

# AVENUE WATERFRONT GRILLE

## THINGS TO SHARE

### GF AVENUE'S SIGNATURE CRAB DIP ... 13

local blue crab, cream cheese, & spices, with a garnish of salsa fresco. Served with tortilla chips  
\* sub toasted pita points +\$1 \*

### GF VEGAN FINGERLING "FRIES" ... 9

smashed & fried tri-color fingerling potatoes, tossed with "Avenue Spice" & fresh herbs, served with chive crème fraîche

### V BAKED BRIE ... 13

pastry wrapped brie, with Chef's fruit jam & crostinis

### GF SHRIMP AVOCADO DIPPING SALAD ... 12

steamed local shrimp tossed with ripe avocado, Pico de Gallo, & fresh lime. Served with tortilla chips

### BEER STEAMED SHRIMP ... HALF POUND 14/ FULL POUND 20

local, peel & eat shrimp, steamed in Kona Brewery Big wave ale.  
Served with spiced butter, lemons & cocktail sauce

### GF PECAN CHICKEN BITES ... 11

bite sized pieces of our pecan fried chicken, tossed in Tabasco maple butter. With creamy honey dijon on the side

### GF VEGAN HEMP SEED PARSLEY HUMMUS ... 10

creamy, peppery, & herbal. Served with red pepper sticks, carrots sticks, house made sour pickle chips. Served with warm tortilla chips (GF)  
\* sub toasted pita points +\$1 \*

### V BEER BATTERED ONION RINGS ... 7

with Sriracha honey dip

## SALADS AND SOUPS

add a protein to any salad ~ sauted, grilled, blackened, or fried local shrimp 6 / local fish\* 7  
grilled, blackened or crispy chicken 5 / blackened or crispy tofu 4 / grilled or blackened fillet medallions\* 12

### V HOUSE SALAD ... 6/8

carrots, cucumbers, grape tomatoes, red onions, shaved radish, house made croutons, mixed greens, choice of dressing

### V CAESAR SALAD ... 7/9

crisp romaine, parmesan Greek yogurt Caesar dressing, grape tomatoes & house made croutons

### GF BLUE CRAB & SMOKED TOMATO BISQUE ... CUP 9/BOWL 11

loaded with local blue crab, spiked with bourbon & finished with Harvey's Bristol Cream Sherry

### CHEF'S HOMEMADE SOUP OF THE DAY ... 6/8

Chef's daily creation

### GF V AVENUE POACHED PEAR SALAD ... 8/10

poached pears, candied pecans, crumbled gorgonzola, mixed greens, red wine vinaigrette

### GF VEGAN SHALA SHALA SALAD ... 9/11

shredded Chinese cabbage, kale & baby greens with a tangy peanut-ginger dressing. Tossed with carrots, red onions, red bell peppers & topped with cilantro & chopped cashews

### GF VEGAN SUPER KALE SALAD ... 9/11

chopped kale, quinoa, flax seeds, raisins, almonds, carrots & red onion with a hemp seed oil & ginger vinaigrette

## HOUSE SPECIALTIES

add any of our salads to an entrée for \$4  
split plate charge \$4

### GF THE "BIG ROAD" FISH OF THE DAY\* ... 18

today's fresh local catch, prepared blackened, sautéed or fried with a smoky tomato ragout and rémoulade sauce. Served with smashed red potatoes and Chef's veg of the day

### GF FISH TACOS\* ... 2 TACOS 15 OR 3 TACOS 18

blackened, pan seared or fried, Napa slaw, lime cream, chimichurri drizzle, sweet & spicy pepper bits, side of cool bean salad. Your choice of flour or corn tortillas

\* veggie-crispy or blackened tofu or spiced veggies \$12 \*

### GF BAYOU SHRIMP AND GRITS ... 16/24

blackened local shrimp, Tasso ham, diced tomatoes, sautéed peppers & onions over cheddar grits

### GF MAPLE PECAN FRIED CHICKEN ... 16

all natural boneless chicken breast, pecan/corn meal crust, finished with Vermont maple syrup. Served with smashed red potatoes & Chef's veg of the day

### GF TUNA SUSHI STYLE\* ... 16/24

Jasmine rice cake, avocado, pickled cucumber & seaweed salad, pickled ginger, citrus soy reduction, wasabi aioli

\* vegans- sub crispy tofu for tuna and ask for no cream!  
delicious! \$16 \*

### CLASSIC QUICHE LORAIN ... 11

flaky pastry crust, apple wood smoked bacon and Swiss cheese.  
Served with the side salad of your choice

## BEVERAGES

(No Refills)

### DRAFT ROOT BEER ... 5

brewed at the localy at Weeping Radish Brewery. Served in a frosty mug over ice

### LAVENDER LEMONADE ... 4

Meyer lemons, real sugar & our house made lavender tea  
\* Regular Lemonade- \$3 \*

### BOTTLED WATERS ... 5

1 liter bottles of S. pellegrino(sparkling) or Acqua Panna(flat)

### HOUSE MADE GINGER SODA ... 4

fresh ginger, real sugar, soda & a splash of lime

### POMEGRANATE SODA ... 4

with a hint of fresh ginger & lime

### COKE PRODUCTS ... 2.5 (2 free refills)

Coke, Diet Coke, Sprite, Minute Maid Lemonade

Advisory ~ Items marked with an asterisk (\*) may be consumed raw or undercooked.  
Consuming raw or undercooked meat, seafood, or shellfish increases the risk of food borne illness  
20% GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE  
~ All menu items are prepared in a kitchen that also handles gluten.



