

AMBERJACK'S

DINNER

APPETIZERS

ISLAND BOTANA

CHILLED STONE CRAB, OYSTERS ROCKEFELLER
AND RASTA SHRIMP

CHILLED STONE CRAB

CLARIFIED BUTTER, COCKTAIL SAUCE

OYSTERS ROCKEFELLER

BAKED OYSTERS WITH ROCKEFELLER, HOLLANDAISE, PARMESAN

CRAB STUFFED JALEPENOS

FOUR FRESH JALEPENOS, COOL RANCH

CRAB STUFFED MUSHROOMS

FOUR HAND BREADED MUSHROOMS, BUERRE BLANC SAUCE

HAND-SELECTED BLUE STRIPE GULF OYSTERS

HALF DOZEN SERVED RAW, COCKTAIL SAUCE

THE ONION BLOSSOM

SERVED WITH ANCHO AIOLI

RASTA SHRIMP

AWARD-WINNING SWEET CARIBBEAN CURRY SAUCE

LOUISIANA CRAB CAKE

AWARD WINNING, TOPPED WITH SUPER LUMP CRABMEAT

& BUERRE BLANC SAUCE

SHRIMP COCKTAIL

SIX JUMBO SHRIMP, HOMEMADE COCKTAIL SAUCE

BLUE CRAB CLAWS

PREPARED FRIED WITH TARTAR SAUCE OR SAUTEED WITH TARRAGON BUTTER

SOUPS & SALADS

CAJUN CREOLE GUMBO

SEAFOOD, SAUSAGE AND CHICKEN

HOMEMADE SOUP OF THE DAY

ASK YOUR SERVER FOR TODAY'S FRESH CREATION

COBB SALAD

MIXED GREENS, GRILLED CHICKEN, CRISPY BACON, CRUMBLER

EGG, AVACADO, DICED TOMATO, BLACK OLIVES,

SWISS AND CHEEDAR CHEESES

AVACADO AND CRAB SALAD

FRESH AVACADO, SUPER LUMP CRAB WITH REMOULADE

DRESSING. OVER BEEFSTEAK TOMATOES AND SPRING MIX

AHI TUNA CAESAR

BLACK SOY AND WASABI SESAME ENCRUSTED AHI TUNA

SERVED SEARED

SHRIMP CAESAR CHICKEN CAESAR

FRESH FISH

MARKET FISH SANDWICH

HOMEMADE STEAK FRIES

KONA KOMAPCHE

PAN FRIED WITH SOY GINGER CREAM SAUCE, ALMOND RICE PILAF

PAN-FRIED GROUPE

CRAWFISH CREAM SAUCE, SMASHED POTATO

SNAPPER ROCKEFELLER

RED SNAPPER, ROCKEFELLER, HOLLANDAISE, PARMESAN

WITH SMASHED POTATO

GRILLED TASMANIAN SALMON

TOPPED WITH CORN MACHOUX

SERVED WITH GRILLED VEGETABLES

MAHI-MAHI

TOPPED WITH MANGO SALSA

SERVED WITH GRILLED VEGETABLES

ISLAND AHI TUNA

FRESH HAWAIIAN AHI, SOY SAUCE AND WASABI

SERVED WITH GRILLED VEGETABLES

SPECIALTIES

STUFFED COLLOSAL PRAWNS

SHRIMP, CRAB & SCALLOP STUFFING, TOPPED WITH BUERRE

BLANC. ALMOND RICE PILAF

JUMBO DIVER SEA SCALLOPS

PAN SEARED, SAFFRON CREAM SAUCE

ACCOMPANIED WITH ALMOND RICE PILAF

SHRIMP AND CRAB ENCHILADAS

CORN TORTILLAS WITH SHRIMP AND LUMP CRAB,

MILD POBLANO SAUCE. WITH TRADITIONAL RICE AND BEANS

BACON WRAPPED STUFFED SHRIMP ROCKEFELLER

WITH SMASHED POTATO

"GIGANTIC" ALASKAN KING CRAB

UNBELIEVABLE. CLARIFIED BUTTER AND

LANGOUSTINE SMASHED POTATO

LOBSTER THERMADOR

14 OZ BAKED LOBSTER WITH A CREAMY, CHEESY MIX OF

BRANDIED LOBSTER MEAT, STUFFED IN THE

SHELL, THERMADOR SAUCE. GRILLED VEGETABLES

PRIME BEEF, VEAL & POULTRY

PRIME AGED, CENTER CUT FILET MIGNON 6OZ / 10 OZ

PREPARED FRENCH STYLE, BAKED POTATO

16 OZ. PRIME AGED RIBEYE

FRENCHED BONE-IN RIBEYE, BAKED POTATO

12OZ. PRIME AGED, CENTER CUT KANSAS CITY STRIP

PREPARED FRENCH STYLE, BAKED POTATO

VEAL CHOP VILLA D'ESTA

STUFFED WITH FONTINA CHEESE AND PROSCUITTO

TOPPED WITH ARTICHOKE, MUSHROOM & LEMON BUTTER

SMASHED POTATO

1/2 ROASTED CHICKEN

OVEN ROASTED WITH GARLIC, ROSEMARY AND LEMON

SERVED WITH ALMOND RICE PILAF

BOTANAS & PLATTERS

OCEAN BOTANA PLATTER FOR TWO

KONA KOMPACHE, JUMBO DIVER SEA SCALLOPS,
COLLOSAL STUFFED PRAWNS; GRILLED VEGETABLES

FRIED SEAFOOD PLATTER

RED SNAPPER, SHRIMP, OYSTERS & SCALLOPS,
HOMEMADE STEAK FRIES

TEXAS BOTANA PLATTER FOR TWO

PRIME AGED 10OZ. FILET MIGNON WITH CHOICE OF 2: 5 OZ
LOBSTER TAIL, GIGANTIC ALASKAN KING CRAB OR
JUMBO DIVER SEA SCALLOPS; GRILLED VEGETABLES

PASTA

PASTA FRA DIAVLO

LOBSTER, SNAPPER, CLAMS,
MUSSELS & CALAMARI IN A SPICY
MARINARA, LINGUINI PASTA

CHICKEN PASTA DIANE

CAJUN CREAM SAUCE WITH MUSHROOM
& BELL PEPPER, PENNE PASTA
PASTA DIANE WITH TASSO HAM
PASTA DIANE WITH BLACKENED SHRIMP

HOMEMADE FETTUCCINI ALFREDO

WITH GRILLED CHICKEN
ALFREDO WITH TASSO HAM
BLACKENED SHRIMP ALFREDO

TOPPINGS

BLEU CHEESE
JUMBO LUMP CRAB MEAT
ROCKEFELLER SAUCE
LA FOURCHE SAUCE

SIDES

ALMOND RICE PILAF
BAKED POTATO STEAK FRIES
CREAMED SPINACH
LANGOUSTINE SMASHED POTATOES
GRILLED VEGETABLES

ACCOMPANIMENTS

ADD GIGANTIC KING CRAB
ADD 5OZ. LOBSTER TAIL
ADD JUMBO BAJA SEA SCALLOP
ADD STUFFED PRAWN