

# The Abalone

## Appetizers

BREAD SERVICE	8
Fresh Yeast Rolls   House Butter   Honey Butter	
CRISPY BRUSSELS	10
Sweet & Spicy Asian Glaze   Saccharin Aioli	
PAN SEARED CRAB CAKES	18
Pineapple Mango Salsa   Horseradish Aioli	
TRUFFLE FRIES	10
Parmesan Reggiano   Fresh Herbs   House Aioli	
CHARCUTERIE BOARD	19
Chef Selection of Cheese, Charcuterie, Fruit, Pickles, and Accoutrement	

## Salads

Add Proteins to Salads:

Chicken 7 | 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 are served with Fries

Upgrade to Parmesan Truffle 3

*GRANDE BURGER	19
Brisket & Short Rib Blend   American Cheese 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	

## Entrees

SHELLFISH RISOTTO	36
Grilled Scallops   Crab   Shrimp   Lemon Cream Arborio   Fresh Seasonal Vegetable Add 6oz Warm Water Lobster Tail 15	
WILD MUSHROOM CAVATAPPI	26
Black Garlic Cream   Roasted Mushrooms   Seasonal Vegetables Add Chicken 8 Add Chickpea Cutlet 10	
PARMESAN & CRAB ENCRUSTED FILET	46
8oz 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 Potato   Scallion Fresh Seasonal Vegetable	
*GRILLED BLUEHOUSE SALMON	32
Hoisin BBQ   Yukon Smash Potatoes   Tropical Salsa Fresh Seasonal Vegetable	

## Dessert

TABLESIDE S'MORES	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 Brûlée	
CRÈME BRÛLÉE CHEESECAKE	11
Vanilla Bean Cheesecake   Sea Carmel   Fresh Berries Vanilla Bean Whipped Crème	
CROISSANT DOUGH BEIGNET BITES	10
Lightly Fried   Cinnamon Sugar Dusted   Coffee Diplomat Crème	

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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

