

LUNCH MENU

TO START

Crispy Nachos & Salsa \$ 18

Crispy Corn Tortilla Chips · House Made Tomato Salsa · Fresh Herbs

Hummus & Falafel V | DF \$ 22

Salad | Olive Oil

Beef Tartare DF \$ 34

Toasted Focaccia

Hamachi Crudo GF | DF \$ 38

Mango | Citrus | Basil

Conch Ceviche GF | DF \$ 28

Lime · Tomato | Red Onion Chilli

Mussels & Clams \$ 30

White Wine | Herbs

Conch Fritters \$ 22

Spiced Batter · Herbs · Citrus Aioli

FRESH & LIGHT

Caesar Salad \$ 22

Baby Romaine | Parmesan | Anchovy Dressing | Croutons

Add: Chicken + \$ 9

Prawns + \$ 15

Grilled Skirt Steak + \$ 18

Greek Salad V | GF \$ 22

Tomato | Cucumber | Feta | Olives | Oregano | Olive Oil

Cherry Tomato & Burrata V | GF \$ 26

Balsamic | Olive Oil

TACOS (2 pcs)

Tuna Taco \$ 24

Seared Tuna | Citrus | Chili | Herbs

Chicken Taco \$ 22

Spiced Chicken | Yogurt

Beef Taco \$ 26

Grilled Beef | Chimichurri

BEACH FAVORITES

Grilled Skirt Steak Sandwich \$ 28

Chimichurri | Tomato | Arugula | Toasted Ciabatta | Fries

Beach Club Burger \$ 30

Beef | Cheese | Pickles | Fries

ÁMBRA BOWLS

Cilantro rice, avocado, cherry tomato, mango salsa, finished with lime chili.

Choice of: Chicken · Tuna · Prawn

Chicken Bowl \$ 24

Grilled Tuna Bowl \$ 28

Grilled Prawn Bowl \$ 29

MAINS

Fritto Misto \$ 30

Crispy Seafood | Herb salad | Preserved Lemon Aioli | Grilled Lemon

Jerk Spiced Chicken \$ 38

8oz Chargrilled Jerk Chicken | Garden Salad | Corn on the Cob

Grilled Branzino Fillet GF | DF \$ 50

Garlic | Olive Oil | Parsley | Herb Salad

Grilled Tiger Prawns (3 pcs) \$ 55

Garlic | Chili | Lemon | Olive Oil

PASTA

Linguini Vongole \$ 42

Clams | White Wine | Garlic | Olive Oil | Parsley

SIDES

Fries & Parmesan V | GF \$ 12

Sautéed Spinach with Garlic \$ 14

Green Salad V | GF \$ 12

Med Pilaf Rice V | DF | GF \$ 14

Mashed Potatoes V | GF \$ 14

Charred Carrots \$ 16