

A Culinary Voyage of Artistry and Elegance

Prelude

Seasonal beginnings designed to awaken the palate and set the tone for the journey ahead.

Heirloom Beet Composition (GF)

A duet of seasonal red and golden beets, balanced with seasonal fruit and truffle-whipped goat cheese, composed over organic leaves, with orange balsamic reduction and delicate balsamic "caviar" — 22
Suggested wine pairing: Rosé - Miraval, Côtes de Provence, France, 2023 – delicate, floral

Golden Harvest & Arugula Salad (GF)

Florida winter fruits with arugula and fennel, brightened by dried cranberry vinaigrette and graced with Shropshire
Suggested wine pairing: Riesling Kabinett - Dr. Loosen, Mosel, Germany, 2022 – honeyed, crisp

Avant Caesar Salad (RGF)

A refined interpretation of the classic, crisp romaine hearts, silky garlic anchovy emulsion, aged Gruyère, finished with a toasted ciabatta crisp — 19
Suggested wine pairing: Sauvignon Blanc (Sancerre) - Domaine Girault, France, 2024 – dry, clean, refreshing

Ahi Tataki (GF)

Sushi-grade blue fin tuna delicately seared with sesame and nori, complemented by ponzu, yuzu gel, avocado-wasabi mousse, and finished with a puffed rice crisp — 23
Suggested wine pairing: Vermentino - I S Argiolas, Sardinia, Italy, 2024 – citrusy, herbal

Warm Prelude

Kindled by warmth, these first embraces awaken the senses.

Coastal Prelude

Today's inspiration — a harmonious composition of seasonal delicacies and global ingredients, crafted to embody the essence of coastal elegance — priced daily

Cremini Mushroom Bisque (GF)

Silken mushroom purée with dry sherry and thyme, finished with truffle espuma, herb oil, and crisp crumbled applewood-smoked bacon — 18
Suggested wine pairing: Barbera d'Alba - Giuseppe Cortese, "Morassina," Piedmont, Italy, 2019

Blue Crab and Reef Fish Cake

Delicately seared blue crab and local reef fish, paired with a smoked pepper emulsion and fermented garlic aioli. Finished with crushed toasted hazelnuts for nuance and texture — 24
Suggested wine pairing: Albariño - Morgadio, Rías Baixas, Spain, 2023

Japanese Wagyu Meatballs

Tender Wagyu beef meatballs enriched with smoked cheddar, served over a cool sweet-savory tomato marmalade. A refined play on comfort and indulgence, elevated by umami depth and balanced acidity — 26
Suggested wine pairing: Sangiovese - Castello di Bossi, Chianti Classico DOCG, Tuscany, Italy, 2022

Sea to Ember

Where the ocean meets fire and flavor is reborn.

Daily Oceanic Discovery

Chef Je's daily seafood creation

An inspiration from the sea, featuring the freshest catch, artfully paired with seasonal accompaniments and coastal aromatics – priced daily

Suggested wine pairing: Albariño - Morgadio, Rias Baixas, Spain, 2023

Faroe Islands Salmon (GF)

Pan-seared, served with confit baby potatoes and a Sicilian caponata, a medley of stewed eggplant, tomato, and capers – 49

Suggested wine pairing: Sangiovese Blend - Rigoletto, Castello ColleMassari, 2021 – peppery, bold

Miso Glazed Chilean Seabass (RGF)

Buttery Chilean seabass glazed in sweet white miso, set atop a cloud of cauliflower mousse and tender couscous with confit wild mushrooms. Finished with an aromatic yuzu dashi, umami-rich with a bright citrus finish – 59

Suggested wine pairing: Pinot Grigio - Venica, Collio DOC, Italy, 2023 – mineral elegance

Pistachio-Encrusted Black Grouper

Filleted in-house, gently seared and roasted to perfection. Presented over a tomato-essence farro risotto with delicate fennel aromatics, finished with a silky Pernod-saffron crema – 56

Suggested wine pairing: Viognier - Cambria, Santa Maria Valley, 2023 – apricot, floral

Bone-In Swordfish “Ribeye of the Sea” (GF)

Bone-in cut dry-rubbed with aromatic spices and seared to a golden crust and tender center. Presented over a three-bean ragout, accented by Swiss chard, caramelized pearl onions, and pancetta – 52

Suggested wine pairing: Chardonnay - Chalk Hill, Russian River Valley, 2023 – stonefruit, vanilla

Land to Flame

Earth's bounty, honored by flame and craft.

