

# Avocado Grill

Small Plates • Raw Bar



PLEASE ALLOW 15 MINUTES PREPARATION TIME FOR ANY SUBSTITUTIONS OR ALTERATIONS OF THE MENU

## COLD

ASK YOUR SERVER ABOUT OUR OYSTER OF THE DAY

### GUACAMOLE 16 <sup>GF</sup>

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

### GINGER GUACAMOLE 17 <sup>GF</sup>

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 21 <sup>GF</sup>

Mango, Fresh Lime Juice, Red Onion, Cilantro,  
Aji Amarillo, Mango Leche de Tigre

### SMOKED WAHOO CRUDO 21 <sup>GF</sup>

Jalapeño, Avocado, Cucumber, Saffron Vinaigrette

## SALADS

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

### GRILLED AVOCADO 19 <sup>GF</sup>

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

### QUINOA SALAD 19 <sup>GF</sup>

Chickpea, Quinoa, Avocado, Cucumber, Tomato, Feta, Curry Dressing

### LOCAL ARUGULA SALAD 19 <sup>GF</sup>

Marinated Baby Heirloom Tomatoes,  
Artichokes, Shaved Red Onions, Parmesan, Lemon Vinaigrette

### AVOCADO WEDGE SALAD 20 <sup>GF</sup>

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 23

Avocado, Romaine, Bacon, Tomato, Key Lime Aioli

### PRIME DRY AGED BURGER\* 23

Avocado, Brie, Brioche Bun, Lettuce, Tomato, Onion

### TEMPURA MAHI SANDWICH 26

Mango Aji Crema, Avocado, Lettuce, Tomatoes, Slaw

## HOT

### SPICY AVOCADO EMPANADAS 18

Sofrito, Grilled Corn, Coconut-Cilantro Vinaigrette

### CURRIED CAULIFLOWER & CHICKPEAS 19 <sup>GF</sup> <sup>N</sup>

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 <sup>N</sup>

Goat Cheese, Walnuts, Mint, Tomato Jam

### CALAMARI A LA PLANCHA 20 <sup>GF</sup>

Romesco, Banana Peppers, Green Olives, Crispy Chickpeas, Tostones

### GRILLED LAMB KEFTA 21 <sup>N</sup>

Baba Ganoush, Cucumber Tomato Salad with Pomegranate Molasses

### ROCK SHRIMP BANG BANG 23 <sup>\*SPICY</sup>

Coconut, Scallion, Sesame, Green Papaya Salad

### OCTOPUS 25 <sup>GF</sup> <sup>N</sup>

Chorizo, Fingerling Potatoes, Marcona Almonds, Smoked Paprika Aioli

## ENTREES

### CHICKEN PAILLARD 31 <sup>GF</sup>

Marinated Baby Heirloom Tomato, Artichokes,  
Shaved Red Onions, Parmesan, Lemon Vinaigrette

### TUNA POKE\* 32 <sup>GF</sup>

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 <sup>GF</sup>

Tropical Fruit Salsa, Aji Amarillo Aioli, Cabbage Slaw, Guacamole

### GRILLED BRANZINO\* 39 <sup>GF</sup>

Romesco, Artichoke, Preserved Lemon, Basil, Choice of Side

### CITRUS GLAZED SALMON\* 41 <sup>GF</sup>

Choice of Side

### GRILLED HANGER STEAK\* 43 <sup>GF</sup>

Chimichurri, Choice of Side



## SIDES

### GARLIC GREEN BEANS 11 <sup>GF</sup>

FRIES 11.5

HOUSE SALAD 12 <sup>GF</sup>

TRUFFLE FRIES 13.5

CURRIED CAULIFLOWER & CHICKPEAS 19 <sup>GF</sup> <sup>N</sup>

### VISIT OUR SISTER RESTAURANTS

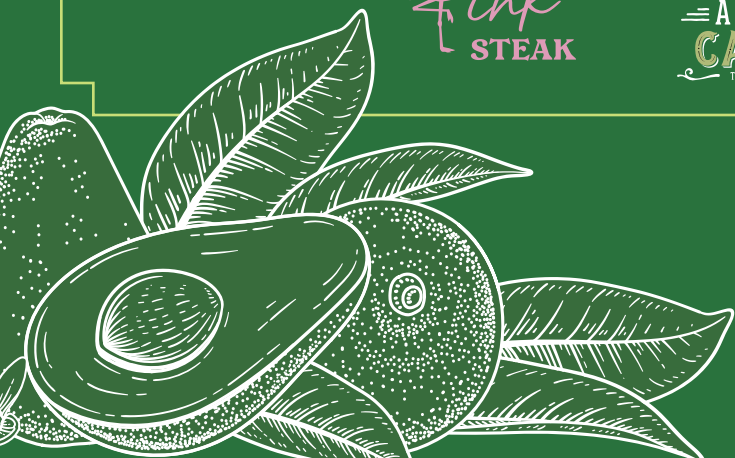
**PINK STEAK**  
in West Palm Beach



**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

