# THE ABALONE **DINNER MENU**

# **APPETIZERS**

\*AHI TUNA WONTON "NACHOS" 17 Sesame Vinaigrette | Wasabi Crema | Sriracha Avocado | Jalapeno | Cabbage Slaw | Togarashi

**FARMERS BOARD 18** Roasted Red Pepper Hummus | Seasonal Chilled Roasted Vegetables | Crispy Garbanzo | Pickled Fennel | Za'atar Toasted Baguette

**TRUFFLE FRIES 10** Parmesan Reggiano | Fresh Herbs | House Aioli

**BREAD SERVICE 7** Fresh Yeast Rolls | House Herb Butter | Honey Butter

**THE GRANDE WINGS 19** House Blended Dry Rub | Served Crispy with Ranch and Celery. Choice of Buffalo, Garlic Parmesan or Barbeque

SALT AND PEPPER CRISPY SQUID 17 Ginger Marinated Rings & Tentacles | Cornstarch breaded Banana Peppers | Lemon | Peppadew Aioli

**CHILLED PINK SHRIMP COCKTAIL 17** Wild Caught Citrus Poached Shrimp | Lime Infused Sea Salt | House Made Horseradish Cocktail Sauce

#### **CHARCUTIERE BOARD 22**

Berkshire Truffle' D Salami | Chorizo | Prosciutto Manchego | Baby Brie | Leicester | Pickles | Mustard Honeycomb | Toasted Baguette

# **SOUPS & SALADS**

**SEAFOOD CHOWDER 12** Shrimp | Scallops | Clams | Salmon | Sherry Cream Based Broth | Yukon Potato |Fresh Herbs

**FIVE ONION SOUP 12** Blended Caramelized Onions | House Beef Broth Thyme | House Crouton | Melted Cheese

**CAESAR SALAD 14** Romaine Hearts | House Garlic Croutons | Parmesan Dust | Cracked Black Pepper | Caesar Dressing

LOCAL GREENS SALAD 14 Organic Baby Greens | Heirloom Tomatoes | Pickled Fennel | Julienne Carrot | Watermelon Radish | Crispy Garbanzo | Citrus Vinaigrette

ADD PROTEINS TO SALADS: Chicken 7 | Wild Caught Pink Shrimp 8 | Salmon 10

# SANDWICHES

Served with Fries | Upgrade to Parmesan Truffle 3 **\*FLORIDA WAGYU BURGER 19** Aged White Cheddar | Caramelized Onion Jam | Hydro Bibb | Tomato | Grande Sauce | Toasted Brioche Bun

**THE DOUBLE IMPOSSIBLE 21** 

Two Vegan Impossible Burger Patties | Tomato Aioli Avocado | Hydro Bibb | Tomato | Gluten Free Bun

## **BLACKENED FISH SANDWICH 18**

Coastal Remoulade | Cabbage Slaw | Tomato Pickled Fennel | Toasted Brioche Bun



# **ENTREES**

SHELLFISH CIOPPINO 28 Mussels | Clams | Shrimp | Bay Scallop | Bison Andouille | Spiced Tomato Broth | Baguette

**\*PAN SEARED SALMON 30** Parmesan Truffle Risotto | Fresh Seasonal Vegetable Lemon Cream Sauce | Grilled Lemon

\*12oz NEW YORK STRIP STEAK 32 Lavered Cheddar Potato Pave | Charred Asparagus Smoked Paprika Chipotle Chimichurri

**CAJUN SAUTEED SHRIMP 28** Four Cheese Stone Ground Grits | Pickled Peppers Blistered Heirloom Tomatoes | Crispy Nueske Applewood Smoked Bacon | Creole Cream Sauce

## **BRAISED PORK OSSO BUCCO 28**

Smashed Yukon Potatoes | Fresh Seasonal Vegetables Red Wine Pan Sauce | Braised Red Cabbage **Crispy Onions** 

## CAJUN PAPPARDELLE

Fresh Egg Pasta | White Wine Cream Sauce | Artichoke Hearts | Roasted Peppers | Parmesan VEGETARIAN 19 WITH CITRUS BRINED CHICKEN BREAST 26 WITH WILD CAUGHT PINK SHRIMP 28

### **\*SURF AND TURF 44**

Two 40z Filet Mignon Medallions | Sauteed Pink Shrimp | Smashed Yukon Gold Potatoes | Charred Asparagus | Roasted Wild Mushroom Demi-Glace Add 60z Warm Water Lobster Tail 12

# DESSERT

HOUSE MADE CHOCOLATE BANANA **BREAD PUDDING** 10

Brioche Bread | Chocolate Chip | Fresh Banana | Brown Sugar | Vanilla | Rum Caramel | Vanilla Ice Cream

**COCONUT MILK RICE PUDDING 11** Served in a Coconut | 100% Coconut Milk | Vanilla Bean Toasted Coconut Fresh Berries | Turbinado Sugar

## **KEY LIME PIE 10**

Traditional Key Lime Curd | Sea Salt Lime Graham Cracker Crust | Raspberry Coulis | Mint

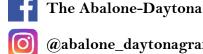
## **CROISSANT DOUGH BEIGNET BITES 10**

Lightly Fried | Cinnamon Sugar Dusted | Chocolate Nutella Cream

**PEANUT BUTTER PIE 10** 

Dark Chocolate | Peanut Butter Mousse | Reese's

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An 18% gratuity will be added to every check.

\*CONSUMING RAW OR UNDERSOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.