

APPETIZERS

BREAD SERVICE 8

Yeast Roll | Honey Butter | House Butter

CRISPY BRUSSELS 10

Sweet & Spicy Asian Glaze | Sriracha Aioli **GF\*\***

PAN SEARED CRAB CAKES 18

Pineapple Mango Salsa | Horseradish Aioli

TRUFFLE FRIES 10

Parmesan Reggiano | Fresh Herbs | House Aioli **GF\*\***

CHARCUTERIE BOARD 22

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

SALADS

Add Proteins to Salads:

Chicken 7 | Shrimp 8 | \*Salmon 10

LOCAL GREENS SALAD 14

Organic Baby Greens | Heirloom Tomatoes  
Pickled Fennel | Julienne Carrot | Watermelon Radish  
Crispy Garbanzo | Citrus Vinaigrette **GF\*\*/VE**

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

Gluten free upon request

\*GRANDE BURGER 19

Brisket & Short rib Blend | American | Bacon Onion Jam  
Lettuce | Tomato | Grande Sauce | French Bun

IMPOSSIBLE BURGER 21

Two Impossible Patties | American  
Mushroom Onion Jam | Lettuce | Tomato  
Grande Sauce | French Bun  
Vegan upon request

BLACKENED FISH SANDWICH 18

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

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@ The Abalone-Daytona  
@Daytona Grande Ocean front



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\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH, EGGS, OR UNPASTEURIZED MILK  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL  
CONDITIONS.

\*\* FRIED ITEMS RUN THE RISK OF CROSS CONTAMINATION

ENTREES

SHELLFISH RISOTTO 36

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

WILD MUSHROOM PAPPARDELLE 26

Hand Cut Egg Pasta | Black Garlic Cream  
Roasted Mushrooms | Seasonal Vegetables  
Add Chicken 8  
Add Chickpea Cutlet 10 **VE**

\*PARMESAN & CRAB ENCRUSTED FILET 46

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

PEACH GLAZED CHICKEN 30

Peach BBQ | Waffled Potatoes | Scallion  
Fresh Seasonal Vegetables

\*GRILLED SALMON 32

Quick Cured Salmon | Hoisin BBQ  
Yukon Smash Potatoes | Tropical Salsa  
Fresh Seasonal Vegetable **GF**

DESSERTS

TABLESIDE SMORES 18

Individual Fire Pit | Marshmallows  
Graham Crackers | Milk Chocolate  
Each additional portion 9

COLOSSAL CHOCOLATE CAKE 12

Dark Chocolate Cake | Ganache | Vanilla Ice Cream **VE**

COCONUT MILK RICE PUDDING 11

Served in a Coconut | 100% Coconut Milk  
Vanilla Bean | Toasted Coconut Fresh Berries  
Turbinado Sugar Brule **GF/VE**

CRÈME BRULEE CHEESECAKE 11

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

For your convenience an 18% service charge is automatically  
added to every check