



OCEAN GRILL AVILA BEACH

STARTERS

FRIED CALAMARI - PICKLED ONIONS, PEPPERCHINIS & LEMON AIOLI	\$17
ⓄⓅ CRISPY BRUSSELS SPROUTS - GOAT CHEESE, DRIED CHERRIES, SRIRACHA AIOLI & BALSAMIC REDUCTION	\$17
TWO CRAB CAKES - MIXED GREENS & LEMON AIOLI	\$19
STEAMED LITTLE NECK CLAMS - WHITE WINE BUTTER SAUCE & GRILLED FOCACCIA	\$14
*AHI POKE NACHOS - AHI TUNA, FRIED WONTONS, SEAWEEED SALAD, PONZU & SRIRACHA AIOLI	\$18
ⓄⓅ SHRIMP & AVOCADO CEVICHE - AVOCADO, LIME, PICO DE GALLO & CORN CHIPS	\$15

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER - BABY CLAMS, LEEKS, FRESH HERBS & CREAM	Cup \$10 - Bowl \$18
Ⓟ SIDE SALAD - ROMAINE LETTUCE, CHERRY TOMATOES, & CHOICE OF DRESSING (RANCH, 1000 ISLAND, OR VINAIGRETTE)	\$8
FRIED CHICKEN SALAD - SOUTHERN FRIED CHICKEN, ROMAINE LETTUCE, AVOCADO, CORN & RANCH	\$18
CAESAR SALAD - ROMAINE LETTUCE, CAESAR DRESSING, PARMESAN CHEESE & CROSTINIS	\$12
ⓄⓅ BEET SALAD - RED & YELLOW BEETS, MIXED GREENS, GOAT CHEESE, RED ONION, CITRUS VINAIGRETTE	\$13
ⓄⓅ CAPRESE SALAD - MIXED GREENS, CHERRY TOMATOES, BUFFALO MOZZARELLA & BALSAMIC REDUCTION	\$16

ENTRÉES

*STEAK FRITES - 12 OZ NEW YORK STEAK, BLUE CHEESE & GARLIC PARMESAN TRUFFLE FRIES	\$38
ⓄⓅ *RIBEYE STEAK - 16 OZ RIBEYE CUT, MASHED POTATOES, SAUTÉED VEGETABLES & BORDELAISE SAUCE	\$46
SEAFOOD STEW - CLAMS, MUSSELS, FISH, CALAMARI, SCALLOPS, SHRIMPS, TOMATO SAFFRON BROTH & GRILLED FOCACCIA	\$39
ⓄⓅ SALMON PICCATA - CAPERS, BEURRE BLANC, MASHED POTATOES & SAUTÉED VEGETABLES	\$32
SEAFOOD PAPPARDELLE - FRESH RIBBON PASTA, SHRIMP, SCALLOPS, SALMON & TOMATO CREAM	\$32
LOBSTER RAVIOLI - SAUTÉED SHRIMP & LEMON BUTTER CREAM SAUCE	\$32
Ⓟ BUTTERNUT SQUASH RAVIOLI - BROWN BUTTER SAGE CREAM SAUCE	\$23
CHICKEN PARM - BREADED CHICKEN BREAST, MARINARA SAUCE, MOZZARELLA & ALFREDO PASTA	\$29
*OG STEAKHOUSE BURGER - 8 OZ PATTY, WHITE CHEDDAR, RED ONION, LETTUCE, TOMATO, OG SAUCE & FRIES	\$24
CATFISH & CHIPS - BEER BATTERED CATFISH, FRENCH FRIES & OLD BAY TARTAR	\$24
ⓄⓅ MAHI TACOS - THREE BLACKENED MAHI MAHI TACOS, PICO DE GALLO, CABBAGE & SRIRACHA AIOLI	\$23

Add-Ons: Grilled Chicken Breast \$8 / Grilled Salmon \$15 / Grilled Shrimp \$3 each or 3 for \$8

DESSERTS

CHOCOLATE CHIP COOKIE & ICE CREAM	\$10
CHOCOLATE LAVA CAKE & ICE CREAM	\$12
CRÈME BRULEE	\$11
PECAN TART	\$11

BEVERAGES

COKE, DIET COKE, SPRITE, DR. PEPPER, ROOT BEER	\$4
ICED TEA, LEMONADE, COFFEE, HOT TEA	\$4
ACQUA PANNA SPRING WATER	\$6
SAN PELLEGRINO SPARKLING WATER	\$6

V: Vegetarian GF: Gluten-Free. 20% Gratuity will be added to parties of 8 or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*