

The Abalone

Dinner Menu

Appetizers

BREAD SERVICE	7
Fresh Yeast Rolls House Herb Butter Honey Butter	
CHARCUTIERE BOARD	22
Selection of Cured Meats International & Domestic Cheese Accompaniments Toasted Baguette	
TRUFFLE FRIES	10
Parmesan Reggiano Fresh Herbs House Aioli	
CRISPY BRUSSELS	10
Sweet & Spicy Asian Glaze Sriracha Aioli	
PAN SEARED CRAB CAKES	18
Pineapple Mango Salsa Horseradish Aioli	
*SALMON CRUDO	14
Sesame Vinaigrette Wasabi Crema Togarashi Flying Fish Roe Phyllo Cup	
PARMESAN TRUFFLE ARANCINI	12
Arborio Panko Vadouvan Carrot Puree	
KOREAN FRIED OYSTER BAO BUNS	12
Pickled Cucumber Sweet Thai Chili Aioli	

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	

Sandwiches

Sandwiches are 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 <i>Sub Impossible Burger 2</i>	
BLACKENED FISH SANDWICH	18
Coastal Remoulade Cabbage Slaw Tomato Pickled Fennel Sesame Seed Bun	

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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

Entrees

STUFFED EGGPLANT ROULADE	26
Ricotta Mousse Panko Crusted Romanesco Parsley Oil Confit Tomato Fresh Seasonal Vegetable	
SMOKED PORK MAC-N-CHEESE	26
Cavatappi Boursin Cheese Sauce Pulled Pork House Barbeque Pickled Peppers Crispy Jalapenos	
STUFFED CHICKEN	25
Sundried Tomato Goat Cheese Confit Garlic Smashed Yukon Potato Fresh Seasonal Vegetable Lemon Cream	
CRISPY BARAMUNDI	26
Pan Seared Eight Ounce Skin-on Filet Sweet Corn Puree Blistered Tomato Sweet & Spicy Brussels Blue Corn Tortilla Strips	
LOBSTER PAPPERDELLE	34
6 Ounce Broiled Warm Water Lobster Fresh Egg Pasta Sherry Lobster Cream Roasted Corn Gremolata Crispy Pancetta Fresh Seasonal Vegetable	
GRILLED SEA SCALLOPS	28
Parmesan Risotto Roasted Wild Mushrooms Lemon Cream Parsley Oil Fresh Seasonal Vegetable	
*SEARED YELLOWFIN TUNA	28
Togarashi Crusted Ginger Sushi Rice Sesame Miso Black Garlic Aioli Fresh Seasonal Vegetable	
*GRILLED SALMON SKEWERS	30
Za'atar Marinated Atlantic Salmon Ginger Sushi Rice Tzatziki Grilled Pita Bread Fresh Seasonal Vegetable	
*14oz CENTER CUT RIBEYE	34
Char Grilled Herb Butter Shoestring Fries House-Made Steak Sauce Fresh Seasonal Vegetable	
PARMESAN & CRAB ENCRUSTED FILET	46
8-ounce Center-Cut Tenderloin of Beef Smashed Yukon Potatoes Fresh Seasonal Vegetable Champagne Caper Cream <i>Add 6oz Warm Water Lobster Tail 15</i>	
TABLESIDE SMORES	18
Individual Fire Pit Build Your Own Marshmallows Graham Crackers Chocolate <i>Each additional portion 9</i>	
COLOSSAL CHOCOLATE CAKE	12
Dark Chocolate Cake Layers Smooth Chocolate Ganache 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	

