



DINNER - Starting from 5:45 PM

Appetizers

Coconut Shrimp - \$13.50

With our famous piña colada dip

South Beach Watermelon Salad - \$12.50

Mixed baby greens with feta cheese, Kalamata olives, cucumber with orange ginger sweet chili sauce

Shrimp Spring Rolls - \$16.50

Homemade spring rolls filled with wakame seaweed, orange ginger sweet chili sauce and wasabi mayonnaise

Serrano Caprese - \$17.00

Tomato and fresh mozzarella, thinly sliced Serrano ham on a bed of lettuce with extra virgin olive oil

Appetizer Sampler - \$21.00

Watermelon Feta cheese, shrimp spring rolls
Serrano caprese with baby greens

Salads

Caesar Salad - \$11.50

With parmesan cheese, croutons, Caesar dressing

Add 6 oz Chicken - \$7.50

Add 4 oz Fish - \$9.75

Shrimp Salad - \$17.50

Garden greens, orange segment, tomato, mango, cucumber, Kalamata olives, citrus dressing

Sandwiches

Dutch Boy Beef Cheeseburger - \$19.50

Gouda cheese, lettuce, onion, bacon, mushroom tomato, pickle, served with French fries

Caribbean Fish Burger - \$18.75

Fish filet, tartar sauce, lettuce, onions, tomato, fried plantain, pickle, served with French fries

Tortilla Kapsalon - \$21.00

Sautéed beef cut small over fries, melted cheese, mix lettuce, Pico de Gallo, garlic mayonnaise in an open-face flour tortilla

Special 3-course menu - \$ 55.00

Appetizer

Caprese Salad

Tomato and fresh mozzarella on a bed of lettuce with extra virgin olive oil

Entrée

Surf & Turf

4 oz Angus beef tenderloin & 5 Oz lobster tail.

Red wine sauce and melted butter.

Vegetable and starch of the day.

Dessert

Lemon & mango sherbet

Vegan Healthy

Ginger Pumpkin Soup - \$9.50

With lavender polenta and Pico de Gallo

Vegan Caesar Salad - \$12.50

Tofu croutons, vegan parmesan cheese and dressing

Jibarito - \$15.00

Mix Lettuce, tomato, grill zucchini, peppers, eggplant, mushroom and avocado between fried plantain tofu

Ciabatta Sandwiches - \$16.50

Hummus spreads, lettuce, tomato, grilled zucchini, mushroom and marinated seared tofu

Main Entrees

All entrees are served with vegetable and starch of the day

	Half Portion	Regular
Coconut Grouper	\$19.50	\$35.00
Breaded with shredded coconut, banana dip mayo		
Red Snapper	\$21.00	\$37.50
Fillet pan fried meuniere with pickled onions and mango salsa		
Calypso Shrimp	\$21.95	\$39.00
With spicy piña colada red curry creamy sauce		
Seafood Platter	\$25.50	\$45.00
Combination of coconut grouper or red snapper, shrimp calypso and 5 oz lobster tail		
Filet Mignon	\$27.00	\$47.50
Grilled black Angus beef tenderloin with red wine sauce		
Chicken Puttanesca	-----	\$26.50
Olives, capers, tomato sauce over spaghetti		
* Vegan chick'n available		

Desserts

N.Y Cheesecake - \$10.00

Key Lime Pie - \$10.50

Crème Brûlée - \$10.00

Lemon Mango Sherbet - \$10.00

Ice Cream Parfait - \$11.00

Vanilla ice cream, brownies, chocolate sauce, whipped cream

Wine by the:

	Glass 160 ml	Carafe 250 ml
Sparkling Brut / Chile	\$ 9.00	-----
Prosecco Extra Dry / Italy	\$12.00	-----
Pinot Grigio / Italy	\$10.00	\$15.00
Sauvignon Blanc / Chile	\$ 9.00	\$13.50
Chardonnay / Chile	\$10.00	\$15.00
Rosé / France	\$10.00	\$15.00
Pinot Noir / France	\$11.00	\$16.50
Merlot / Chile	\$ 9.00	\$13.50
Cabernet Sauvignon / Chile	\$ 9.00	\$13.50
Malbec / Argentina	\$ 9.00	\$13.50

See our Wine Menu for wine by the bottle.

All prices are in US dollars

No cash transaction allowed - Payment with major debit or credits cards

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