

Raw

OYSTERS ON THE HALF SHELL 23 | 46  
cocktail sauce & red wine mignonette,  
lemon, tabasco

CHILLED SHRIMP | 26  
u-12 shrimp, Avalon cocktail sauce,  
horseradish

CRAB COCKTAIL | 24  
lump crab, mustard sauce, lemon

Salads

AVOCADO TOAST | 19  
Tuscan bread, arugula, red onions, pickled freso  
Poached Egg + 6 Crab Meat + 12

ROASTED MARKET BEETS | 18  
whipped honey goat cheese, sorrels,  
crushed pistachio

CHOPPED COBB | 19  
iceberg, avocado, egg, applewood smoked bacon,  
point Reyes blue cheese, tomatoes, brioche croutons

AVALON CAESAR | 16  
little gem, parmesan, pullman crouton, 6 min egg

on top: chicken 12 | salmon 14 | shrimp 18

Appetizers

HAMACHI | 21  
florida citrus, serrano peppers,  
truffle honey, crispy ginger, shiso

TUNA TARTARE | 23  
sushi grade tuna, avocado, black garlic soy,  
crispy shallots, crispy wonton

PORK BELLY "Bánh Mi" | 19  
hoisin glaze, pickled vegetables,  
crispy wonton

ROASTED CAULIFLOWER | 17  
tahini, herb vinaigrette, goat cheese,  
basil

BURRATA | 19  
basil broccoli rabe pesto, heirloom tomatoes,  
charred onion vinagrette, crusty tuscan bread

SMOKED SALMON | 22  
everything bagel, pickled red onions  
tomato, capers, cream cheese

Handhelds

AVALON CHEESEBURGER | 24  
house blend, lettuce, tomato, bread & butter  
pickles secret sauce, brioche bun

BLT | 19  
nueske smoked house bacon, iceberg, grilled  
ahi tuna, wasabi aioli

choice of french fries or mix salad

Bunch

STYLED OMELETTE | 24  
Choice of 3: Bacon, Ham, Mushrooms,  
Tomatoes, American Cheese, Cheddar, Swiss

PORK BELLY HASH | 22  
charred onions, scallions  
sunny side egg

MAINE LOBSTER BENEDICT | 34  
poached eggs, avocado, hollandaise

STEAK & EGGS | 36  
any style eggs, rib eye steak, home fries  
bearnaise sauce

BRIOCHE FRENCH TOAST | 23  
strawberry preserves, maple syrup

Entree

STEAK FRITES | 33  
ribeye steak, herbed french fries, chimchurri

FAROE ISLAND SALMON | 38  
warm farro salad, artichoke, cucumber,  
red bell pepper, smoked tomato chutney

SESAME CRUSTED AHI TUNA | 34  
spicy aioli, black garlic shocho, petite mix  
salad, tomatoes, serrano peppers

MAINE HALIBUT | 45  
tri-cauliflower, currants, pine nuts,  
capers, citrus brown butter

CHICKEN PAILLARD | 26  
herbed breast, argula salad, red onion  
tomatoes, parmesan