

# A Fish Called Avalon

700 Ocean Dr 33139-6220 · +13055321727 · Updated: Jan 14, 2026

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## APPETIZERS 12

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<b>Burrata</b>	<b>\$17.00</b>
Tomato Coulis, Basil Oil, Microgreens, Crostini	
<b>North Atlantic Wild Mussels</b>	<b>\$18.00</b>
Champagne, shallots, garlic, lime, tarragon, a touch of cream	
<b>Baked Escargot</b>	<b>\$19.00</b>
Garlic butter, Fresh Herbs, Pernod	
<b>Spanish Octopus</b>	<b>\$23.00</b>
Charcoal Grilled Octopus, Marinated Fennel, Madeira Squid Ink Reduction, Watercress Vinaigrette	
<b>Bang Bang Shrimp</b>	<b>\$23.00</b>
Jumbo Shrimp, Brown Sugar Butter, Turmeric, Curry, Cucumber Mint Yogurt, Pepper Relish	
<b>Jumbo Sea Scallops</b>	<b>\$24.00</b>
Charred Leeks, Asparagus Coulis	
<b>Colossal Shrimp Cocktail</b>	<b>\$22.00</b>
<b>Mediterranean Platter</b>	<b>\$35.00</b>
Hummus, Baba Ghanoush, Spinach Cheese Pie, Grape Leaves, Marinated Olives, Heirloom tomato, Strained yogurt, Salmon Caviar, Whole Wheat Pita	
<b>Copps Island Oysters</b>	<b>\$3.50</b>
Champagne Citrus Mignonette, Dozen or 1/2 dozen	
<b>Spicy Bigeye Tuna Tartare</b>	<b>\$23.00</b>
Kimchee, Orange, Jalapeño, Cucumber, Cilantro, Sesame Oil, Tamari	
<b>Chilled Maine Lobster</b>	<b>\$38.00</b>
Steamed, Served with Cocktail Sauce	
<b>Iced Seafood Plateau for Two</b>	<b>\$85.00</b>
Oysters, Mussels, Shrimp Cocktail, Maine Lobster, Champagne Mignonette, Cocktail Sauce	

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## SOUPS & SALADS 5

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<b>Soup du Jour</b>	<b>\$12.00</b>
<b>New England Clam Chowder</b>	<b>\$13.00</b>

<b>Classic Caesar</b>	<b>\$15.00</b>
Romaine, Shaved Parmigiano Reggiano, Anchovies	
<b>Beet and Apple Salad</b>	<b>\$17.00</b>
Assorted Greens, Roasted Beets, Julienned Apple, Apple Cider Maple Vinaigrette	
<b>Avalon Chopped Salad</b>	<b>\$18.00</b>
Romaine, Tomato, Cucumber, Carrot, Red Cabbage Garbanzo, Fresh Herbs, White Balsamic Vinaigrette, Crumbled Gorgonzola	

## SEAFOOD 8

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<b>Jumbo Shrimp Scampi Provencal</b>	<b>\$39.00</b>
Roasted Tomato, Garlic, Chardonnay, Lemon, Seared Manouri Cheese, Basmati Rice	
<b>Sesame Seared Ahi Tuna</b>	<b>\$40.00</b>
Sushi Rice, Asian Slaw, Ginger Emulsion, Wasabi, Soy Sauce (Tuna is Served Rare)	
<b>Macadamia-Crusted Snapper</b>	<b>\$41.00</b>
Spinach Risotto, Rasperry Beaujolais Beurre Blanc	
<b>Whole Fish of the Day</b>	<b>\$43.00</b>
Grilled then Oven Roasted, Heirloom Tomato Fresh Oregano Vinaigrette, Basmati Rice	
<b>Crab &amp; Herb Crusted Grouper</b>	<b>\$48.00</b>
Gigante Beans, Wilted Spinach, Citrus Beurre Blanc	
<b>Orzo Seafood Paella for Two</b>	<b>\$98.00</b>
Maine Lobster, Shrimp, Sea Scallop, Mussels, Clams, Calamari, Saffron Roasted Tomato Broth, Baby Spinach	
<b>Sake &amp; Tarragon Glazed Maine Lobster Tails</b>	<b>\$52.00</b>
2 Tails, Leek Potato Mash, Asian Style Green Beans	
<b>Twin Maine Lobster</b>	<b>\$73.00</b>
Served With Melted Butter	

## VEGETARIAN 2

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<b>Porcini Fettuccine</b>	<b>\$29.00</b>
Exotic Wild Mushrooms, Heirloom Tomato, Wilted Spinach, Roasted Garlic	
<b>Capellini</b>	<b>\$28.00</b>
Tomato, Fresh Basil, Olive Oil, Garlic, Shallots, Balsamic, Fresh Mozzarella	

