



Burger Night Wednesdays!
Get a Burger with Fries
and a Glass of Wine
or Beer for \$20

**Live Music
Every
Thursday**

**Karaoke Night
Every Friday**

Functions at Amaia!
Looking for a unique,
trendy vibe for your next
event? Amaia's the
perfect location!

SALAD

Cajun Caesar Salad soft boiled egg, cajun Caesar dressing,
parmesan crisps, herb butter croutons
12 VG GFA
Add Protein

Steak 12 | Shrimp 10 | Salmon 10 | Scallops 12 | Plant Based Vegan Chicken Patty 7 VG

SOUP

Irish Farmhouse Vegetable Soup roasted
root veggies & potatoes pureed with cream
topped with herb butter croutons
11 VG GFA

CHARCUTERIE & CHEESE

One Meat 7 / Three Meats 18 One Cheese 6 / Three Cheeses 15

- Ask about our daily meat and cheese selection -

TAPAS

Toasted Goat Cheese with red pepper relish
and a white balsamic glaze **12 VG GFA**

Au Poivre Crostini* peppercorn encrusted
steak with a garlic herb spread mushrooms,
shallots, and peppercorn cream sauce **17**

Haddock Potato Croquettes with malt
vinegar tartar sauce **12 GF**

Black Sesame Hummus Dip pistachio oil,
lemon crema, toasted pistachios, and
pomegranate seeds served with pita chips,
celery & carrots **10 VG GFA**

Steak and Cheese Egg Rolls with a chipotle
aioli **14**

Lobster & Crab Rangoon Dip with a blend of
cheeses, honey, Sriracha & scallions served
with wonton chips **17**

Pesto Risotto tarragon & basil Pesto risotto
topped with Burrata, cherry tomatoes &
balsamic glaze **13 VG GF**

Everything Seasoned Encrusted Tuna*
served on toasted sushi sticky rice squares with
a mango puree, jalapeños & a sweet soy **17
GFA**

Fried Calamari buffalo Thai chili glaze tomato,
banana peppers salsa and crumble blue
cheese **13**

Salmon Wellington* with spinach, sun dried
tomato ricotta, wrapped in puff pastry, served
over Romesco sauce **15**

Pork Belly Sliders apple juice and cider
vinegar braised shallots and cabbage with
pomegranate seeds and blue cheese crumbles
crema **15 GFA**

Duck Bao Buns slow braised pulled duck,
tangy Hoisin sauce, Kimchi pickled cucumbers,
sesame and scallions **16**

Prosciutto Wrapped Scallops* crispy polenta
cakes with hot honey garlic glaze **15 GF**

Spinach Artichoke Stuffed Shells in a garlic &
Gruyère cream sauce **13 VG**

Amaia Chicken Wings slow roasted &
fried, choice of Smokey Chipotle Brown
Sugar Rub or Hot Honey Garlic Glaze with
a celery carrot slaw and either blue cheese
or ranch drizzle **16 GF**

Vegan "Pulled Pork" Bao Buns shredded
King Oyster mushrooms, tangy Hoisin
sauce, Kimchi pickled cucumbers, toasted
sesame seeds and scallions **12 VG**

Short Rib Chili topped with cheddar
cheese, scallions, crema, crushed Fritos
and a corn bread waffle **16 GFA**

Buffalo Chicken Meatballs in a buffalo
ranch cheddar sauce **14 GFA**

Crispy Eggplant Flatbread Romesco
base, pesto drizzle, shredded mozzarella,
topped with a Balsamic Bruschetta **12 VG**

Vegan Scallops King Oyster medallions
seared in a garlic puree topped with plant
based bacon crumbles finished with a hot
garlic maple glaze served on crispy polenta
cakes **13 VG GF**

FRIES

Truffle Parmesan Fries with
prosciutto and truffle aioli **9 GF**

Sweet Potato Fries with
garlic cilantro aioli
8 VG GF

Cajun Fries tossed in a sweet &
spicy cajun seasoning with a
roasted garlic aioli **9 VG GF**

Fries 5 VG GF 8

SIDES

Parmesan Ranch Roasted Broccoli **7 VG GF**

**Crispy Brussel Sprouts with Craisins in a
Sherry Vinaigrette** **9 VG GF**

Garlic Parmesan Risotto **9 VG GF**

Tomato & Mozzarella Salad with cucumbers &
red onion in a balsamic Vinaigrette **7 VG GF**

DESSERT

Berry Cobbler Cheesecake **10 VG**

Monthly House Made Ice-Cream
Ask your server **11**

Stuffed Beignets with choice of
Chocolate Ganache Filling, Berry
Puree or Half & Half **10 VG**

VG - Vegetarian V* -Vegan Available
GFA - Gluten Free / Available