Kurobuta Pork Porterhouse (RGF)

Glazed with Black Mission fig and paired with a silken Jerusalem artichoke mousse. Served alongside nutty freekeh and charred sweet corn, then finished with a savory bacon jam. Rustic yet refined elegance – 54

Suggested wine pairing: Sangiovese - Castello di Bossi, Chianti Classico DOCG, Tuscany, Italy, 2022

Braised Australian Lamb Shank (GF)

Slow-braised, finished in a rich port-wine jus, over and a beluga lentil ragout with confit baby vegetables, served with confit baby potatoes, velvety parsnip mousseline, herb chermoula, finished with gremolata – 49

Suggested wine pairing: Barbera d'Alba - Giuseppe Cortese, "Morassina," Piedmont, Italy, 2019 – juicy, fresh

32-Hour Braised Short Rib (GF)

Revealed tableside from a domed cloud of applewood smoke, meltily tender short rib paired with truffle pomme puree, orange-honey glazed heirloom rainbow carrots, with onion jam and a chocolate infused demiglaze – 55

Suggested wine pairing: Malbec - Antigal Uno, Mendoza, Argentina, 2022 – dark, spicy

Black Angus Filet & Charred Prawns (GF)

Sumac-crusted Black Angus filet paired with charred prawns, thyme-infused potato pavé, and cardamom-accented peppercorn jus – 58

Suggested wine pairing: Merlot - Ferrari-Carano, Sonoma County, 2022 – plum, leather

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, especially
if you have certain medical conditions, may increase your risk of foodborne illness

Amber Cove | Happy Hour Menu

Where the tide meets taste — inspired small plates & crafted cocktails.

Local by Heart. Global by Taste.

Daily 4–5:30 PM | Bar Only

Coastal Cravings

Wagyu Hanger Steak Frites

Grilled wagyu hanger steak, whiskey-peppercorn cream, crisp frites — 26

Suggested Pairing: Barolo — G.D. Vajra "Albe," Piedmont, Italy 2021

Charred Fish Tacos

Fresh catch, red cabbage slaw, charred corn, house-smoked chili aioli, corn tortillas — 14

Suggested Pairing: Sauvignon Blanc — Crowded House, NZ 2023

Short Rib Risotto Arancini

Braised short rib, smoked cheddar center, truffle aioli — 14

Suggested Pairing: Sangiovese — Castello di Bossi, Chianti Classico, Italy 2022

Wagyu Kofta

Miso-tahini vinaigrette, sesame, crispy fried leeks — 16

Suggested Pairing: Pinot Noir — The Four Graces, Willamette Valley, 2023

Ceviche of the Day

Daily fresh catch, citrus marinade, house corn chips — priced daily

Suggested Pairing: Albarino — Morgadio, Spain, 2023

Shish Tawook Skewers

Marinated chicken skewers, baba ghanoush, labneh, sesame, sumac — 14

Suggested Pairing: Vermentino — IS Argiolas, Sardinia, Italy 2024

Classic Yellowfin Tuna Tartare

Preserved lemon, capers, EVOO, shallots, crispy fish-skin chips — 16

Suggested Pairing: Sauvignon Blanc — Domaine Gerault, Sancerre, 2024

Whipped Feta

Honeycomb, caramelized Asian pear compote, warm pita — 12

Suggested Pairing: Rosé — Miraval, Côtes de Provence, France 2024

Crafted Currents

Pumpkin Spiced Latte Martini

Espresso, pumpkin spice, marshmallow.

14

Amber Margaritini

Tequila, lime, agave, Grand Marnier float.

15

Briny Martini

Vodka, olive vermouth, cocktail onion.

15

Golden Hour

Spiced rum, amaretto, pineapple, lime.

13

Sea Plane

Gin, lemon, bitters, sparkling wine.

12

Amber Paloma

Bourbon, grapefruit, agave, bitters.

13

Seahorse

Patrón tequila, lime, ginger beer, sea salt.

14

Pomegranate Cosmo

Vodka, triple sec, lime, pomegranate.

14

Select Wines | Happy Hour Pricing

Featured wines are 50% off regular prices from our coastal and global selections.

	1/4	1/3	Btl		1/4	1/3	Btl
Prosecco, Syltbar	8	11	32	Sauvignon Blanc, Crowded House	11	15	44
Crisp bubbles, green apple, pear.				Tropical and herbal.			
Sancerre, Domaine Gerault	12	16	48	Rosé, Miraval	9	12	36
Crisp citrus, flint minerality.				Dry, strawberry			
Albariño, Morgadio	10	13	40	Malbec, Bodega Antigal, Uno	9	11	34
Stone fruit, saline brightness.				Blackberry, cocoa			
Vermentino, IS Argiolas	9	12	36	Pinot Noir, The Four Graces	9	12	36
Citrus zest, almond hint.				Red berry, balanced oak finish.			

Prices are exclusive of tax & gratuity.

Available at the Bar Only | Limited Quantities Daily.