



Appetizers

CRISPY FRIED ROCK SHRIMP

Chipotle-Lime Crema... 13

QUESO FUNDIDO

Chorizo and Fresh Homemade

Flour Tortillas... 9

BEEF EMPANADA

Smoked Beef Tenderloin, Tomatillo Pico

De Gallo...10

JUMBO LUMP CRAB CAKES

Avocado-Tomatillo Salsa, Smoked-

Tomato Butter Sauce... 12

FRIED CALAMARI

Cascabel Aioli... 11

FISH TACOS

Mango-Turnip Coleslaw, Tequila Pickled

Onions ...11

Crispy Flat Breads

HERB GOAT CHEESE, DRIED TOMATO, CARAMELIZED ONION, BLACK OLIVES

Extra Virgin Olive Oil... 11

RED CHILE SEARED BEEF TIPS WITH SMOKED TOMATO SALSA

Oaxaca Cheese... 12

Soups & Salads

FIRE ROASTED ANAHEIM CHILE SOUP

Crispy Poblano Pepper Strips... 10

AMA LUR'S TORTILLA SOUP

Grilled Chicken, Lime, and Queso Fresco... 9

SOUTHWESTERN CAESAR SALAD

Hearts of Romaine, Parmesan "Chicharron" and Red Chile Polenta Croutons... 10

TEXAS MIXED GREEN SALAD

Buttermilk Blue Cheese Crumbles, Sweet and Spicy Pecans, Pomegranate Vinaigrette... 9

WARM JUMBO LUMP CRAB AND BIBB LETTUCE SALAD

Toasted Almonds and Balsamic Drizzle... 14

20% Gratuity will be added for parties of 6 or more

GENERAL MANAGER **Ashley Norris** SOUS CHEF **Roberto**

Santos

Entrees

SAUTEED CHILEAN SEA BASS

Purple Peruvian Potatoes, Butter Sauce... 34

PAN SEARED FUNDY BAY SALMON

Sweet Corn Tamale, Pickled Rock Shrimp Salad... 28

CITRUS SEARED HALIBUT

Cumin Scented Basmati, Cherry Tomato Confit... 29

SEARED SEA SCALLOPS

Red Lentils, Smoked Corn-Lobster Broth... 29

TORTILLA CRUSTED PRAWNS

Crispy Grit Cake, Toasted Pepita Salsa... 36

ORANGE-ACHIOTE SEARED AHI TUNA

Posole-Green Chile Broth... 30

GRILLED FREE RANGE CHICKEN

Spicy Sweet Potato Mash, Molasses Grilled Portabellas... 22

SMOKED BONE-IN PORK CHOP

Jalapeno-Cheese Grits, House Barbecue Sauce... 28

PRIME NEW YORK STRIP STEAK

Fingerling Potato Hash, Ancho-Tamarind Demiglace... 38

GRILLED PRIME BEEF HANGER STEAK

Garlic Fried Truffle Potatoes, Creamed Corn... 28

CORIANDER CURED BEEF TENDERLOIN

Celery Root Puree, Cipolline Onions and Wild Mushrooms... 34

Desserts

ESPRESSO CARAMEL TRES LECHES CAKE... 8

GODIVA WHITE CHOCOLATE-ORANGE CREME BRULEE... 8

HAZELNUT TART WITH RASPBERRY JAM... 8

SAVORY CORNMEAL WAFFLE WITH WARM APPLE COMPOTE... 8

CHOCOLATE ANCHO CHEESECAKE WITH BALSAMIC BERRY SAUCE... 8

POACHED PEAR SOPAPILLA WITH LEMON CUSTARD AND CARAMEL SAUCE... 8

TRIO OF ICE CREAMS AND SORBETS... 8

At Ama Lur, we have partnered with many local growers and small producers of artisan products allowing us to create a menu that combines the finest local products with the best of what's in season.

"Eating raw or partially cooked seafood, shellfish or meats has the potential to cause illness in certain people"