Amaia
MARTINI BAR

Wednesday-Saturday: 4:30-2am
(978) 567-9779
www.amaiamartinibar.com
@amaiamartinibar /amaiamartini/

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 at 10pm

DJ Nilton Every Saturday At 10pm

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

SALAD

Harvest Kale Salad with Brussel sprouts, roasted sweet potato, shallots, craisins, candy pepitas and hard goat cheese tossed in a sherry maple vinaigrette **14** VG GF

Add Protein
Steak **12** I Salmon **12** I Scallops **19** I Beyond Burger **5 VG**

SOUP

Lobster Bisque* with a sherry cream base, butter poached lobster pieces topped with grilled cheese croutons **14 GF/A**

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 **14 VG GF/A**

Hot Honey Corn Dip roasted corn in a spicy cream sauce served with tortilla chips **13 VG GF**

Herb Butter Scallops* seared scallops with herb butter, lemon and white wine **19 GF**

Short Rib Chili slow braised and served in a cornbread bowl **15**

Thanksgiving Poutine shredded turkey, gravy, cheddar cheese curds, crispy stuffing pieces, and cranberry glaze over crispy sweet potato fries **16**

Everything Seasoned Encrusted Tuna* served on toasted sticky rice squares with a mango puree, jalapeños & a sweet soy sauce **18 GF**

Sweet Potato Skins with honey butter, maple Brussels sprouts, craisins and toasted marshmallow **14 GF VG**

Truffle Mushroom Flatbread roasted mushrooms, Gruyère and truffle cream on a crisp flatbread **16 VG**
Add Steak* 6

Crispy Asparagus Fritters served with a charred lemon aioli **13 VG**

Amaia Chicken Wings slow roasted & fried, choice of **Smokey Chipotle Brown Sugar Rub** or **Apple Cider Glaze** with a carrot and celery slaw, and either blue cheese or ranch dipping sauce **17 GF**

Cranberry Glazed Salmon* seared salmon with a cranberry glaze served over sautéed kale **17 GF**

Lobster & Saffron Arancini* served with a charred lemon aioli **18 GF**

Steak and Cheese Egg Rolls with a chipotle aioli **15**

ENTREES

Apple Cider Glazed Salmon* seared salmon with sweet potato mash and crispy sherry maple Brussel sprouts **29 GF**

Roasted Mushroom & Asparagus Pasta tossed in a savory Dijon mushroom cream sauce with shallots, mushrooms and asparagus **22 VG GF/A**
Add Protein* Steak **12** I Salmon **12** I Scallops **19** I Short Rib **12** I Beyond Burger **5**

Braised Short Rib slow braised in a red wine demi, served with garlic parm risotto, and crispy sherry maple Brussel sprouts **32 GF**

Duck Cordon Bleu* in a Dijon supreme sauce, served with garlic parm risotto, and asparagus **32 GF**

Amaia Burger* house made beef patty topped with cheddar cheese, pork belly, fried egg, roasted tomato aioli, on top of a Portuguese Muffin served with a side of fries **20 GF/A**
Substitute Beyond Burger Patty +5

FRIES & SIDES

Truffle Parmesan Fries with prosciutto and truffle aioli **9 VG/A GF**

Sweet Potato Fries tossed in brown sugar with honey herb aioli **8 VG GF**

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

Fries 5 VG

Garlic Parmesan Risotto 10 VG GF

Vegan Garlic Risotto 10 VG GF

Crispy Brussel Sprouts with craisins in a sherry maple vinaigrette **9 VG GF**

Sautéed Asparagus 8 VG GF

Sweet Potato Mash 8 GF VG

DESSERTS

Milky Way Cake chocolate cake, marshmallow nugget filling with a caramel frosting **12 VG**

Apple Crumb Cake with buttery crumb topping served with vanilla ice cream **12 VG**

Maple Bacon Skillet Cookie warm maple cookie with smoked bacon served with vanilla ice cream **14**

VG/A Vegetarian / Available
GF/A - Gluten Free / Available

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming RAW or UNDERCOOKED MEATS, POULTRY,SEAFOOD,SHELLFISH,OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
** These items are and/or may be served raw or undercooked, consuming*