

Amber Lantern RESTAURANT

Starters & Tapas

French Baked Brie Wrapped in a Pastry, then Baked to a Golden Brown, Served with a Warm Fig Sauce	15
Cheese Platter Assortment of Italian Cheeses; Asiago, Italicco, Gorgonzola, Pepato, and Provolone Served with Toasted Flat Bread, Drizzled with Balsamic Glaze, Serves 4 to 6	16
Calamari Platter Lightly Breaded & Fried, Served with Sweet Chili Pepper Sauce and Seaweed Salad	13
Select Fried Oysters Platter Fresh Oysters, Lightly Breaded, Crispy Fried, Served over Dill Pickle & Drizzled with Aioli	13
Jumbo Seared Sea Scallops Served over a Beurre Blanc Sauce with Capers	15
*Seared Ahi Seared Rare, then Rolled in Sesame Seeds, Drizzled with Wasabi Mayonnaise and Teriyaki Sauce Served with Marinated Seaweed Salad	13
*Ahi Carpaccio Ahi Tuna, Chopped Raw and then Rolled in a Marinade of Olive Oil, Herbs, and Garlic Served on a bed of mixed Mesclun Greens, then drizzled with Balsamic Vinegar Dressing	13
Jumbo Shrimp Cocktail Five Jumbo Tiger Shrimp, Steamed, Chilled, & Peeled with Mesclun Greens & Cocktail Sauce	12
Jumbo Fried Shrimp Five Jumbo Tiger Shrimp, Lightly Breaded, Fried, and Served with a Spicy Thai Sauce	12
Super Lump Crab Cake One 4 oz. Crab Cake, Lightly Seasoned, Deep Fried, Served on Flat Bread, Drizzled Aioli	14
Blue Mussels Sautéed in the Shells, Served in an Herb & Garlic Chardonnay Broth / Add Marinara	12/14
Spinach & Artichoke Dip with Toasted Flat Bread, Drizzled with Balsamic, Serves 2 to 4 / Add Super Lump Crabmeat	13/16

Soups & Salads

Lobster Bisqué Rich, Creamy Base with Diced Lobster, Fresh Chopped Basil, Tarragon, Rosemary, Thyme, and Old Bay Seasoning	8
Crab Bisqué Rich, Creamy Base with Lump Crab, Fresh Chopped Basil, Tarragon, Rosemary, Thyme, and Old Bay Seasoning	8
Tower of Mozzarella Layers of Fresh Mozzarella & Tomatoes, Fresh Basil Pesto, and Balsamic Vinegar	10
Atlantis Salad Mesclun Greens, Kalamata Olives, English Cucumbers, Roma Tomatoes, Feta Cheese	8
Raspberry Walnut Salad Mesclun Greens, English Cucumbers, Currants, Blackberries	8
Artichoke & Cucumber Salad Marinated Artichokes and English Cucumbers in a Lemon Dressing	10
Amber Lantern Caesar Salad Hearts of Romaine with Caesar Dressing, Shaved Parmesan Cheese, and Fresh Croutons	9

Deep fried selections are prepared using Soy Bean Oil, rich in Vitamin E. Sautéed dishes are prepared using Olive Oil. Seasonings include Basil, Tarragon, Rosemary, Thyme, and Garlic, pulled fresh off the stem daily.

Entrées

Served with your choice of Risotto of the Day or Yukon Gold Mashed Potatoes and with Chef's Selection of Fresh Vegetables and Signature Ciabatta Bread.

Crab Stuffed Shrimp	28
Five Jumbo Shrimp baked with Super Lump, then Drizzled with a Lemon Herb Beurre Blanc Sauce	
Super Lump Crab Cakes	27
Two 4 oz. Crab Cakes, Lightly Seasoned, Pan Seared in Virgin Olive Oil, Drizzled with Aioli	
*Atlantic Salmon	26
Pan Seared with a Light Cajun Seasoning, Glazed with a Fresh Raspberry Beurre Blanc Sauce	
Mahi Mahi	26
Lightly Breaded, Served with a Topping of Chopped Macadamia Nuts and Mango Citrus Coulis	
*French Cut Pork Chop	24
Two Flame Grilled 6 oz. Seasoned and Marinated with Virgin Olive Oil, Fresh Rosemary, and Garlic, Served with warm Fig Sauce	
Select Fried Oysters Entrée	27
Lightly Breaded and Crispy Fried, Served with a side of Aioli	
*Breast of Canadian Duck	26
Pan-Seared, Marinated with Virgin Olive Oil, Fresh Rosemary, and Garlic Glazed with a Sweet Teriyaki Reduction	
Mediterranean Chicken	22
Breast of Chicken, 8 oz. Marinated with Fresh Herbs, Garlic, Rosemary, and Thyme Seared and Served with a Basil Pesto Sauce, Roasted Tomatoes, and Artichoke Hearts	
*Rack of Lamb	36
Flame Grilled 14 oz. New Zealand Lamb, Marinated with Virgin Olive Oil, Fresh Rosemary, and Garlic Served with a dish of Mango Chutney	
*New York Strip	32
Flame Grilled 13 oz. Angus Reserve Beef with a Fresh Herb and Garlic Demi-Glacé	
*Filet Mignon	33
Flame Grilled 8 oz. Angus Reserve Beef with a Fresh Herb and Garlic Demi-Glacé	
Gorgonzola Cream Sauce Melted on your Steak	3
*Seared Ahi Tuna	30
Pan Seared Rare with Light Cajun Seasoning, Served over Yukon Gold Garlic Mashed Potatoes and Marinated English Cucumber wedges in a Ginger Soy Butter Sauce	

Fresh Pasta Selections

Jewels of the Sea	28
Sautéed Select Oysters and Jumbo Scallops in a Basil Pesto Sauce with Garlic & Herb Roasted Roma Tomatoes and Artichoke Hearts over Linguini	
Tale of the Sea	25
4 Jumbo Tiger Shrimp and 3 oz. of chopped Maine Lobster in a Tomato Sauce over Linguini	
Lobster Tortellini, House Favorite	25
Jumbo Cheese Tortellini with Chunks of Maine Lobster in a Creamy Rosé Sauce	
Manicotti Torte Pila	20
Layered with Mozzarella, Sauté of Baby Spinach, and Marinara Sauce	
Tuscany Ravioli	20
Stuffed with Exotic Mushrooms, Tossed in Baby Spinach and Parmesan Cream Sauce	
Gnocchi Carbonara	19
Chef's Potato Pasta, Served with Pancetta in a Parmesan Cream Sauce	

Ask your Server about our Daily Specials!

Please request individual checks prior to ordering.

*Consuming raw or undercooked meat or eggs may increase your risk for food borne illness. The pesto and some other dishes may contain pine nuts or shell fish. The shrimp, crab, and lobster are carefully segregated from all other cooking processes. Please provide your server with your specific dietary restrictions.