

Starters & Tapas

French Baked Brie	18
Wrapped in a puff pastry baked to golden perfection & topped with warm mango & fig sauce	
Cheese Platter (serves 4-6)	19
Assortment of Italian Cheeses; Asiago, Italicco, Gorgonzola, Pepato & Provolone served with toasted flat bread, side of balsamic glaze	
Calamari	15
Lightly breaded & fried, served with a side of Thai Chili Cilantro sauce & seaweed salad	
Select Fried Oysters	17
Fresh oysters, crispy fried, served over a bed of dill pickles & drizzled with our house made aioli	
Jumbo Sea Scallops	18
Pan seared scallops seasoned in light Cajun, under caper beurre blanc sauce	
*Ahi Rare	17
Coated in sesame seeds, seared rare on a bed of wakame with wasabi mayo & teriyaki glaze reduction	
*Ahi Carpaccio	17
Fresh Saku AAA Ahi tuna marinated in garlic & herbs served on a dressed green salad	
Jumbo Shrimp Cocktail	16
5 Jumbo shrimp chilled & peeled tossed in old bay with mesclun greens & cocktail sauce	
Jumbo Fried Shrimp	16
5 Jumbo shrimp fried lightly with side of sweet Thai chili cilantro sauce	
Super Lump Crab Cake	18
4-oz. Fried Crab Cake served on grilled herb flat bread drizzled with aioli	
**Blue Mussels	15
Sautéed in the shells in a Mirepoix, with choice of herb & garlic chardonnay broth or marinara	
** Mirepoix for mussels consist of celery, onions, bell peppers & tomatoes.	
Spinach & Artichoke Dip (serves 4-6)	15/18
Served with baked pita bread, drizzled with balsamic / add super lump crab meat	

Soups & Salads

Lobster Bisque'	10
Rich creamy base with fresh chopped herbs & seasonings	
Crab Bisque'	10
Rich creamy base with fresh chopped herbs & seasonings	
Tower Of Mozzarella	16
Layers of fresh mozzarella & tomatoes, fresh basil pesto & balsamic vinegar glaze	
Atlantis Salad	10
Mesclun greens tossed in a balsamic vinaigrette, garnished with Kalamata olives, English cucumbers, Roma tomatoes & feta cheese	
Raspberry Walnut Salad	9
Mesclun Greens dressed in raspberry walnut vinaigrette, topped with currants, walnuts & blackberries	
Artichoke & Cucumber Salad	15
Marinated artichokes & English cucumbers dressed in lemon vinaigrette, topped with roasted red peppers	
Amber Lantern House Caesar Salad	14
Hearts of romaine topped with Caesar dressing, shaved parmesan cheese & house made croutons	

*Deep fried selections are prepared using Soybean Oil. Sautéed dishes are prepared using Olive Oil.

Entrées

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

Crab Stuffed Shrimp	40
Four Jumbo Shrimp baked with super lump crab, topped with a lemon herb beurre blanc sauce	
Super Lump Crab Cakes	42
Two 4-oz crab cakes pan seared drizzled with house made Aioli	
*Atlantic Salmon	34
Pan seared with a light Cajun seasoning, garnished with fresh raspberry beurre blanc sauce	
Mahi Mahi	34
Lightly breaded & coated in mango beurre blanc sauce, topped with macadamia nuts	
*French Cut Pork Chop	35
Two flame grilled 6-oz. seasoned & marinated well cooked chops with side of warm mango & fig sauce	
Select Fried Oysters Entrée	35
Crispy fried oysters with side of thinly sliced dill pickles & side of Aioli	
*Breast of Canadian Duck	37
Soy marinated pan seared duck breast finished with sweet Teriyaki reduction	
Mediterranean Chicken	28
Two 6-oz marinated chicken breasts, grilled to perfection, topped with roasted tomato, artichoke & Basil pesto	
*Rack of Lamb	48
14-oz flame grilled New Zealand lamb, marinated with extra virgin olive oil, fresh rosemary & garlic, served with a side dish of Mango Chutney	
*New York Strip	43
Prime, 13-oz flame, grilled beef, topped with house made garlic & herb Demi-Glace'	
*Filet Mignon	45
Flame Grilled 8-oz. Angus Reserve Beef, with house made garlic & herb Demi-Glace'	
* Seared Ahi Tuna Rare	35
Lightly seasoned in Cajun, pan seared rare & surrounded by soy, ginger, beurre blanc, English cucumbers & pickled ginger	
**Served with one side choice	
Gorgonzola Cream Sauce	6

Fresh Pasta Selections

Jewels of the Sea	32
Pan seared jumbo sea scallops in a roasted tomato, artichoke & basil pesto sauce over linguini	
Tale of the Sea	30
4-Jumbo Tiger Shrimp & 3-oz chopped Maine Lobster meat in your choice of: Tomato & Caper sauce, Basil pesto, or Piccata sauce over Linguini	
Lobster Tortellini	30
Jumbo Cheese Tortellini with chopped Maine lobster meat tossed in our house made creamy Rose' sauce	
Tuscany Ravioli	25
Sauteéd baby spinach, mushroom, stuffed ravioli in a Parmesan cream sauce	
Gnocchi Carbonara	23
Chef's Potato Pasta, served with pepper crusted pan seared bacon & tossed in a Parmesan cream sauce	

Ask your Server about our Daily Specials!

*Consuming raw or undercooked meat or eggs may increase your risk of food borne illness. The pesto and some other dishes may contain pine nuts or shellfish. The shrimp, crab, and lobster are carefully separated from all other cooking processes.

Please provide your server with your specific dietary restrictions!

Amber Lantern
RESTAURANT

CHILDREN'S MENU

Ages 12 and Under

GRILLED CHICKEN \$14

4 oz. with Mashed Potatoes and Veggies

3 JUMBO FRIED SHRIMP \$12

with Mashed Potatoes and Veggies

CHEESE TORTELLINI \$12

with Butter or Marinara Sauce

LINGUINI PASTA \$9

with Butter, Marinara, or Alfredo Sauce

ADD Grilled Chicken \$8 or Shrimp \$10

**All pasta dishes topped with Parmesan Cheese*

Sweet Endings

Cheesecake 13

New York styled cheesecake topped with raspberry coulis

Lemon Berry Mascarpone Cake 13

Airy lemon cake loaded with blueberries and red berries, layered with mascarpone whipped cream, and dusted with powdered sugar

Coconut Cream Bombe Cake 13

Delicious coconut cake, infused with sweet coconut custard, covered in butter cream and shredded coconut

Hot Chocolate Lava Cake 13

Two soft molten chocolate cakes with exploding chocolate fudge, served with a scoop of vanilla ice cream

Chocolate Loving Spoon Cake 13

For the chocolate lovers! Double chocolate gnash cake topped with chocolate shavings and fudge bits

Tiramisu Trancio 13

Coffee sponge cake layered with mascarpone and soaked ladyfingers dusted in coco powder

Crème Brûlée 13

House made rich vanilla custard bruleed until caramelized

Key Lime Pie 13

Light lime custard on graham cracker crust topped with meringue and sliced almonds

*** All prices posted are subject to change without notice***