

# 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**  
Layered 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 4oz Filet Mignon Medallions | Sauteed Pink  
Shrimp | Smashed Yukon Gold Potatoes | Charred  
Asparagus | Roasted Wild Mushroom Demi-Glace  
Add 6oz 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  
Brule

**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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The Abalone-Daytona



@abalone\_daytonagrande

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 FOODBORNE ILLNESS.  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.