

MAINS

Alamar Poke Bowl 14

Your choice of 2 Proteins and Marinade.
Includes Half Mixed Greens and Half Steamed Rice. Topped with Seaweed Salad, Imitation Crab, edamame, Caribbean mango salsa, cucumber, pickled red onion, toasted sesame seeds drizzled with cilantro horseradish aioli.

Choose two proteins:

Honey Garlic Shrimp, Raw Ahi Tuna,
Raw Spicy Ahi Tuna, Raw Atlantic Salmon

Choose one Marinade:

Sweet Garlic Soy, Kimchi Ponzu,
Red Curry Ginger Soy, Sweet Unagi Glaze

Dominican Fried Chicken (gf) 16

chicharron de pollo, sofrito potato hash, red bean, mojito sauce

Island Fried Chicken Sandwich 14

Pickles, island cabbage, chipotle tomato aioli on brioche with side of seasoned spiral fries.

Garlic Udon Noodles 12

garlic xo sauce, herb panko, garlic butter, fried farm egg

Add Slow Roasted Pork 3

Add Sriracha Bacon 2

Add Garlic Shrimp 3

Signature Rice Bowl 17

Choice of Protein:

**Braised Oxtail, Slow Roasted Pork or
Caribbean Veggie Stew**

Carolina rice, red beans, fennel cabbage slaw, sweet plantains

“Fall Off The Bone” Wings (gf) 9

cumin ranch rub, rosemary maple honey mustard

Add Spiral Fries 4

Crispy Rockfish Tacos (gf) 12

fennel cabbage slaw, cucumber, Greek feta, guava habanero bbq aioli

Lemon Pepper Spiral Fries (gf) 8

Garlic butter chili lime aioli, cilantro.

Fresh Grilled Sourdough Bread 5

Steamed Carolina Rice 4

Maduros (Sweet Plantains) 5

MAKE YOUR OWN SEAFOOD BOILS

Step 1- Choose Your Protein

Head-On White Gulf Shrimp	21/lb
Whole Alaskan Snow Crab	29 ea

Step 2- Choose Your Sauce

**All of our sauces are butter based & gluten free*

Rosemary "Steph" Curry *(most popular)*

Romesco Butter *(contains almonds)*

Chile Pepper Scampi

Step 3- Choose Your Spice Level

Mild, hot, fire or inferno

Step 4- Choose Your Add-Ons

Andouille Sausage	5
Brentwood White Corn	4
Yukon Gold Potatoes	4
Fresh Grilled Sourdough	5
Steamed Carolina Rice	4
No Heads on the Shrimp Please	4

SIGNATURE COCKTAILS BY ALAMAR

Espresso Martini (8 oz) 12

Coffee, espresso vodka, vodka, spiced rum, blanco tequila, simple syrup, chocolate bitters

Spiced Guava Mezcal Margarita (8 oz) 13

Summer Hot Toddy (8 oz) 13

Our version of a refreshing hot toddy

Whiskey, prosecco, honey apricot cordial, lemon, tarragon tincture

HANDCRAFT COCKTAILS BY OUR SISTER COCKTAIL LOUNGE - SOBRE MESA

Spiced Mango Margarita (8 oz) 13

Sobre Mesa Rum Punch (8 oz) 14

Bacardi 4 year, guava, orange liqueur, banana

BEER

Hen House oyster stout (Sonoma, CA) 6

Oakland United black lager (The Town, CA) 5

Oakland United F**n IPA 6

Oakland United Mexican Lager 8

WINE BY THE BOTTLE

Middle Earth Sauvignon Blanc New Zealand, 2018 42

Urban Legend Grenache Blanc California 2018 42

Antonio Montero Ribeiro Spain 2018 42

Cantina de Pra Prosecco Italy 2018 42

Rentinto Tinto Argentina 2018 42

NON ALCOHOLIC DRINKS

Hibiscus Mint Iced Tea 4

Watermelon Limeade 6

Perrier 4

Ginger Beer 4.5

Coke/ Diet Coke/ Sprite 3.5