

The Abalone

Daytime Dining

Shareables

CHIPS & DIP 10
House Made Guacamole | Pico De Gallo | Crispy Tortillas | Plantain Chips

FRESH SEASONAL FRUIT 10
Local | Exotics | Berries | Citrus | Melon Citrus Honey Yogurt

TRUFFLE FRIES 10
Parmesan Reggiano | Fresh Herbs | House Aioli

COCONUT SHRIMP 14
Sweet Thai Chili | Coconut Rum Sauce

TWELVE INCH CHEESE PIZZA 16
House Tomato Sauce | Mozzarella | Parmesan
Add Pepperoni: 2

Salads

*Add Proteins to Salads:
Chicken 7 | Shrimp 8 | Salmon Skewer 10*

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

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

SPICY TUNA SALAD 20
Baby Greens | Cabbage Slaw | Wakame Seaweed | Cucumber | Avocado | Julienne Carrot | Sriracha Sesame Vinaigrette

Favorites

Served with Fries | Upgrade To Parmesan Truffle 3

CHICKEN WINGS 16
House Blended Dry Rub | Served Crispy with choice of Buffalo, Garlic Parmesan or Barbeque

CHICKEN TENDERS 15
House Made Honey Mustard & Barbeque

CHICKEN QUESADILLAS 16
Black Bean | Salsa | 3 Cheese Blend | Sour Cream

Handhelds

Served with Fries | Upgrade To Parmesan Truffle 3

***GRANDE BURGER** 19
Brisket & Short rib Blend | American | Bacon Onion Jam Lettuce | Tomato | Grande Sauce | Sesame Seed Bun
Sub Impossible Burger 2

BLACKENED MAHI SANDWICH 18
Coastal Remoulade | Cabbage Slaw | Tomato | Pickled Fennel | Sesame Seed Bun

TURKEY BLT 16
Thick Cut Brioche | Roast Turkey | Swiss | Mayo Lettuce | Tomato | Bacon

PULLED PORK SANDWICH 16
Thick Cut Brioche | Braised Pork | House BBQ Sauce Cabbage Slaw

CLASSIC REUBEN SANDWICH 16
Corned Beef | Russian | Swiss | Sauerkraut | Rye Bread

CHICKEN CEASAR WRAP 16
Grilled Tortilla | Citrus Brined Chicken | Romaine | Caesar Dressing | Parmesan

Dessert

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 BEIGNET BITES 10
Lightly Fried | Cinnamon Sugar Dusted | Chocolate Nutella Cream

COLOSSAL CHOCOLATE CAKE 12
Dark Chocolate Cake Layers | Smooth Chocolate Ganache | Vanilla Ice Cream

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*Consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% Gratuity Added to every Check



The Abalone

Grande Cocktails

The Grande Favorites

AGAVE BREEZE \$15 15
A combination of Olmeca, altos, Blanco, Malibu, coconut rum, peach, schnapps, and fresh juices. We've added an agave twist to a classic.

FROZEN ORANGE CREAMSICLE \$14 14
A frozen concoction with absolut vanilla that gives a childhood favorite a grown-up twist.

GRANDE LIBRE \$15 15
We prefer our libre with a bit more than just a Cuban field, so we've added both captain and Malibu to elevate the standard two grande status.

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GRANDE BLUE ZOMBIE \$14 14
A Florida coast twist on a New Orleans classic cocktail centered around Malibu passion fruit rum. We've added a float of dark rum to make sure you can "Laissez les bons temps rouler!"

GRANDE GIN n' JUICE \$14 14
Tanqueray gin with orange and pineapple juices. Served with a Cointreau float if you want to make your Gin n' Juice "Laid Back" \$2.

HAVANA HEMINGWAY \$16 16
Centered around both papa's pilar, blonde and dark rums, this tropical concoction is sure to be as relaxing as a day in the Caribbean.

COASTAL COJITI \$14 14
A classic coconut Mojito made with RumHaven, coconut water, rum for a cool, relaxing coconut flavor.

TITOS MULE \$14 14
The All-American Tito's handmade twist on classic 80s cocktail.

BLUE HAWAIIAN \$15 15
Malibu, coconut rum, pineapple juice, blue curaçao, and sour.

CLASSIC OLD-FASHIONED \$16 16
Makers Mark, simple syrup, and bitters.

RUM RUNNER \$15 15
Bacardi superior rum, banana, liqueur, blackberry liqueur, orange juice, pineapple juice, grenadine, and dark rum.

SUNBURST \$15 15
Tito's handmade vodka, peach, schnapps, Orange, juice, and lime juice.

GRANDE MIMOSA \$14 14
Champagne and orange juice.

TROPICAL BELLINI \$14 14
Malibu, coconut rum, banana liqueur, fruit purée, topped with champagne.

Shots

9 each

Green Tea
Lemon Drop
White Tea
Jägerbomb
Pineapple – Upside Down

Frozen Concoctions

14 each

Mango Daiquiri
Strawberry Daiquiri
Piña Colada
Mudslide
Frozen Coffee

Beer

Domestic 5 each

Budweiser Coors light
Bud Light Michelob ultra
Miller light Yuengling

Seltzer 5 each

White claw
High noon

Imported 6.5 each

Corona
Modelo
Guinness

Buckets

Pool Only

TROPICAL SPLASH 29
A combination of Malibu coconut and pineapple rums with tropical fruit juices, and a splash of sprite.

PARADISE PUNCH 29
Malibu, passion, fruit and pineapple come together with pineapple and cranberry juices to create a true punch paradise.

BEACH BUCKET 29
Malibu, mango and passion, fruit rums with pineapple and cranberry juices form a concoction that is reminiscent of a breeze off the bay!

GRANDE VACATION 29
Malibu, coconut and pineapple rhymes with our fresh juices, put a grande twist on a tropical classic.

MEGA MARGARITA 30
Margarita fans, we have the deluxe version for you on-deck. Made with Olmeca altos Blanco tequila, and Agavero, this classic is sure to sate your margarita cravings!

ABSOLUT WAVE 30
Featuring absolut raspberri and Apeach, along with island juices, this concoction hits with a wave of flavor!

Want something smaller?

All buckets available as a 16oz for 16

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