



LUNCH

BURRATA 15

seasonal berries, Ralf's mixed greens, bramble pecans, raspberry-walnut vinaigrette

FRIED BRUSSELS 15

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

FRIED GREEN TOMATOES 18

West Indies crab salad, Crystal remoulade, scallions

APPETIZERS

PIMENTO CHEESE 13

Wickle's pickles, Conecuh, Alabama fire crackers

HUMMUS 13

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

CALAMARI 16

lightly breaded, flash fried, red pepper coulis

CREOLE CRAB & SHRIMP DIP 17

corn, scallions, bell peppers, onion, Trappey's hot sauce mornay, voodoo ranch tortilla chips

LOBSTER EGG ROLLS 18

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

SPINACH & ARTICHOKE DIP 13

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

SOUPS & SALADS

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

SOUP & SALAD 11

CHOICE OF SOUP & A SMALL HOUSE OR CAESAR SALAD

BAJA CHICKEN ENCHILADA

7 CUP • 10 BOWL

TOMATO BISQUE

7 CUP • 10 BOWL

ADD GRILLED CHEESE \$5

BERRY GOAT CHEESE 13 LG • 10 SM GF

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

CAESAR 11 LG • 8 SM

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

AMSTERDAM 11 LG • 8 SM

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

COBB 17 LG • 12 SM GF

roasted chicken, applewood bacon, heirloom cherry tomatoes, roasted corn, avocado, cucumber, carrot, hard boiled egg, romaine lettuce

RUM SALMON 19 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, raspberry walnut

SANDWICHES

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

FRIED CHICKEN 16

Wickle's pickles, pineapple slaw, comeback sauce, brioche

AMSTERDAM BURGER* 17

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 14

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

AMSTERDAM TURKEY WRAP 14

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

CRAB CAKE & AVOCADO 16

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

STEAK SANDWICH 16

shaved ribeye, poblano sauce, provolone, caramelized shallots, arugula, Gambino's French bread

LUNCH ENTRÉES

GRILLED SALMON 24

toasted fregola pasta, spinach, heirloom cherry tomato, asparagus, honey balsamic glaze

SOUTHWESTERN CHICKEN BOWL 18 GF

cilantro rice, avocado, heirloom tomato, charred corn, black beans, pickled red onions, poblano crema, seasoned chicken

SHRIMP & GRITS 20 GF

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

FRIED FLOUNDER 18

cornmeal dusted flounder, fries, pineapple coleslaw, hushpuppies, house tartar

BLACKENED MAHI MAHI BOWL 21 GF

cilantro rice, watermelon-tomato salad, yogurt-lime crema

GRILLED RIBEYE* 28

fried fingerling potatoes, grilled summer vegetables & arugula salad, balsamic vinaigrette, chimichurri

\$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.