

THE ABALONE



APPETIZERS

BREAD SERVICE 8

Yeast Roll | Honey Butter | House Butter

CRISPY BRUSSELS 10

Sweet & Spicy Asian Glaze | Sriracha Aioli

PAN SEARED CRAB CAKES 18

Pineapple Mango Salsa | Horseradish Aioli

TRUFFLE FRIES 10

Parmesan Reggiano | Fresh Herbs | House Aioli

FIG, BURRATA & PEACH

FLATBREAD 15

Blistered Tomato | Fig | Burrata | Fig infused balsamic.
Dressed Arugula

CRAB STUFFED PRAWN 25

Jumbo Freshwater Prawn | Parmesan Crab Stuffing
Three Cheese Grits | Blistered tomatoes

CHARCUTERIE BOARD 19

Chef Selection of Cheese, Charcuterie,
Fruit, Pickles, and Accoutrement

SALADS

Add Proteins to Salads:

Chicken 8 | Shrimp 8 | Salmon 10 | Tuna 8

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

SANDWICHES

Sandwiches 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 FISH SANDWICH 18

Coastal Remoulade | Cabbage Slaw | Tomato
Pickled Fennel | Sesame Seed Bun

*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.

18% GRATUITY WILL BE ADDED TO ALL CHECKS

ENTREES

SHELLFISH RISOTTO 36

Grilled Scallops | Crab | Shrimp | Lemon Cream
Arborio | Fresh Seasonal Vegetable
Add 6oz Warm Water Lobster Tail 15

DUCK CONFIT PAPPERDELLE 36

Confit Duck | Fresh Egg Pasta
Duck Jus Reduction | Blistered Tomatoes | Gremolata
Crispy Pancetta | Fresh Seasonal Vegetable

WILD MUSHROOM CAVATAPPI 26

Black Garlic Cream | Roasted Mushrooms | Seasonal
Vegetables
Add Chicken 8 Add Chickpea Cutlet 10

*SEARED YELLOWFIN TUNA BOWL 28

Togarashi Crusted | Ginger Sushi Rice | House Pickles Nori
| Fresh Seasonal Vegetable

MAR Y TIERRA 42

Prime Cut Steak | Argentinian Coffee Crust | Yuka Frits
Chimichurri | Shrimp | Fried Chorizo | Fresh Seasonal
Vegetable
Add 6oz Warm Water Lobster Tail 15

PARMESAN & CRAB ENCRUSTED FILET 46

8-ounce Center-Cut Tenderloin of Beef | Smashed Yukon
Potatoes | Fresh Seasonal Vegetable Champagne Caper
Cream
Add 6oz Warm Water Lobster Tail 15

PEACH GLAZED CHICKEN 30

Peach BBQ | Waffled Potatoes | Scallion
Fresh Seasonal Vegetable

*GRILLED BLUEHOUSE SALMON 32

Hoisin BBQ | Yukon Smash Potatoes | Tropical Salsa
Fresh Seasonal Vegetable

PANCRUSTED DUROK PORK TENDERLOIN 36

Honey Mustard Crust | Peach Chutney | Bacon & Bourbon
Farro | Seasonal Vegetables

DESSERTS

TABLESIDE SMORES 18

Individual Fire Pit | Build Your Own
Marshmallows | Graham Crackers | Chocolate
Each additional portion 9

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

CRÈME BRULEE CHEESECAKE 12

Vanilla Bean Cheesecake | Sea Carmel | Fresh Berries |
Vanilla Bean Whipped Crème

CROISSANT DOUGH BEIGNET BITES 10

Lightly Fried | Cinnamon Sugar Dusted | Coffee Diplomat
Crème