
Breakfast 7 am - 11 am

Greek Yogurt Parfait 11

vanilla yogurt, fresh berries, granola, orange blossom honey

Mushroom Toast 19

add two eggs cooked your way* 6
thick-cut multigrain bread, roasted mushrooms, garlic and herb cheese spread, artichoke hearts, hollandaise

Smoked Salmon Bagel* 22

everything bagel, lemon & dill cream cheese spread, shaved cucumber, capers, shallots

Avocado Burrata Toast 20

add two eggs cooked your way* 6
smashed avocado, grilled thick-cut sourdough, heirloom cherry tomatoes, pickled red onion, creamy burrata cheese, aged balsamic

Greek Egg White Frittata 18

artichoke hearts, feta cheese, cherry tomatoes, olives

Quattro Formaggi Omelet 15

mozzarella, aged cheddar, parmesan and jack cheeses

Spanakopita Omelet 16

feta cheese, sautéed spinach, tomatoes

Amara Cay Classic* 17

two eggs cooked to your liking, choice of protein and toast

Malted Waffle 17

fresh berries, whipped cream, maple syrup

Honey & Ricotta Stuffed French Toast 20

cinnamon custard, whipped ricotta, honey, lemon, fresh berries, toasted almonds, whipped cream

Freshly Baked Pastries 9

Local Fruit and Berry Cup 8

Accompaniments

Applewood-Smoked Bacon 8

Apple Chicken Sausage 8

Pork Sausage Links 7

Smoked Ham 7

Breakfast Potatoes 6

Side of Toast 6

white, wheat, rye, multigrain or bagel (plain or everything)

Breakfast Drinks

Juice 5

florida orange, grapefruit, apple, cranberry, tomato or V-8

Fresh Brewed Coffee 4

regular, decaffeinated

Specialty Coffee 6

hot or iced
americano | cappuccino | espresso | latte

Hot Herbal Tea 4

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of foodborne illness
25% service charge will be added to each room service order.

All Day 11 am - 11 pm

Crispy Calamari 17

herb buttermilk-battered, artichokes, sweet peppers, caper citrus aioli

Chilled Pink Shrimp Cocktail 22

half-dozen local peel-and-eat shrimp, cocktail sauce

Harissa Honey Chicken Wings 18

half-dozen jumbo wings, house made tzatziki sauce

Burrata Caprese Salad 16

heirloom tomato, fresh mozzarella, cucumber, basil, olive oil, aged balsamic, focaccia croutons

Tuscan Caesar 15

fresh romaine, anchovy vinaigrette, olives, tomato, focaccia croutons
add chicken 8 blackened mahi 10 garlic shrimp 12

Mediterranean Chicken Bowl 20

marinated chicken breast, romaine lettuce, hummus kalamata olives, tomato, red onion, cucumber, feta vinaigrette, naan bread

Island Bacon & Pineapple Burger 20

two four-ounce angus beef patties, applewood-smoked bacon, grilled pineapple, grilled onion, cheddar cheese, teriyaki sauce, brioche bun

All-Day Dessert 11 am - 11 pm

Key Lime Pie 13

Dinner 5 pm - 10 pm

Roasted Half Chicken Piccata 40

semi-boneless free-range chicken, stewed tomato sauce with capers, red onion, and olives

Filet Mignon* 52

6 oz filet grilled to your preference, with a burgundy demi-glace

Snapper Matecumbe 37

local yellowtail snapper, cilantro rice, chef's daily vegetable citrus tomato-caper sauce

Shrimp and Bacon Fettuccini

Alfredo 25

garlic spinach, heirloom tomato, applewood-smoked bacon, shaved reggiano

Cavatappi Boscaiola 26

roasted forest mushrooms in garlic & herb tomato cream sauce, artichoke hearts, heirloom tomatoes, olives, shaved parmesan

Sides 5 pm - 10 pm

Whipped Yukon Potatoes 9

Roasted Mushrooms 8

Cilantro Rice 7

Chef's Daily Vegetable 7

Panzanella Salad 9

Dessert 5 pm - 10 pm

Lemon Shortbread 12

Pistachio Ricotta Cream Cake 13

Chocolate Marquis 12

Kids' Breakfast 7 am - 11 am

Breakfast Cereal 6

seasonal fruit and milk

Waffle 12

syrup and butter

All-American Breakfast 15

eggs with homestyle potatoes and bacon or sausage

Kids' Lunch & Dinner

Reel Burger 15

grilled 4oz patty with cheddar and fries

Crispy Fish Bites 18

daily catch lightly battered and fried, served with fries

Pasta Marinara 12

Cheese Flatbread Pizza 13

add pepperoni 7

Chicken Tenders and Fries 15

Mac-N-Cheese 13

Kids' Drinks

Milk 3

whole, 2% or chocolate

Fruit Juice 3

apple, pineapple, cranberry, orange or grapefruit

Soda 3

pepsi, diet pepsi, starry, ginger ale, or lemonade

Kids' Sides

Housemade Potato Chips 5

Fruit Cup 5

Kids' Desserts

Three Housemade Cookies 6

Gelatys Pop 12

Brownie 6



In-Room Dining

Please text your
order to
(786) 590-0650

Wines by the glass/bottle

White

Sparkling, La Marca Prosecco, Italy 10/45
Rosé, Daou, Paso Robles, California 11/50
Chardonnay, Franciscan Estate, California 11/50
Sauvignon Blanc, Charlotte's Home, California 10/45
Pinot Grigio, Ruffino Lumina, Italy 9/45

Red

Pinot Noir, Sea Sun, Caymus, California 10/45
Cabernet, Bonanza, Caymus, California 10/45
Merlot, St. Francis, California 11/50

Wines by the bottle

White

Sparkling, Moët & Chandon, Champagne, France 160
Sparkling, Veuve Clicquot, Champagne, France 210
Rosé, Miraval, Cotes De Provence, France 65
Fumé Blanc, Ferrari Carano, California 55
Sauvignon Blanc, Whitehaven, New Zealand 50
Chardonnay, Boen, California 55
Chardonnay, Cakebread, Carneros, California 140
White Blend, E. Guigal, Côtes du Rhône, France 65

Red

Cabernet Sauvignon, Daou Reserve, California 140
Cabernet Sauvignon, Caymus, California 265
Merlot, Duckhorn, Napa Valley, California 130
Merlot, Educated Guess, Napa Valley, California 70
Pinot Noir, Belle Glos, California 125
Pinot Noir Paul Hobbs, Russian River, California 192
Red Blend, Caymus, The Walking Fool, California 60
Red Blend, Orin Swift, 8 Years in the Desert, California 128

Beer, Seltzers & More

Individual/Bucket of 6

Domestic 6/30

Bud Light, Michelob Ultra, Voodoo
Ranger Juicy Haze IPA

Imported 7/36

Corona Light, Heineken, Stella Artois

Seltzers 8/42

Truly, Ketel One Peach & Orange Blossom,
Ketel One Cucumber & Mint

Water 4

Red Bull & Red Bull Sugarfree 6