## GOURMET PIZZAS

all pizzas are topped with our blend of provolone and mozzarella

gluten free crust +\$2 vegan cheese +\$2

### AVENUE SUPREME ... 14

house made Italian sausage, smoked brisket, tomatoes, peppers, onions, mushrooms, tomato sauce

### V MARGHERITA ... 12

house made fresh mozzarella, sliced tomatoes & topped with fresh basil, garlic herb olive oil base

### SANDBILLY ... 13

diced grilled chicken, chopped bacon, & covered with cheddar cheese, sticky onion BBQ sauce

### VEGGIES ... \$1 EACH

onions, peppers, mushrooms, olives, basil, sliced tomatoes  
\* smoked portabellas +\$3 \*

### MEATS ... \$2 EACH

bacon, pepperoni, Italian sausage, chopped brisket

### JABRONI ... 13

house made Italian sausage, pepperoni, tear drop sweet peppers, fresh mozzarella, tomato sauce

### FARM AND TRAWLER ... 14

steamed shrimp, apple wood bacon, sliced tomatoes & scallions, garlic herb olive oil base

### BYOP (BUILD YOUR OWN PIZZA) ... 9

build your own pizza. Choose your sauce- marinara, garlic herb olive oil, or pesto(+\$1) and your favorite toppings

## PIZZA TOPPINGS

### EXTRA CHEESES ... \$1 EACH

extra cheese, fresh mozzarella, shredded cheddar  
\* substitute all fresh mozzarella \$2 \*

### SEAFOOD ... \$6 EACH

steamed jumbo shrimp or buttered jumbo lump crab

## GRILLE BURGERS

Choose our 8 ounce, hand pattied, Herford beef patty or our house made veggie burger. Served with 1 side

### GRILLE BURGERS\* ... 12

cooked to order with your choice of cheese and toppings

### CURDY JAMBURGER\* ... 14

crispy mozzarella curds, shallot bacon jam, creamy honey Dijon

### THE DOWNSOUTH ... 13

house made pimento cheese, Napa slaw, and splash of hard cider bbq sauce

\* Add some bacon! +\$2 \*

### BOURSIN BURGER\* ... 14

house made herb/garlic Boursin style cheese, apple wood bacon, sautéed onions & mushrooms

### VEGAN THE HIPPIE ... 12

house made veggie burger, hummus, pickles chips, baby arugula, creamy chimichurri, toasted organic multigrain bread

\* (our veggie burger is gluten free! ask for gluten free bun!) \*

## BURGER TOPPINGS

### BURGER BASICS

lettuce, tomato, onion, pickle chips, mayo, mustard, ketchup

### CHEESES

cheddar, provolone, pepper jack, Swiss, marbled blue cheese

\* upgrade your cheese game (+\$1) crispy mozzarella curds, Boursin cheese or vegan cheese \*

### \$1 BURGER UPGRADES

sautéed onions, sautéed mushrooms, blackening spice, avocado, extra cheese

### PREMIUM BURGER UPGRADES

~ BACON! nitrate free, apple wood smoked \$2  
smoked portabellas \$3 gluten free bun \$2

## SANDWICHES

### GF FISH SANDWICH\* ... 14

today's local catch, prepared blackened, sautéed or fried. Served with lettuce, tomato, onion & rémoulade, on a toasted hoagie

### CRAB CAKE SANDWICH ... 14

with mixed greens, tomatoes, house made pickles & Sriracha-honey aioli on a toasted hoagie

### GF VEGAN PULLED PORT BBQ "VEGAN BBQ HEAVEN" ... 12

smoked & sliced portabellas in our hard cider BBQ sauce, Napa slaw, sautéed onions on a toasted bun

### GF MARINATED GRILLED CHICKEN ... 12

with apple wood bacon, baby arugula, tomato, melted provolone, balsamic vinaigrette on a toasted bun

### GF CHICKEN SALAD ... 9

made with candied pecans & red grapes, on toasted organic multigrain bread

### GF BRISKET SANDWICH ... 13

slow smoked & sliced brisket, topped with sautéed onions & cheddar cheese on a toasted roll

Sides

fries, cool beans salad, potato salad, Napa slaw (vinaigrette dressing), fresh cut fruit \$2 any side salad \$2, onion rings \$3

At Avenue, everything is prepared fresh, when you order it. Please relax and enjoy the views. Your freshly prepared meal will be served as soon as possible.

GF- gluten free V - vegetarian

