

BRUNCHY STUFF

MUSHROOM, GOAT CHEESE AND TOMATO OMELET 23
Choice of Side [Egg Whites + \$2.50]

PUMPKIN FRENCH TOAST 21
Maple Walnut Syrup, Cinnamon, Fresh Berries

CROISSANT SANDWICH 25
Two Fried Eggs, Bacon, Cheddar Cheese, Tomato,
Avocado, Griddled Croissant, Choice of Side

SMOKED SALMON TRUFFLE BENEDICT 28
Two Poached Eggs, Grilled Sourdough Bread, Guacamole, Smoked Salmon,
Sautéed Spinach, Truffle Hollandaise Sauce, Choice of Side

CRAB CAKE BENEDICT 29
Old Bay Hollandaise, Sprouts

COLD

ASK YOUR SERVER ABOUT OUR OYSTER OF THE DAY

GUACAMOLE 16 GF
Cilantro, Lime, Onion, Tomato, Jalapeño
[ADD SLICED CUCUMBER OR CARROT + \$2.50]

GINGER GUACAMOLE 17 GF
Ginger, Cilantro, Lime, Onion, Tomato, Jalapeño
[ADD SLICED CUCUMBER OR CARROT + \$2.50]

SHISHITO PEPPERS 19
Sea Salt, Lemon, AG Dipping Sauce

CEVICHE OF THE DAY 20 GF
Mango, Fresh Lime Juice, Red Onion, Cilantro,
Aji Amarillo, Mango Leche de Tigre

SMOKED WAHOO CRUDO 21 GF
Jalapeño, Avocado, Cucumber, Saffron Vinaigrette

HOT

SPICY AVOCADO EMPANADAS 18
Sofrito, Grilled Corn, Coconut-Cilantro Vinaigrette

CURRIED CAULIFLOWER & CHICKPEAS 19 GF N
Coconut Milk, Chickpeas, Thai Basil, Pine Nuts

SHORT RIB ENCHILADAS 19
Corn, Black Beans, Cotija Cheese, Salsa Verde, Mexican Crema

STUFFED CRISPY ZUCCHINI BLOSSOMS (3) 20 N
Goat Cheese, Walnuts, Mint, Tomato Jam

CALAMARI A LA PLANCHA 20 GF
Romesco, Banana Peppers, Green Olives, Crispy Chickpeas, Tostones

GRILLED LAMB KEFTA 21 N
Baba Ganoush, Cucumber Tomato Salad with Pomegranate Molasses

ROCK SHRIMP BANG BANG 23 *SPICY
Coconut, Scallion, Sesame, Green Papaya Salad

OCTOPUS 25 GF N
Chorizo, Fingerling Potatoes, Marcona Almonds, Smoked Paprika Aioli

SALADS

ADD GRILLED CHICKEN + 9, BLACKENED SHRIMP + 11, SALMON + 15

GRILLED AVOCADO 19 GF
“Off The Cob” Mexican Street Corn Salsa, Arugula, Queso Fresco,
Micro Cilantro, Chipotle Vinaigrette

QUINOA SALAD 19 GF
Chickpea, Quinoa, Avocado, Cucumber, Tomato, Feta, Curry Dressing

LOCAL ARUGULA SALAD 19 GF
Marinated Baby Heirloom Tomatoes,
Artichokes, Shaved Red Onions, Parmesan, Lemon Vinaigrette

AVOCADO WEDGE SALAD 21 GF
Little Gem, Avocado, Tomato, Corn, Blue Cheese, Bacon,
Green Goddess Dressing

HANDHELDS

CHOICE OF ONE SIDE

BLACKENED GULF SHRIMP WRAP 24
Bibb Lettuce, Tomato, Avocado, Remoulade

GRILLED CHICKEN AVOCADO BLT 25
Avocado, Romaine, Bacon, Tomato, Key Lime Aioli

GRILLED FISH TACOS* (2) 25 GF
Tropical Fruit Salsa, Aji Amarillo Aioli, Cabbage Slaw, Guacamole

PRIME DRY AGED BURGER* 25
Avocado, Brie, Brioche Bun, Lettuce, Tomato, Onion

TEMPURA MAHI SANDWICH 28
Mango Aji Crema, Avocado, Lettuce, Tomatoes, Slaw

ENTREES

CHICKEN PAILLARD 31 N GF
Marinated Baby Heirloom Tomato, Artichokes,
Shaved Red Onions, Parmesan, Lemon Vinaigrette

TUNA POKE* 32 GF
Seaweed Salad, Avocado, Red Onion, Ginger, Carrot Salad,
Sesame Seeds, Cilantro, Sushi Rice, Edamame, Spicy Mayo

TRUFFLE GOAT CHEESE GNOCCHI 34
Fava Beans, Baby Heirloom Tomato, Roasted
Gratitude Farms Mushrooms

