

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

Café Karibo

\$55 Dinner
per person

Available Tues-Sat 5pm-9pm, sharing charge \$12.
Includes non-alcoholic beverage excluding mocktails

Choice of Appetizer

Thai Spring Rolls

Crispy fried spicy pork and shredded cabbage rolls served with sashimi dipping sauce.

Crab Cakes

Two fresh blue lump crab cakes on farm fresh greens with Brie, cranberry relish and spicy aioli.

Choice of Entree

Blackened Mahi

Blackened fresh Mahi Mahi topped with a crab cake and tropical fruit salsa over coconut scented basmati rice, sauteed seasonal vegetables and lemon cream.

Chicken Carbonara

Sauteed chicken breast over gluten free fettuccine tossed with seasonal vegetables, pancetta bacon and vidalia onion Parmesan cream sauce.

Crabby Fish and Chips

Crispy fried flounder fillets with two crab cakes, fresh slaw, regular fries and lemon caper tartar sauce.

Choice of Dessert

Chocolate Ganache Layer Cake

Layered with chocolate buttercream and Belgian ganache.

Key Lime Pie

Grandma's recipe – ginger snap crusted Key lime pie.



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

AmeliaIsland.com/DiningMonth
[#AmeliaDiningMonth](https://twitter.com/AmeliaDiningMonth)

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