

The Abalone

Appetizers

BREAD SERVICE 8

Yeast Roll | Agave Butter | House Butter

PAELLA ARRANCINI 14

Shrimp | Chorizo | Crab | Cotija | Arborio | Roasted Peppers
Romesco

* CRISPY BRUSSELS 12

Sweet & Spicy Asian Glaze | Sriracha Aioli



PAN SEARED CRAB CAKES 20

Pineapple Mango Salsa | Pickled Fennel | Horseradish Aioli

* TRUFFLE FRIES 10

Parmesan Reggiano | Fresh Herbs | House Aioli

CHARCUTERIE BOARD 22

Cured Meats | Cheese | Pickles | Dried Fruit | Nuts
Accoutrement

Salads

Add Proteins to Salads:

Chicken 8 | Shrimp 9 | Mahi 10 | Salmon 12

* ABULÓN SALAD 15

Organic Baby Greens | Heirloom Tomatoes
Pickled Fennel | Julienne Carrot | Watermelon Radish
Crispy Garbanzo | Cilantro Lime Vinaigrette | Romesco



CÉSAR SALAD 15

Romaine Hearts | Hand Torn Croutons | Parmesan Crisp
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

Wagyu | 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 20

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

Entrees

ARROZ CON MARISCOS 38

Scallops | Crab | Shrimp | Chorizo Seco | Lemon Cream
Arborio | Fresh Seasonal Vegetable
Add 6oz Warm Water Lobster Tail 17

* *MAR Y TIERRA 42

Prime Cut Steak | Jumbo Shrimp | Chorizo Seco
Arroz Verde | Fresh Seasonal Vegetable | Ancho Chimichurri
Add 6oz Warm Water Lobster Tail 17

WILD MUSHROOM PAPPARDELLE 26

Hand Cut Egg Pasta | Charred Poblano | Parmesan Cream
Roasted Mushrooms | Seasonal Vegetables
Add Chicken 8
Add Chickpea Cutlet 10

* FILET ÓSCAR 46

8-ounce Center-Cut Tenderloin of Beef
Crab and Parmesan Crust | Smashed Yukon Potatoes
Fresh Seasonal Vegetable | Champagne Cream
Add 6oz Warm Water Lobster Tail 17

CHARRED PIÑA CHICKEN 30

Agave Pineapple Glaze | Arroz Verde
Fresh Seasonal Vegetables | Romesco | Tropical Salsa



* GRILLED SALMON 34

Quick Cured Salmon | Guajillo Glaze | Yukon Smash Potatoes
Tropical Salsa | Fresh Seasonal Vegetable



Dessert

TABLESIDE SMORES 18

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

CHOCOLATE & CHURROS 10

Churro Bites | Cinnamon Sugar | Mexican Chocolate

COCONUT MILK RICE PUDDING 11

100% Coconut Milk | Vanilla | Toasted Coconut
Fresh Berries | Turbinado Sugar Brule



SEIS LECHES CAKE 11

Vanilla Crumb | Whipped Frosting | Cinnamon
Coconut Creme | Cherry

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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.

* Fried items run the risk of cross contamination

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

