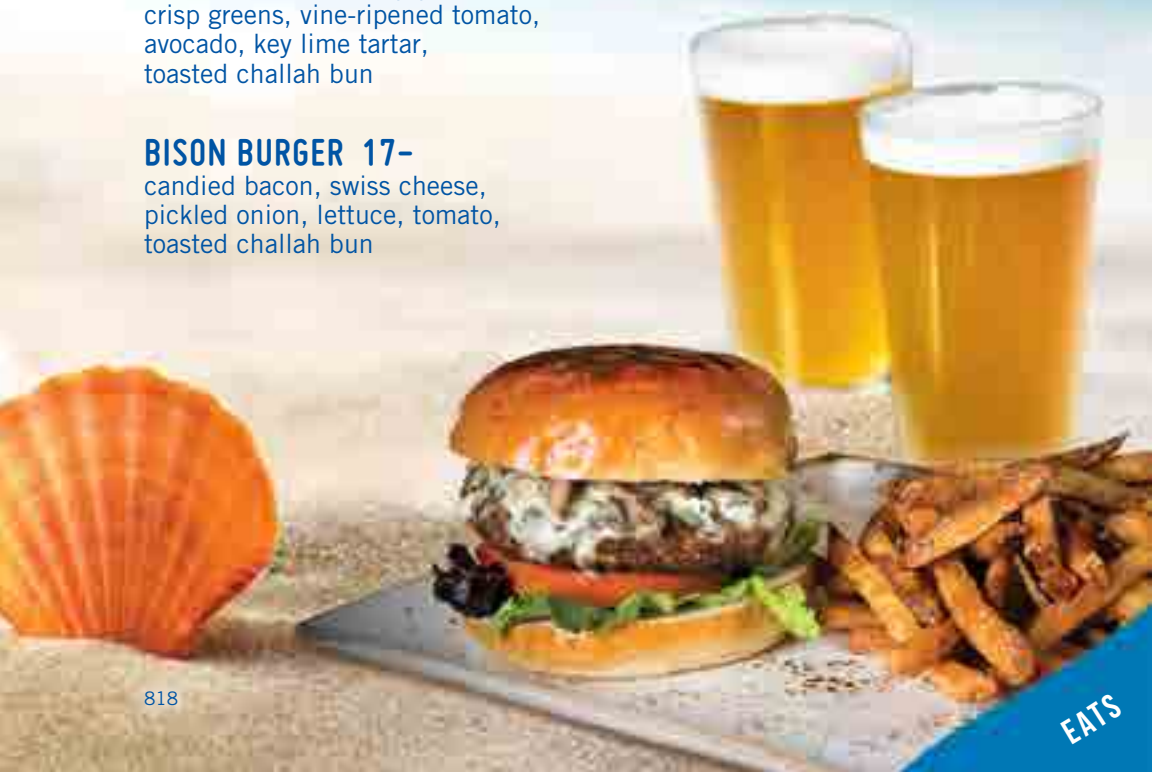
housemade vegetarian burger, crisp greens, grilled portobello, melted provolone, vine-ripened tomato, avocado, red onion, spicy mayo, toasted wheat roll

## **FISH MONGER 17-**

local “catch of the day” grilled, blackened or beer-battered, sharp provolone, crisp greens, vine-ripened tomato, avocado, key lime tartar, toasted challah bun

## **BISON BURGER 17-**

candied bacon, swiss cheese, pickled onion, lettuce, tomato, toasted challah bun



# BIG SALAD "BURGER BOWLS"

## SONOMA CHICKEN BOWL 16-

grilled chicken breast, baby spinach, crisp greens, applewood smoked bacon, cucumber, tomato, avocado, red pepper, goat cheese, honey balsamic vinaigrette

## THE WEDGE 13-

crisp iceberg, applewood smoked bacon crumbles, roasted peppers, country olives, heirloom tomatoes, creamy blue cheese dressing

## JAMAICAN JERK FISH MONGER 18-

local "catch of the day", avocado, pickled onions, feta cheese, cucumbers, baby heirloom tomatoes, citrus dressing

## WATERMELON CAPRESE SALAD 12-

ripe watermelon, feta cheese, chopped mint, basil and balsamic glaze

### ADD TO ANY SALAD:

fish 8-    shrimp 8-    steak 7-    chicken 6-

## LIGHTER FARE

served with crunchy pickle & choice of kettle chips, signature house slaw or crispy house fries

## HOT CHICK 15- LOCALS' FAVORITE!

cilantro-lime marinated grilled chicken breast, sharp provolone, roasted tomatoes, artisan field greens, avocado, red onion, sriracha mayo, toasted challah bun

## TUNA CLUB 17-

pan-seared yellowfin tuna, bacon, lettuce, avocado, tomato, wasabi mayo, toasted wheatberry bread

## SHRIMP PO'BOY 15-

crispy shrimp, lettuce, tomato, remoulade sauce, toasted baguette

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# OTHER THAN BURGERS AFTER 4 PM

## CHURRASCO STEAK 24-

marinated grilled skirt steak, black beans & rice, peppers, corn, mango chimichurri

## SEAFOOD PASTA 22-

shrimp, local fresh catch & mussels, oven-roasted tomatoes, spinach, scampi sauce, parmesan cheese, fresh herbs, penne pasta, garlic toast points

## ROSEMARY PAN-SEARED CHICKEN 22-

chicken breast, rosemary roasted potatoes, butter-poached green beans, citrus beurre blanc

## LOCAL FRESH CATCH 26-

choice of blackened, grilled or fried, black beans & rice, vegetable of the day, citrus beurre blanc

## HOOK 'N COOK! 15-

bring us your catch and let us know if you want it grilled, blackened or fried, served with our starch and vegetable of the day

# SPUDS & RINGS

## CRISP HOUSE FRIES 7-

truffle sea salt & herbs

## SWEET POTATO FRIES 6-

herbs & sea salt

## BEER-BATTERED ONION RINGS 7-

horseradish-mustard dip

## CRISP ZUCCHINI FRIES 6-

yogurt ranch dip

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