AMELIA ISLAND, FL DINING MONTH Sun. Sea. Seasonings.

The Boat House

\$55 Dinner

per person

Choice of Appetizer

Farm House Salad

Mixed greens with gorgonzola cheese, bacon, cranberries, apples, pecans and a tangy vidalia onion vinegarette dressing.

Fried Calamari

Crispy, golden calamari rings served with a tantalizing duo of sweet chili sauce and our signature awesome sauce. Topped with fried jalapeños.

Choice of Entree

NC Flounder

Pan-seared flounder, served alongside a lobster and shrimp risotto. Accompanied by fresh seasonal vegetables and drizzled with a velvety beurre blanc sauce.

Hanger Steak

Grilled to perfection, this tender cut is topped with a vibrant Chimichurri sauce. Served with potatoes, charred tomatoes, and tangy pickled onions, all drizzled with fine olive oil.

Blackened Ahi Tuna

Perfectly seared and crusted.

served over a bed of tender soba

noodles. Accompanied by a

refreshing mix of seaweed and

vibrant pickled vegetables.

Key West Grouper Fresh caught grouper served over fragrant coconut rice. Accompanied by a vibrant medley of seasonal vegetables, juicy mangoes, sweet pineapples, and crunchy macadamia nuts.

Choice of Dessert

Chocolate Brownie Sundae

Rich, fudgy chocolate brownie served warm and topped with creamy vanilla ice cream.

Peach Cobbler

Juicy, sun-ripened peaches baked beneath a flaky, buttery crust. Served with a scoop of velvety vanilla ice cream.



\$1 from every meal will benefit Barnabas Center, supporting neighbors in need.

AmeliaIsland.com/DiningMonth #AmeliaDiningMonth

Prices are per person. Cannot be combined with any other discount or offer. Tax and gratuity not included.