

Avocado Grill

Small Plates • Raw Bar



PLEASE ALLOW 15 MINUTES PREPARATION TIME FOR ANY SUBSTITUTIONS OR ALTERATIONS OF THE MENU

small plates

GUACAMOLE 16 ^{GF}

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

GINGER GUACAMOLE 17 ^{GF}

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

ASK YOUR SERVER
ABOUT OUR OYSTER OF THE DAY

LAND

SHORT RIB ENCHILADAS 19

Corn, Black Beans, Cotija Cheese, Salsa Verde,
Mexican Crema

GRILLED LAMB KEFTA 21 ^N

Baba Ganoush, Cucumber Tomato Salad
with Pomegranate Molasses

VEG

SPICY AVOCADO EMPANADAS 18

Sofrito, Grilled Corn,
Coconut-Cilantro Vinaigrette

EDAMAME DUMPLINGS 18

Sesame Cucumber Salad,
Roasted Mushroom,
Truffle-Yuzu Soy Sauce

CURRIED CAULIFLOWER & CHICKPEAS 19 ^{GF} ^N

Coconut Milk, Chickpeas,
Thai Basil, Pine Nuts

SHISHITO PEPPERS 19

Sea Salt, Lemon, AG Dipping Sauce

STUFFED CRISPY ZUCCHINI BLOSSOMS (3) 20 ^N

Goat Cheese, Walnuts, Mint, Tomato Jam

SEA

CALAMARI A LA PLANCHA 20 ^{GF}

Romesco, Banana Peppers, Green Olives,
Crispy Chickpeas, Tostones

SMOKED WAHOO CRUDO 21 ^{GF}

Jalapeño, Avocado, Cucumber,
Saffron Vinaigrette

CEVICHE OF THE DAY 20 ^{GF}

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

ROCK SHRIMP BANG BANG 23 ^{*SPICY}

Coconut, Scallion, Sesame, Green Papaya Salad

OCTOPUS 25 ^{GF} ^N

Chorizo, Fingerling Potatoes, Marcona Almonds,
Smoked Paprika Aioli

CRAB SQUID INK TORTELLINI 25

Shaved Garlic, Aleppo Pepper,
Confit Tomato Butter Sauce

Large Plates

PRIME DRY AGED BURGER* 27

Avocado, Brie, Brioche Bun, Lettuce, Tomato,
Onion, Choice of Side

CHICKEN PAILLARD 31 ^N ^{GF}

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

TUNA POKE* 32 ^{GF}

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

CARRIBBEAN JERK SPICED CHICKEN 33 ^{GF}

Paillard Style Chicken Breast,
Pineapple, Tarragon, Choice of Side

TRUFFLE GOAT CHEESE GNOCCHI 34

Fava Beans, Baby Heirloom Tomato, Roasted
Gratitude Farms Mushrooms

GRILLED FISH TACOS (3)* 34 ^{GF}

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

GRILLED BRANZINO* 39 ^{GF}

Romesco, Artichoke, Preserved Lemon, Basil,
Choice of Side

CITRUS GLAZED SALMON* 41 ^{GF}

Choice of Side

GRILLED HANGER STEAK* 42 ^{GF}

Chimichurri, Choice of Side

GUAJILLO BRAISED BEEF

SHORT RIB 47 ^{GF}

Cipollini Onions, Crispy Leeks, Choice of Side

salads

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

GRILLED AVOCADO 22 ^{GF}

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

QUINOA SALAD 22 ^{GF}

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

LOCAL ARUGULA SALAD 22 ^{GF}

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

AVOCADO WEDGE SALAD 23 ^{GF}

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

SIDES

FRIES 11.5

HOUSE SALAD 12 ^{GF}

CRISPY PATATAS BRAVAS 12

ROASTED GARLIC & CHILI BROCCOLINI 13 ^{GF}

TRUFFLE FRIES 13.5

GARLIC SAUTÉED BABY SPINACH 17

GRATITUDE FARMS MUSHROOM FRICASSÉE 18

CURRIED CAULIFLOWER & CHICKPEAS 19 ^{GF} ^N

VISIT OUR SISTER RESTAURANTS

PINK STEAK
in West Palm Beach



AVOCADO CANTINA
  @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