GRILLED FISH TACOS (3)* 34 GF
Tropical Fruit Salsa, Aji Amarillo Aioli, Cabbage Slaw, Guacamole

GRILLED BRANZINO* 39 GF
Romesco, Artichoke, Preserved Lemon, Basil, Choice of Side

CITRUS GLAZED SALMON* 41 GF
Choice of Side

GRILLED HANGER STEAK* 43 GF
Chimichurri, Choice of Side

SIDES

4 STRIPS OF BACON 8

GARLIC GREEN BEANS 11 GF

FRIES 11.5

HOUSE SALAD 12 GF

TRUFFLE FRIES 13.5

CURRIED CAULIFLOWER & CHICKPEAS 19 GF N

VISIT OUR SISTER
RESTAURANTS

PINK STEAK
in West Palm Beach

AVOCADO CANTINA
  @avocadocantina



For your convenience, a service charge of 20% will be added to parties of 6 or more. Please inform your server of any type of food allergy.
*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders,
you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you
have certain medical conditions. Avocado Grill proudly sources seasonal, local, and sustainable ingredients when available.
Special thanks to our local farmers, Gratitude Farms, Pontano Farms and Kai Kai Farms.

BEER & WINE

WINE

BUBBLES

Gl / Btl

Paul Chevalier, Brut, France	13 / 47
Francois Montand, Rosé, France	14 / 49
Relax, Prosecco, Italy	13 / 47
Moët & Chandon, Brut Imperial, Epernay, France	115
Moët & Chandon, Brut Rosé, Epernay, France	137
Veuve Clicquot, Brut, Reims, France	127
Veuve Clicquot Rosé, Reims, France	147
Billecart Salmon Brut Reserve, Aÿ-Champagne, France	115
Billecart Salmon Brut Rosé, Aÿ-Champagne, France	157

CHARDONNAY

Stag's Leap Winery, Napa Valley	71
Sonoma Cutrer, Sonoma	17 / 61
Seghesio, California	15 / 53

SAUVIGNON BLANC

Cloudy Bay, Marlborough, New Zealand	82
Chalk Hill, Sonoma	61
Cakebread Cellars, Napa Valley	17 / 61
Yealands, Marlborough, New Zealand	14 / 49

INTERESTING WHITES

Santa Margherita, Pinot Grigio, Alto Adige, Italy	18 / 65
Folonari, Pinot Grigio, Veneto, Italy	13 / 47
Gerard Bertrand, Picpoul De Pinet, Languedoc-Roussillon, France	62
Trimbach, Gewurztraminer, Alsace, France	60
Burgans, Albariño, Rias Baixas, Spain	15 / 53

ROSÉ

Gl / Btl

Domain Ott, Chateau Romassan, Bandol, France	108
Miraval, Côtes De Provence, France	18 / 65
Whispering Angel, Côtes De Provence, France	19 / 69
Notorious Pink, Languedoc, France	15 / 53

PINOT NOIR

Inscription By King Estate, Willamette Valley, Oregon	16 / 54
Robert Mondavi, Napa Valley	110
Gust, Petaluma Gap	95
The Stalker, Willamette Valley	115

CABERNET SAUVIGNON

Caymus, Napa County	187
Jordan, Alexander Valley	128
B. R. Cohn, Olive Hill Estate, Sonoma	115
Hall, Napa Valley	110
J. Lohr, Paso Robles	15 / 53

INTERESTING REDS

Castello Banfi, Brunello Di Montalcino, Tuscany, Italy	133
Batasiolo, Barolo, Piedmont, Italy	72
The Prisoner, Zinfandel, Napa Valley	92
Hill Family Estate, Barrel Blend, Napa Valley	79
Decoy By Duckhorn, Merlot, Napa Valley	18 / 72
Smith And Hook, Red Blend, Central Coast	15 / 53
Ramon Bilbao, Rioja Reserva, Rioja, Spain	75
Cortijo, Tempranillo, Rioja, Spain	51
Portillo, Malbec, Mendoza, Argentina	14 / 49

COLD BEER

DRAFT

Lagunitas IPA	8
Blue Moon	8
Cigar City Jai Alai IPA	8
Wynwood La Rubia	8
Modelo Especial	8
Blood Orange IPA	8

NON ALCOHOLIC

Beck's Non-Alcoholic	7
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BOTTLED

DOMESTIC

Bud Light, Miller Lite, Yuengling	6.5
Michelob Ultra	7.5

CRAFT

Funky Buddha Hop Gun, Ft. Lauderdale, Florida	8
Funky Buddha Floridian, Ft. Lauderdale, Florida	7.5
Ballast Point Sculpin IPA	9.5

IMPORTED

Corona, Heineken, Amstel Light, Red Stripe, Guinness, Peroni	7.5
Stella Artois	8
Chimay Triple Ale	13

