



Valentine's Day Menu♡

APPETIZERS

BAKED FETA 15

sun-dried tomato, garlic confit,
crispy prosciutto, pistachio,
hot honey, focaccia

FRIED BRUSSELS 16

honey-whipped ricotta,
bacon lardons, balsamic reduction,
EVOO

FRIED GREEN TOMATOES 19

West Indies crab salad,
Crystal remoulade, scallions

PIMENTO CHEESE 14

Wickle's pickles, Conecuh,
Alabama fire crackers

HUMMUS 14

black-eyed pea hummus, za'atar spice,
tri-colored carrots, EVOO, warm pita

CALAMARI 17

lightly breaded, flash fried,
red pepper coulis

MURDER POINT OYSTERS 19

½ dozen, preserved blood orange
mignonette, house cocktail sauce,
salted lavash

LOBSTER EGG ROLLS 19

lobster chunks, smoked gouda,
zucchini, carrot, sriracha,
orange-horseradish marmalade

SPINACH & ARTICHOKE DIP 14

ADD 4 OZ HOUSEMADE SALSA FOR \$2

baby spinach, roasted artichokes,
Monterey jack and parmesan cheese,
corn tortilla chips

SOUPS & SALADS

ADD TO ANY SALAD: CHICKEN 6 • SHRIMP 8 • SALMON 8 • STEAK 8

BAJA CHICKEN ENCHILADA

8 CUP • 11 BOWL

TOMATO BISQUE

8 CUP • 11 BOWL

ADD GRILLED CHEESE \$5

RADICCHIO & CURLY ENDIVE 14

pickled fennel, spiced walnut, winter citrus,
pink peppercorn & sumac vinaigrette

CAESAR 12 LG • 9 SM

Ralf's romaine lettuce,
parmesan, croutons,
Caesar dressing

AMSTERDAM 12 LG • 9 SM

Ralf's artisan lettuce, heirloom cherry
tomatoes, carrot, cucumber,
lavosh cracker crumbles

BERRY GOAT CHEESE 14 LG • 11 SM GF

Ralf's artisan greens, bramble jam candied
pecans, blueberries, house bacon lardons,
blackberry goat cheese, mint-honey vinaigrette

RUM SALMON 20 GF

grilled, blackened or pan seared,
organic mix of baby lettuces, diced
mango, spiced pecans,
sweet rum vinaigrette

• DRESSINGS •

honey mustard, gorgonzola, buttermilk ranch,
caesar, tooo Island

• VINAIGRETTES •

sweet rum, balsamic, Italian, mint-honey

SANDWICHES

SERVED WITH A PICKLE & CHOICE OF HOUSE-MADE SWEET POTATO CHIPS OR KETTLE CHIPS
SUBSTITUTE \$2: FRENCH FRIES, ASPARAGUS, HOUSE OR CAESAR SALAD OR CUP OF SOUP

AMSTERDAM TURKEY WRAP 15

turkey breast, Swiss, cream cheese, lettuce,
softened lavosh cracker, honey mustard and/or
tzatziki sauce on the side

CRAB CAKE & AVOCADO 17

jumbo lump crab cake, avocado, creole
remoulade, mango pico de gallo,
toasted croissant

AMSTERDAM BURGER* 18

AVAILABLE VEGETARIAN WITH IMPOSSIBLE BURGER
ADD FRIED EGG \$1.50

cheddar, applewood bacon,
caramelized onions, Ralf's bibb
lettuce, tomato, spicy pickles,
signature burger sauce,
traditional bun

PEPPER JACK CHICKEN 15

seasoned chicken, applewood bacon,
pepper jack, roasted red pepper aioli,
Gambino's French bread

ENTRÉES

14OZ TUSCAN RIBEYE* 58

gouda mashed potatoes, fried brussels,
shaved parmesan, basil pesto

8OZ FILET* 61

gouda mashed potatoes, asparagus,
rosemary demi-glaze

BRAISED SHORT RIB 44

pappardelle, heirloom carrot,
pearl onion, spinach, rosemary demi-
glaze, preserved lemon gremolata

12OZ DUROC PORK CHOP* 35

Conecuh sausage & fresh pea succotash,
collard greens, peach-mango habanero BBQ,
mini cornbread

WAGYU SURF & TURF 60

pink peppercorn crusted wagyu coulotte,
Canadian lobster risotto, pea tendrils, leek oil

CHICKEN MARSALA 30

trottole pasta, asparagus,
wild mushrooms, pearl onion, baby
kale, shaved parmesan, fresh herbs

FRIED CHICKEN MAC & CHEESE 30

Southern fried chicken breasts,
white cheddar mac & cheese,
collard greens

GULF BLACK GROUPER 45

pan seared, fregola sarda, fennel confit,
broccolini, saffron beurre blanc

SHRIMP & GRITS 34 GF

Gulf shrimp, Hickory Grove Farms
yellow grits, tasso cream sauce

PAN SEARED SEA BASS 42 GF

curry-apple risotto, heirloom carrots,
spinach & fennel salad, toasted pecans

GRILLED SALMON 33 GF

organic brown & forbidden rice,
sweet potato puree, asparagus,
orange-teriyaki glaze

\$5 SPLIT PLATE CHARGE • \$2 SUBSTITUTION FEE • GF = GLUTEN FREE OPTION AVAILABLE. ASK YOUR SERVER FOR DETAILS.
*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.