



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

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

SALADS

Burrata Salad Arugula tossed in a honey aioli, with
crispy prosciutto, peach butter croutons, then topped
with Burrata, grilled peaches and a chili crisp drizzle
14 GF/A

Green Goddess Salad Blanched green
cabbage tossed in a green goddess
dressing with cucumber, scallions, avocado
and feta cheese **13 GF, VG**

Add Protein To Any Salad
Steak **12** | Shrimp **11**
Grilled Chicken **10**
Beyond Burger **5 VG**

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 GF/A**

Calamari Your choice, either fried or grilled,
tossed with olives, lemon, feta and garlic
butter topped with chimichurri **16**

Pulled Pork Nachos topped with BBQ pulled
pork with a kick, street corn queso, cotija
cheese, avocado and diced tomatoes **17**

Mini Puka Dogs Hawaiian inspired sausage
wrapped in puff pastry, passionfruit mustard
glaze served with a mango coconut relish **13**

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

Everything Seasoned Encrusted Tuna* served
on toasted sticky rice squares with a mango
puree, jalapeños & a sweet soy sauce **17 GF/A**

Buffalo Hummus with blue cheese dressing,
carrots, celery slaw, and diced tomatoes served
with pita chips, carrots and celery sticks **12 VG**

Coconut Encrusted Tacos crispy mini tacos
filled with cilantro lime slaw, pineapple relish,
and a honey sage aioli with *choice of protein*:
Fried Shrimp or Fried Haddock 15
Fried Cauliflower 13 (*can be made Vegan*)

Fried Vegan Eggplant Tower with vegan
mozzarella and basil oil served over romesco
sauce **13 VG**

Amaia Chicken Wings slow roasted &
fried, choice of: Smokey Chipotle Brown
Sugar Rub, Pineapple Rum Glaze or Hot
Honey Glaze served with a celery carrot
slaw **16 GF**

Meatball Stuffed Garlic Knots with
mozzarella cheese served with romesco
sauce **14**

Grilled Corn Ribs hot honey glaze, lime
cilantro and ranch **13 GF, VG**

Blueberry & Bacon Grilled Cheese
served on brioche, cipollini onions,
Balsamic Artisan cheese, crispy bacon,
arugula, blueberry compote and garlic aioli
14

ENTREES

Chipotle Butter Haddock or Shrimp* your choice of seared haddock or shrimp cooked in
a chipotle butter served over coconut rice, topped with mango salsa and toasted coconut &
limes, served with asparagus **25**

Steak Frites* Grilled flank steak topped with chimichurri served with fries and an arugula
and cucumber salad in a honey vinaigrette **27**

Zesty Linguini with Braised Pork and Clams* tossed in a garlic white wine and
pimentão sauce tossed in a cilantro and lemon gremolata **26**

Chicken Kabobs Hawaiian BBQ grilled chicken skewers with pineapple, red peppers and
shallots served over coconut jasmine rice **24**

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**
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

Crispy Brussel Sprouts with raisins
in a Sherry maple vinaigrette **9 VG, GF**

Coconut Lime Rice 10 VG

Grilled Asparagus in white wine and butter **8 VG**

DESSERTS

S'mores Skillet Cookie cooked to order with marshmallows and
chocolate chunks topped with ice cream **13**

White Chocolate Custard & Blueberry Compote Tart 12

Banana Bailey's Colada Boozy Ice Cream 13

VG - 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*