

WINES BY THE GLASS

The wines-by-the-glass list is in a progressive order. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste and progressing to wines that are drier and stronger in taste.

SPARKLING WINES

- | | |
|----|--|
| 14 | Domaine Chandon, Rosé
California, NV 187ml |
| 14 | Domaine Chandon, Brut Classic
California, NV 187ml |

6 oz pour 9 oz pour

WHITE WINES

- | | | |
|----|------|---|
| 8 | 10.5 | Banfi Le Rime, Pinot Grigio
Tuscany, Italy |
| 9 | 12 | Joel Gott, Sauvignon Blanc
California |
| 8 | 10.5 | Hess Select, Chardonnay
Monterey County, California |
| 9 | 12 | Kendall-Jackson, Chardonnay,
"Vintner's Reserve"
California |
| 12 | 16 | Franciscan, Chardonnay
Napa Valley, California |
| 12 | 16 | Chateau Montelena, Riesling
Potter Valley, California |

6 oz pour 9 oz pour

RED WINES

- | | | |
|----|------|--|
| 10 | 13.5 | Estancia, Pinot Noir,
"Pinnacles Ranches"
Monterey County, California |
| 8 | 10.5 | Hogue, Merlot
Columbia Valley, Washington |
| 9 | 12 | Bodega Catena Zapata, Malbec,
"Vista Flores"
Mendoza, Argentina |
| 10 | 13.5 | Louis M. Martini,
Cabernet Sauvignon
Sonoma County, California |
| 8 | 10.5 | Main Street Winery,
Cabernet Sauvignon
Lake-Monterey-Santa Barbara, California |
| 13 | 17.5 | Oberon, Cabernet Sauvignon
Napa Valley, California |
| 14 | 18.5 | Lange, Pinot Noir
Willamette Valley, Oregon |

STRAIGHT UP OR ON THE ROCKS

- 12 **French Connection**
BOMBAY SAPPHIRE Gin, Fresh Mint and Lemon Juice, topped off with Domaine Chandon Sparkling.
- 9 **Orchard Spice Manhattan**
Maker's Mark Bourbon, Thatcher's Organic Apple Spice Ginger Liqueur, Maple Syrup, Apple Juice and a dash of Bitters.
- 10 **Spring in Southampton**
EFFEN Cucumber Vodka, Cointreau Orange Liqueur, Fresh Mint and Lemon Juice.
- 9 **Ginger Snap Sour**
Jameson Irish Whiskey, Apple Juice, Fresh Lemon Juice, topped with Fever-Tree Ginger Beer and served over ice.
- 10 **Cucumber Mule**
Belvedere Vodka, Thatcher's Organic Cucumber Liqueur, Fresh Lime Juice, Fever-Tree Ginger Beer and served over ice.

MUDDLED & CRUSHED

- 9 **Far East Mojito**
BACARDI LIMÓN Rum and Fresh Lime Juice muddled with Mint, Sugar and Fresh Ginger, topped with Soda Water.
- 10 **Berry Mojito**
10 Cane Rum, Thatcher's Yumberry Liqueur muddled with Seasonal Berries and Fresh Mint, topped with Soda Water.

HOME GROWN Unique, regionally inspired flavors specially crafted by acclaimed mixologists, driven by local trends, authentic flavors and the best fresh, indigenous ingredients available.

Freddy Diaz is one of the most acclaimed mixologists in Florida. His cocktails utilize classic, modern and molecular gastronomic techniques to stimulate the senses. Fresh, local ingredients, including Citrus, Herbs and Berries compliment the spirits to create the perfect balance.

- 11 **Highland Pepper**
Patrón Silver Tequila, Monin Agave Nectar, a dash of Celery Bitters, Fresh Grapefruit Juice and Lime Juice, muddled with a hint of Jalapeño.
- 10 **Southern Basil-Berry Smash**
Woodford Reserve Bourbon, Dry Sack Sherry, Cointreau Orange Liqueur, Fresh Lemon Juice, muddled with Basil and Fresh Strawberries.
- 9 **New Age Julep**
ABSOLUT Vodka, Plymouth Gin, Monin Honey Syrup, Fresh Lemon Juice, muddled with Mint and topped off with a Sweet Orange Bitter Foam.
- 9 **Berry Ron-dezvous**
BACARDI SUPERIOR Rum, Grand Marnier, Fresh Lemon Juice, muddled with Fresh Raspberries and Blackberries.

SHAKEN OR STIRRED

- 9 **Sage Advice**
Prairie Organic Vodka mixed with Pineapple Juice and muddled with Fresh Sage and Lemon Juice.
- 9 **Blushing Berri**
Ketel One Vodka muddled with Fresh Blueberries and Lime Juice.
- 10 **Indian Summer**
Hendrick's Gin, Thatcher's Organic Elderflower Liqueur and Fresh Lime Juice.
- 9 **Raspberry Citrus Drop**
Stoli Vodka and Cointreau Orange Liqueur muddled with Fresh Raspberries and Lemon Juice, shaken and topped with Sprite.
- 10 **Bitter Sweet**
GREY GOOSE Vodka, Noilly Prat Sweet Vermouth and Cranberry Juice, muddled with Fresh Strawberries and a dash of Balsamic Vinegar.

