

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

Down Under

\$35 Dinner
per person

Appetizer

Seared Sesame Ahi Tuna

Topped with raspberry soy glaze, cherry tomato, and heritage greens.

Entree

Scallop & Shrimp Jambalaya

Tender scallops and succulent shrimp served over a bed of Cajun seasoned rice.

\$55 Dinner
per person

Appetizer

Crab Dip

Served with black pepper-herb chips.

Entree

Grouper Meuniere

Fresh, pan-seared grouper in a delectable garlic lemon caper sauce.

Dessert

Key Lime Pie

Decorated with raspberry jam and whipped cream.



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

AmeliasIsland.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.