

AMAR

RAFFLES, BOSTON

WELCOME TO AMAR

MEDITERRANEAN
INSPIRED



COCKTAILS

AMARTINI CART 30

CITRONE DI MARE
"LEMON OF THE SEA"

Sipsmith Gin, vermouth,
preserved lemon, orange

NOIR

Grey Goose Vodka, truffle, olive oil, pepper

add fresh shaved truffle +7

add caviar stuffed olives +10

GOLD CURRENT 21

Santa Theresa Rum, caramelized pineapple,
ginger beer, lime

FIRST DATE 21

Angels Envy Bourbon, date, orange, angostura

OMNIA VINCIT AMOR 21

The Botanist Gin, rose water, lemon

MIDNIGHT 21

Ouzo, espresso, coffee liqueur, chocolate

TOMATO TOMAHTO 22

Suze, Lillet Blanc, Blind Duck Gin, tomato water

SIREN 21

Lalo Tequila, cucumber, lime, agave, soda

SPIRIT FREE

PHONY NEGRONI 16

Martini & Rossi Vibrante,
Seedlip Garden, citrus oleo, bitters

BOURBON SOUR 16

Lyre's American malt,
earl gray syrup, lime, lemon

YUZUNERO 16

Lyre's London Spirit,
habanero honey, yuzu, lime

SOL DE LISBOA 16

Lucano NA Amaro, grapefruit,
lemon, demerara, citrus, bubbles

BEER

NIGHT SHIFT BREWING 12

Nite Lite American Lager, 4.3%

MAYFLOWER 13

Imperial Stout

MAINE BEER COMPANY 19

Lunch IPA, 7.0%

NIGHT SHIFT BREWING 15

Whirlpool Hazy Pale Ale, 4.5%



*Before placing your order, please advise your server of any dietary concerns
and allergies, as not all ingredients may be included in the menu descriptions.*

RAW BAR R L

OYSTERS SF	27
mignonette, cocktail sauce	
BLUEFIN TUNA SF	30
pickled strawberry, jalapeño, mint	
STRIPED BASS CRUDO GF SF	32
plum, marcona almond, tarragon	

**SEAFOOD
TOWER**
 SFR
 134

 seasonal ceviche,
 shrimp, oyster,
 razor clams, lobster

APPETIZERS

ARUGULA SALAD VE LO	24
pangrattato, lemon oil, parmesan	
TOMATO SALAD GF V LO	25
cucumber, dried olive, tomato water	
JONAH CRAB SALAD SF L	32
compressed melon, summer herbs, snap pea	

WAGYU BEEF SKEWER GF	26
iberico lardo, chimichurri aioli	
RICOTTA GNOCCHI SF L	38
chive butter, white sturgeon caviar	
SEARED SEA SCALLOP GF SF L	36
grilled baby corn, sweet corn purée, caulini, ancho chili oil	

FROM OUR
WOOD GRILL AND OVEN

GRILLED HALIBUT GF SF L	48
smoked tomato broth, mussels, fennel confit, fermented turnip	
OVEN-BAKED WILD STRIPED BASS GF SF L	43
braised artichokes, pearl onions, sauce barigoule	
GRILLED MAITAKE MUSHROOM VO	36
black garlic soubise, herb emulsion	
CHARRED SEMI BONELESS CHICKEN	39
za'atar, lemon gastrique, fregola salad, spinach purée	
GRILLED PRIME BEEF FILET	59
crispy potato, baby eggplant, beef jus	
TAGLIATELLE SF L	49
butter poached lobster, asparagus	

DISHES TO SHARE

 meant for two guests
 served with choice of two sides

BUTCHER'S CUT	MP
CATCH OF THE DAY SF L	MP

SIDES 16

WILD MUSHROOM NGF VO	
toasted pine nuts, gremolata, pine nut puree	
CRISPY POTATO VE O	
feta, lemon, oregano	
GRILLED ASPARAGUS GF VE LO	
tzatziki, grilled cucumber	
BROCCOLINI V LO	
tahini, sesame, sunflower seed	

LET THE CHEF
COOK FOR YOU

98 PER PERSON

Enjoy one small bite followed by three courses.

This ever-changing menu highlights the spontaneity and creativity of our kitchen.

For the entire table only. No modifications please.

Add Sommelier's Choice Wine Pairings +50 per person

DINNER



AMAR

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WINE BY THE GLASS

CHAMPAGNE & SPARKLING 5oz

CAVES SÃO JOÃO Sparkling Rosé, Portugal, 2021	19
SCHARFFENBERGER Brut, USA, NV	22
LALLIER CHAMPAGNE R.019, France, NV	30
LOUIS ROEDERER Brut, Edition 244, France, NV	40
ALFRED GRATIEN Brut Rosé, France, NV	41
DOM PÉRIGNON Brut, France, 2013	120

WHITE 5oz

DOMAINE ZIND HUMBRECH Pinot Gris, Alsace, 2022	20
PICHLER Terrassen Gruner Veltiner, Smaragd Austria, 2023	30
LIEU DITS Chenin Blanc, Santa Ynez Valley, CA 2023	19
SEEHOF Riesling Kabinet "Elektrisch", Rheinhessen, Germany, 2022	17
ROBLIN Sauvignon Blanc, Sancerre, France 2022	24
J&S DAUVISSAT Chardonnay "Saint Pierre", Chablis, France, 2022	26
CHAPPELLET Sangiacomo Carneros Chardonnay Sonoma, CA 2023	32

ROSÉ 5oz

RUMOR Grenache Blend, Provence, France, 2023	20
CHATEAU D'ESCLANS Grenache Blend, Provence, France, 2022	25

RED 5oz

MAURITSON Dry Creek, Zinfandel, Sonoma, CA 2022	26
CHATEAU DE PEZ Haut de Pez, St Estephe, Bordeaux, 2020	23
VINCENT PARIS Granit 30 Cornas, Rhone Valley, 2022	32
BELLEVILLE Pinot Noir, Mercurey, France, 2021	33
SOTTIMANO Nebbiolo, Langhe, Italy, 2021	23
ALVARO PALACIOS Grenache Blend, "Camins del Priorat", Spain, 2022	24
TYLER Pinot Noir, Sta Rita Hills, CA, 2022	23
TWO OLD DOGS Cabernet Sauvignon, Napa Valley, CA, 2020	35
OPUS ONE Overture, Bordeaux, Napa Valley, CA 2021	75

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16	Ozeki Karatamba Honjoso
16	Hakushika Junmai Ginjo
17	Maboroshi Junmai Daiginjo Mystery
18	Hitorimusume Ohyama Tokubetsu Junmai Nigori Unfiltered
31	Soto, Junmai Daiginjo

TEQUILA

20	Ocho Blanco
22	Ocho Reposado
21	Don Julio Blanco
28	Siete Leguas Reposado
32	Siete Leguas Anejo
52	Jose Cuervo Familia de la Reserva Extra Anejo
102	Casa Dragones Joven Sipping

MEZCAL

18	Siete Misterios Doba Yej
18	Dos Hombres
22	Casamigos mezcal
88	Clase Azul Mezcal Durango

GIN

19	Hendricks
18	Roku
19	Gunpowder
22	Monkey 47

BOURBON & RYE

20	Elijah Craig Bourbon
20	Woodford Reserve Bourbon
20	Angel's Envy Bourbon
20	Knob Creek Rye
18	Michter's Bourbon
19	Basil Hayden
24	Whistle Pig 10 Year Rye
28	Wild Turkey Rare Breed Rye
152	Whistle Pig Boss Hog VII



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