

APPETIZERS

Kataifi Tiger Prawns 22

Shredded Phyllo Wrapped Prawns,
Curried Tomato Aioli, Seasonal Pickles

Lamb Kofta 24

Seasoned Ground Lamb Sausage, Tzatziki,
Fennel & Apple Salad, Red Zhug

Chickpea Socca 23

Roasted Red & Yellow Beets, Charred Orange,
Calabrian Chili, Whipped Feta, Pistachio,
Roasted Shallot Vinaigrette

Fava Bean Kibbeh 21

Carpaccio of Bulger Wheat and Fava Bean,
Pickled Fresno Peppers, Cashew Butter,
Marinated Cherry Tomato, Baby Vegetables,
Lavash

Fried Calamari 23

Crispy Calamari, Tomato-Aleppo Pepper Sugo,
Toasted Sumac Crema

Falafel 19

Confit Garlic Labneh, Calabrian Chili,
Pickled Seasonal Vegetables, Pomegranate,
Pea Tendrils

Amare's Signature Ishkabubble Bread 19

House-Made Pita served with Red Pepper Muhammara Dip, Garlic Yogurt Dip, Jalapeno Shatta

HUMMUS

Braised Lamb 19

Chickpea Hummus topped with
Braised Lamb, Pickled Onion, Cilantro,
& Fried Garlic. Served with House-
Made Pita Bread.

Israeli Fried Chicken 17

Chickpea Hummus topped with Zaatar
Spiced Fried Chicken & Tomato
Mostarda. Served with House-Made
Pita Bread.

Foul Mudammas 15

Chickpea Hummus topped with Stewed
Fava Beans, Garlic, Onions, Kachumbari
Tomatoes. Served with House-Made Pita
Bread.

SALADS

Fattoush Salad 18

Heirloom Tomato, Fresh Picked Herbs,
Toasted Sesame Seeds, Baby Turnip, Radish,
Sumac Pita Chips, Romaine Lettuce,
Pomegranate Vinaigrette

Asparagus Salad 19

Asparagus, Radicchio, Red Onion, Toasted
Almonds, Pan Seared Feta Cheese,
Meyer Lemon Vinaigrette

Israeli Salad 17

Hot House Heirloom Tomatoes, Cucumber,
Shallot, Sweet Peppers, Sumac, Ricotta,
Red Wine Oregano Dressing

MEZZE

Brussel Sprouts 8

Flash Fried Brussel Sprouts
tossed in Hot Honey Pistou

Citrus Marinated Olives 7

Mix of Greek Olives Marinated in
Florida Citrus

Green Mango Salad 6

Preserved Lemon, Red Onion,
Aleppo Pepper, Cilantro,
Pomegranate Seeds

Baba Ganoush 8

Charred Eggplant Dip,
Sumac, Pomegranate,
Cilantro

Grilled Asparagus 12

Jumbo Asparagus, Pistachio
Gremolata, Preserved Lemon

House-Made Pickles 6

A Seasonal Selection of
Pickled Vegetables

Tabbouleh 8

Bulger Wheat & Parsley Salad,
Fresh Mint, Tomato, Cucumber

Select Three Mezze 19

ENTREES

Bistecca Alla "Fiorentina"* 69

24oz Beef Porterhouse Served with Pearl Onions,
Carrots, Rosemary Potatoes and Veal Jus

Harissa Roasted Half Chicken 33

Orzo Pasta, Seasonal Sautéed Vegetables,
Parsnip Puree, Roasted Chicken Beurre Monte

New England Diver Scallops* 45

Sesame-Crusted Diver Scallops, Spiced Tomato
Puree, Moroccan Cous-Cous, Roasted Seasonal
Vegetables, Sweet Drop Pepper Beurre Blanc

Smoked Eggplant Milanese 28

Za'atar & Sesame Crusted Eggplant, Seasonal
Vegetable Salad, Harissa Hummus, Jalapeno
Shatta, Muhammara

Braised Lamb Cappelletti 38

House-Made Cappelletti Pasta, Ricotta,
Kachumbari Tomatoes, Garlic-Rye Bread Crumbs,
Fennel, Red Onion

Swordfish Chermoula 42

Grilled Swordfish Filet, Saffron Rice Tahdig,
Red Chermoula, Roasted Red Pepper Slaw

Grilled Souvlaki* 37

Your Choice of Two Grilled Tender Chicken Thighs or Angus Beef Skewers,
with Crispy Potatoes, Tabbouleh, Mint Pesto, Cucumber Salad, Garlic Yogurt Sauce,
Harissa Spiced Hummus, and Warm Pita Bread

Seabass Al Cartoccio 48

Two Filets of Sustainable Striped Bass Steamed in a
Parchment Paper Pouch with Thyme, Garlic,
Wilted Greens, Tomatoes, and Heirloom Potatoes,
Finished with a Rich White Wine Sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We pride ourselves in providing gluten free menu options. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. We are happy to discuss with you and attempt to accommodate any dietary needs or specialized diets.

Prices exclusive of tax and gratuity. An automatic service charge of 18% will be applied to all checks for parties of 6 or larger, but can be adjusted at your discretion.