



OCEAN GRILL

AVILA BEACH

Appetizers

 Calamari Breaded and Fried with Pickled Onion, Pepperoncini, & Lemon Aioli	\$17
 Brussels Sprouts Goat Cheese, Dried Cherries, Sriracha Aioli, & Balsamic Reduction	\$17
Crab Cakes : Two Crab Cakes, Mixed Greens & Lemon Aioli	\$19
Little Neck Clams Steamed Little Neck Clams, White Wine Butter Sauce & Grilled Focaccia	\$14
Ahi Poke Nachos Ahi Tuna, Fried Wantons, Seaweed Salad, Ponzu & Sriracha Aioli	\$18
*Shrimp Ceviche Avocado, Lime, Pico de Gallo & Corn Chips	\$15

Soups & Salads

Clam Chowder Baby Clams, Leeks, Fresh Herbs & Cream (Add Bread bowl \$2.75- Bacon \$2)	Cup \$10 — Bowl \$15
 Side Salad Romaine Lettuce, Cherry Tomatoes & Choice of Dressing (Vinaigrette, Ranch or Thousand Island)	\$8
Chicken Salad Southern Fried Chicken, Romaine Lettuce, Avocado, Corn & Ranch	\$18
Caesar Salad Romaine Lettuce, Caesar Dressing, Parmesan & Crostini	\$12
 Beet Salad Red & Yellow Beets, Mixed Greens, Goat Cheese, Red Onion, Citrus Vinaigrette	\$13
 Caprese Salad Mixed Greens, Cherry Tomatoes, Buffalo Mozzarella & Balsamic Vinaigrette	\$16

Add-Ons: Grilled Chicken Breast \$8 / Grilled Salmon \$15 / Grilled Shrimp \$3 each or 3 for \$8 / Bourblance Sauce \$2

Entrees

 Salmon Piccata: Capers, Beurre Blanc, Mashed Potatoes & Sauteed Vegetables	\$35
 Seafood Stew : Clams, Mussels, Fish, Calamari, Scallops, Shrimp, Tomato Saffron Broth & Grilled Focaccia	\$39
 Seafood Pappardelle : Fresh Ribbon Pasta, Shrimp, Scallops, Salmon & Tomato Cream Sauce	\$35
* Steak Frites : Fresh Ribbon Pasta, Shrimp, Scallops, Salmon & Tomato Cream Sauce	\$44
* Rib Eye Steak : 16 oz Ribeye Cut, Mashed Potatoes, Sauteed Vegetables & Bordelaise Sauce	\$54
Lobster Ravioli : Lemon Butter Cream Sauce	\$32
 Butternut Squash Ravioli : Brown Butter & Sage Cream Sauce	\$25
Chicken Parmesan : Breaded Chicken Breast, Marinara Sauce, Mozzarella & Alfredo Pasta	\$29
*OG Steakhouse Burger : 8oz Burger 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

Desserts

Chocolate Chip Cookie & Ice Cream	\$10
Chocolate Lava Cake & Ice Cream	\$12
Creme Brulee	\$11
Fruit Bowl	\$10

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



Vegetarian



Chef's favorite



Popular Item

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.