WITH OR WITHOUT SALT

- 11 **Grand Ole Margarita**
Herradura Silver Tequila, Monin Agave Nectar, Fresh Lime and Orange Juices topped with a float of Grand Marnier.
- 11 **Skinny Minny Rita**
Tres Generaciones Reposado Tequila, Monin Sugar Free Sweetener and Fresh Lime Juice.

WHAT'S BREWING

- 5 **AMERICAN**
Budweiser | Bud Light | Redbridge Gluten Free
Michelob ULTRA | Miller Lite
- 6 **PREMIUM**
Stella Artois | Sam Adams Boston Lager
Corona Extra | Lagunitas Censored Red Ale
GUINNESS | Sierra Nevada Pale Ale
Heineken | Yuengling Lager
Amstel Light | Blue Moon
St. Pauli Girl - na
- 6 **REGIONAL**
Landshark Lager | Cigar City Brewing Jai Alai IPA
Native Brewing Eleven Brown Ale

SMALL BITES

APPETIZERS

- 16 **Crab Cakes**
tomato remoulade, spicy chili sauce,
florida citrus salad
- 10 **Lobster Bisque**
sherry cream, basil oil
- 15 **Butter Roasted Scallops**
warm french brie, roasted tomato coulis
- 9 **Baby Bibb Salad**
goat cheese, walnuts, frozen grapes,
seedless red grape vinaigrette
- 9 **Classic Caesar Salad**
romaine lettuce, focaccia croutons, parmesan cheese,
caesar dressing

SHARABLES

- 14 **Lobster Tempura**
grilled pineapple, sweet chili sauce
- 12 **White Four Cheese Pizza**
mozzarella, goat, boursin, gouda,
oven dried tomato
- 13 **Oyster "Rockefeller" Nouvelle**
fried oysters, bacon mornay, pernod spiked spinach puree,
tomato concassé
- 10 **Spanish Meatballs**
sherry vinegar syrup, toasted almonds
- 15 **Cow, Goat and Sheep's Milk Cheese Plate**
granny smith apples, candied pecans
toasted baguette
- 15 **Seared Angus Beef Sliders**
point Reyes blue cheese, caramelized onions, truffle aioli,
jalapeño cheddar bun
- 15 **Blackened Shrimp**
orange-horseradish cream, jicama salad
- 15 **Amelia Shrimp Cocktail**
bloody mary cocktail, grilled fresh lemon
- 8 **Fried Green Tomatoes**
green peppercorn mustard sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

BIGGER BITES

SALADS AND SANDWICHES

- 16 **Chicken, Shrimp or Mahi Mahi Caesar**
romaine salad, focaccia croutons, parmesan cheese,
classic caesar dressing
- 16 **Salad Nicoise**
seared ahi tuna, kalamata olives, potatoes, poached egg,
haricot vert, mustard vinaigrette
- 15 **Seared Salmon Salad**
heart of palm, oranges, toasted coconut, mango dressing
- 12 **Amelia Burger**
certified black angus beef, lettuce, tomato, onion, dill pickle,
choice of cheese, sautéed onions, mushrooms, bacon
- 13 **Grilled Chicken Sandwich**
lettuce, tomato, onion, dill pickle, choice of cheese, choice
of sautéed onions, mushrooms, bacon
- 12 **Double Decker Club Sandwich**
roasted turkey breast, honey maple ham, bacon, swiss
cheese, lettuce, tomato, cranberry aioli
- 11 **Portobello Burger**
ground portobello mushroom patty, cilantro salad, sweet
potato fries

ENTREES

- 16 **Chicken and Cheese**
black pepper fried chicken tenders,
wild mushroom and truffle mac and cheese,
pickled watermelon rind
- 22 **Pan Roasted Bone-In Chicken Breast**
lemon-thyme white wine reduction, whipped potatoes,
seasonal harvest vegetables
- 36 **Panko Herb Crusted Grouper**
orzo, sun dried tomato, boursin alfredo,
patty pan squash
- 37 **Steak Amelia**
potato pave, roasted cipollini, asparagus, baby carrots,
madeira dijon demi-glace
- 30 **Shrimp & Scallops Mixed Grill**
roasted tomato vinaigrette, polenta cake,
wild mushroom sauté
- 20 **Beef and Veal Tortellacci**
stuffed tortellacci, brown butter emulsion,
sautéed spinach, local tomatoes

AFTER DINNER

COGNACS

- 12 Remy Martin VSOP
- 16 Delamain Pale & Dry XO
- 30 Hennessy XO
- 40 Hennessy Paradis
- 135 Remy Martin Louis XIII
- 35 Grand Marnier Centenaire

SINGLE MALTS

- 12 Balvenie - 12 Year
- 14 Cragganmore - 12 Year
- 14 Dalwhinnie - 15 Year
- 14 Glenkinchie 1991
- 10 Glenlivet - 12 Year
- 16 Glenmorangie - 10 Year
- 17 Lagavulin - 16 Year
- 12 Macallan - 12 Year
- 15 Oban - 14 Year
- 15 Talisker - 10 Year

SPECIAL BLENDED SCOTCH

- 35 Johnny Walker Blue
- 30 Dewar's Signature

TEQUILA

- 9 Patron Silver
- 10 Patron Anjeo
- 11 Don Julio Reposado

SINGLE BARREL BOURBON

- 10 Basil Hayden
- 15 Booker's
- 13 Blanton's
- 11 Knob Creek
- 9 Wild Turkey Rare Breed
- 11 Woodford Reserve

PROOF

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JOB 152959

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