

Ama

RAW BAR

Cocktails

Miho \$13

vodka, yuzu, lemon, berry, sparkling wine

Spicy Palawan \$13

tequila or mezcal, jalapeno, calamansi, lime, spicy sesame salt

Frozen Penicillin \$10

Aberfeldy 12yo scotch, lemon, honey, ginger

Kogo \$15

empress gin, yuzu, lemon, elderflower liquor

Frozen Kyuri \$10

Tequila, lime, cucumber, agave, st germain, hellfire bitters

Sanya Bay \$14

rum, lychee, coconut milk, nutmeg

Tokyo Vesper \$13

gin, vodka, plum wine, lemon

Ca phe say \$14

rum, vietnamese style coffee, condensed milk, chicory

Kofuna \$14

whiskey, asian bitters, orange

An Bong Collins \$12

gin, tonic, lemongrass syrup

Mika Tan \$13

rum, calamansi, lime, bitters

Mermaid Punch \$14

rum, herbal raspberry elixer, mint, pineapple, lime, nutmeg

Thai Basil Cooler \$13

gin, basil, lemon, lime, cucumber, club soda

Champagne

Moet Imperial \$16 (mini bottle) /\$70 (btl)

White Wine

Prosecco \$12/\$48

Sauvignon Blanc \$12/\$42

Vinho Verde \$11/\$44

Vermentino \$10/\$40

Chardonnay \$12/\$42

(Rose) \$12/\$42

Red Wine

pinot noir \$13/\$52

Lambrusco (chilled) \$12/\$48

Cabernet \$14/\$56

Beer

Party Boat IPA \$7 (can)

Montauk Watermelon \$7 (can)

Montauk wave chaser IPA \$7 (can)

Bright lights pale ale \$7 (16oz can)

Sweet baby Jesus Porter \$7 (bottle)

Peak Organic IPA \$8 (draft)

Brooklyn Lager \$7 (draft)

Hite Lager \$7 (draft)

Mermaid Pilsner \$8 (draft)

**HAPPY
HOUR**

**DAILY
4-7**

Oysters \$1

Select House Cocktails \$10

Lychee Martini \$8

Aperol Spritz \$8

Select House Wines & Sake \$8

Select Draft Beers \$6

Starters

Edamame Hummus \$8

jalapeno, radish, served with wontons

Seaweed Salad \$6

sesame, soy, chili

Kale Caesar \$8

egg caesar yuzu dressing, radish, panko, crispy anchovies

Crispy Rice Tuna \$14

spicy mayo, scallions, spiced sesame, sweet soy

Spiced Szechuan Chicken Wings (6pc) \$12

dry rub seasoning, scallion cilantro ranch

Salmon Ceviche Tacos (2pc) *\$14

crispy wonton shell, pine nuts, sesame, aji amarillo

Vegetable Shumai \$10

steamed dumpling w/chili soy sauce

Bao Buns

Lobster (1pc) \$15

choice of warm bonito butter or chilled spicy mayo

Shrimp (2pc) \$15

lemongrass shrimp, sesame spicy mayo, house slaw

Mains

Lobster Ramen \$26

Lobster tail, soft egg, scallion, sesame togarashi

Add-ons: -extra lobster tail \$14

-lobster wontons (3pcs) poached or fried \$9

Vegetable Ramen \$16

Mushroom, soft egg, tofu, chili sesame oil, seasonal vegetables

Mellow Mussels \$25

lemongrass cilantro coconut broth, scallions, lime (w/nori fries)

Luscious Mussels \$35

lemongrass lobster broth, chili lobster tail (w/nori fries)

Sides

Nori Fries \$7

Kimchi \$6

Jalapeno Miso Rice \$6

Seasonal Vegetables \$8

Raw Bar

Oysters* Seasonal Selection

Middle Neck Clams \$1

Snow Crab \$15

Lobster Tail \$15

Shrimp Cocktail \$11

Yellowtail Jalapeno*\$17

lime ponzu, cilantro, house salsa verde

Salmon Avocado*\$16

yuzu, green apple, olive oil

Spicy Seared Tuna \$15

spiced sesame crust, sichuan chili oil

Raw Octopus Wasabi \$9

soy sauce, napa cabbage, red pepper

Sichuan Chicken (2pc) \$13

crispy chicken, sesame, sichuan chili oil, house slaw

Crispy Oyster (2pc) \$12

yuzu kosho aioli, sesame, house slaw

Mushroom (2pc) \$10

crispy maitake, seasonal greens, vegan chili aioli

Wasabi Brown Butter Shrimp \$25

saute w/wasabi oyster sauce, butter, soy
(Includes choice of side)

Fresh Fish of The Day \$28

pan seared branzino, citrus thai chili sauce
(Includes Choice of Side)

Drunken Mussels \$25

sake, dashi, scallions, cilantro, butter (w/nori fries)

Angry Mussels \$25

spicy kimchi broth, chili pepper, garlic (w/nori fries)

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MERCH

THANK YOU FOR
YOUR SUPPORT

Ama Branded Caps \$25

Ama Branded Masks \$20

please note due to limited table space we have a 90 minute limit on all tables