

EVENING AT THE AVENUE

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 V FINGERLING "FRIES" ... 9

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

GF SHRIMP AVOCADO DIPPING SALAD ... 12

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

V BEER BATTERED ONION RINGS ... 7

with Sriracha honey dip

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

VEGAN GF 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 BAKED BRIE ... 13

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

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

SALADS AND SOUPS

Add a protein to any salad ~ pan seared, grilled, blackened or crispy 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 ... 9

carrots, cucumbers, grape tomatoes, red onions, shaved radish, housemade croutons, mixed greens

GF VEGAN SUPER KALE SALAD ... 11

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

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

Chef's daily creation

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

GF V AVENUE POACHED PEAR SALAD ... 10

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

GF VEGAN SHALA SHALA SALAD ... 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

V CAESAR SALAD ... 9

crisp Romaine, Parmesan Greek yogurt Caesar dressing(vegetarian), grape tomatoes & croutons

HOUSE SPECIALTIES

Add any of our salads to an entrée for \$4

BUTTER BROILED CRAB CAKES ... 28

with a grilled shrimp skewer, on a sauté of charred corn relish, andouille sausage, red potatoes & remoulade sauce

GF THE "BIG ROAD" FISH OF THE DAY* ... 25

today's fresh local catch, prepared blackened, sautéed or fried with a smoky tomato ragout and remoulade sauce. Served with smashed red potatoes & green bean medley

GF TUNA SUSHI STYLE* ... 25

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

* vegans- sub crispy tofu for tuna \$16 *

BAYOU SHRIMP AND GRITS ... 24

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

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 *

NEW GF SHICHIMI STEAK* ... 31

Shichimi Spiced (Japanese pepper blend) fillet medallions, charred baby bok choy, crisp fingerling potatoes, miren spiked demi-glace

* Add shrimp- grilled, blackened, or sautéed +\$3 *

GF SLOW SMOKED BRISKET ... 21

generous portion of sliced, house smoked brisket with our hard cider BBQ sauce. With smashed potatoes & green bean medley

PESTO CREAM PASTA ... 17

with sautéed mushrooms, red onions, Italian sausage, & diced tomatoes in a Parmesan pesto cream sauce with penne pasta
* grilled chicken +\$5 sautéed or blackened shrimp or fish* +\$7 *

GF MAPLE PECAN FRIED CHICKEN ... 18

all natural boneless chicken breast, pecan/corn meal crust, finished with Vermont maple syrup. Served with smashed red potatoes & green bean medley

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

GOURMET PIZZAS

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

✔ MARGHERITA ... 12

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

FARM AND TRAWLER ... 14

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

JABRONI ... 13

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

SANDBILLY ... 13

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

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

VEGGIES ... \$1 EACH

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

MEATS ... \$2 EACH

bacon, pepperoni, Italian sausage, chopped brisket

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 AND VEGAN SANDWICHES

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

BOURSIN BURGER* ... 14

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

THE DOWNSOUTH ... 13

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

* Add some bacon! +\$2 *

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!) *

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

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

Sides

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

BEVERAGES

(no refills)

DRAFT ROOT BEER ... 5

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

HOUSE MADE GINGER SODA ... 4

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

POMEGRANATE SODA ... 4

with a hint of fresh ginger & lime

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)

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

~ All menu items are prepared in a kitchen that also handles gluten.

20% GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE

