



afternoon

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 15 GF

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

GINGER GUACAMOLE 16 GF

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

SHISHITO PEPPERS 17

Sea Salt, Lemon, AG Dipping Sauce

CEVICHE OF THE DAY 18 GF

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

salads

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

GRILLED AVOCADO 17 GF

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

QUINOA SALAD 17 GF

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

LOCAL ARUGULA SALAD 17 GF

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

AVOCADO WEDGE SALAD 18 GF

Little Gem, Avocado, Tomato, Corn, Blue Cheese, Bacon,
Green Goddess Dressing

HANDHELDS

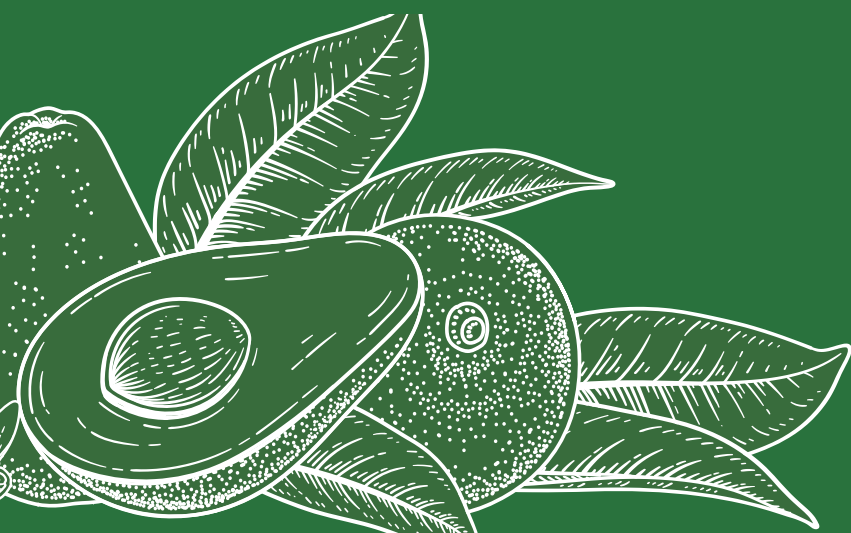
CHOICE OF ONE SIDE

PRIME DRY AGED BURGER* 21

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

GRILLED FISH TACOS (3)* 29 GF

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



HOT

SPICY AVOCADO EMPANADAS 16

Sofrito, Grilled Corn, Coconut-Cilantro Vinaigrette

GRILLED LAMB KEFTA 19

Baba Ganoush, Cucumber Tomato Salad with Pomegranate Molasses

ROCK SHRIMP BANG BANG 21 *SPICY

Coconut, Scallion, Sesame, Green Papaya Salad

OCTOPUS 23 GF N

Chorizo, Fingerling Potatoes, Marcona Almonds, Smoked Paprika Aioli

entrees

CHICKEN PAILLARD 26 N GF

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

TUNA POKE* 27 GF

Seaweed Salad, Avocado, Red Onion, Ginger, Carrot Salad,
Sesame Seeds, Cilantro, Sushi Rice, Edamame, Spicy Mayo

CITRUS GLAZED SALMON* 36 GF

Choice of Side

GRILLED HANGER STEAK* 38 GF

Chimichurri, Choice of Side



SIDES

FRIES 9.5

HOUSE SALAD 10 GF

TRUFFLE FRIES 11.5

CURRIED CAULIFLOWER & CHICKPEAS 17 GF N

VISIT OUR SISTER RESTAURANTS



PINK STEAK
in West Palm Beach



AVOCADO CANTINA
TAPAS • TAQUERIA • TEQUILA BAR
f @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

