

# Ama

## RAW BAR

### Cocktails

**\*Miho \$13\***

vodka, yuzu, lemon, berry, sparkling wine

**\*Spicy Palawan \$13\***

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

**Kogo \$15**

empress gin, yuzu, lemon, elderflower liquor

**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\***

**Cabernet \$14/\$56**

### Beer

**Party Boat IPA \$7 (can)**

**Montauk Pumpkin Ale \$7 (can)**

**Montauk wave chaser IPA \$7 (can)**

**Sweet baby Jesus Porter \$7 (bottle)**

**Peak Organic IPA \$8 (draft)**

**City Roots Cider \$7 (can)**

**\*Brooklyn Lager \$7\* (draft)**

**\*Hite Lager \$7\* (draft)**

**Mermaid Pilsner \$8 (draft)**

**HAPPY  
HOUR**  
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**DAILY  
4-7**

**Oysters \$1**

**\*Select Cocktails\* \$10**

**\*Select Wines & Sake\* \$8**

**\*Select Draft Beers\* \$6**

**Lychee Martini \$8**

**Aperol Spritz \$8**

## 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 \$8

### 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)

*Ama*  
RAW BAR

MERCH  
THANK YOU FOR  
YOUR SUPPORT

**Ama Branded Caps \$25**

**Ama Branded Masks \$20**

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