## MEAT & POULTRY 3

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<b>Free Range Citrus Chicken</b>	<b>\$32.00</b>
Truffled Sweet Potato Mash, Sautéed Asian Green Beans, Gorgonzola Beurre Blanc	

## Filet Mignon

spiced Rapini, Leek Potato Mash, Shitake Madeira Sauce

### AVAILABLE OPTIONS

8 oz.: \$58.00

Add Lobster Tail: \$23.00

Add 4 Grilled Jumbo Shrimps: \$20.00

## Ribeye

Served with Three - Mustard Horseradish Sauce

### AVAILABLE OPTIONS

16 oz.: \$56.00

Add Lobster Tail: \$23.00

Add 4 Grilled Jumbo Shrimps: \$20.00

## SIDE ORDER 6

<b>French Fries</b>	<b>\$10.00</b>
<b>Leek Potato Mash</b>	<b>\$10.00</b>
<b>Steamed Spinach</b>	<b>\$10.00</b>
<b>Asian Style Baby Beans</b>	<b>\$10.00</b>
<b>Grilled Asparagus</b>	<b>\$11.00</b>
<b>Truffled Sweet Potato Mash</b>	<b>\$10.00</b>

## DESSERT 5

<b>Award Winning Pecan Crusted Key Lime Pie</b>	<b>\$14.00</b>
Fresh Whipped Cream	
<b>Chef Kal's Bananas Foster Cheesecake</b>	<b>\$13.00</b>
Individually Baked, Sugar Glaze	
<b>Grand Marnier Chocolate Mousse</b>	<b>\$13.00</b>
Pistachio Maple Syrup Tuile	
<b>Gelato</b>	<b>\$10.00</b>
Vanilla - Chocolate- Orange swirl pistachio Lemon zest	
<b>Sorbet</b>	<b>\$10.00</b>
Raspberry	

## BUBBLES 5

<b>Torresella, Prosecco, Veneto, Italy, NV</b>	<b>\$55.00</b>
<b>Ca' del Bosco, Franciacorta, Italy, NV</b>	<b>\$85.00</b>
<b>Piper Heidsieck, Brut Cuvée, Champagne, France, NV</b>	<b>\$95.00</b>
<b>Laurent-Perrier, Cuvee Rose, Champagne, France, NV</b>	<b>\$250.00</b>
<b>Dom Perignon, Brut, Champagne, France, 2008</b>	<b>\$495.00</b>

**ROSÉ** <sup>1</sup>

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<b>Guilhem, Moulin de Gassac, Languedoc, France, 2017</b>	<b>\$60.00</b>
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**CHARDONNAY OLD WORLD** <sup>7</sup>

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<b>La Finage, La Chablisienne, Chablis, Burgundy, France, 2020</b>	<b>\$75.00</b>
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<b>Bouchard Pere &amp; Fils, Pouilly-Fuisse, Burgundy, France, 2020</b>	<b>\$85.00</b>
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<b>Chevalier de la Cree, Montagny 1er Cru, Burgundy, France, 2020</b>	<b>\$105.00</b>
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<b>Domaine Vocoret Vaillon, Chablis 1er Cru, Burgundy, France, 2020</b>	<b>\$115.00</b>
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<b>Albert Bichot, Chassagne-Montrachet, Burgundy, France, 2021</b>	<b>\$195.00</b>
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<b>Gaja Rossj-Bass, Langhe, Piedmont, Italy, 2020</b>	<b>\$225.00</b>
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<b>Maison Louis Latour, Puligny-Montrachet 1er Cru, France, 2021</b>	<b>\$275.00</b>
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**CHARDONNAY NEW WORLD** <sup>7</sup>

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<b>Alexander Valley Vineyards, Sonoma County, 2020</b>	<b>\$75.00</b>
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<b>Diatom by Greg Brewer, Santa Barbara County, 2021</b>	<b>\$75.00</b>
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<b>Frank Family, Carneros, Napa Valley, 2021</b>	<b>\$105.00</b>
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<b>Blancaneaux, Inglenook, Rutherford, Napa Valley, 2019</b>	<b>\$110.00</b>
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<b>Cakebread, Napa Valley, 2020</b>	<b>\$125.00</b>
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<b>Far Niente, Napa Valley, 2020</b>	<b>\$135.00</b>
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<b>One Sixteen, Kosta Browne, Russian River Valley, 2020</b>	<b>\$195.00</b>
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**MISCELLANEOUS WHITE** <sup>12</sup>

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<b>Lucien Albrecht, Gewurztraminer Reserve, Alsace, France, 2019</b>	<b>\$65.00</b>
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<b>Kettmeir, Pinot Grigio, Alto Adige, Italy, 2022</b>	<b>\$65.00</b>
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<b>Massone Mannu, Vermentino di Gallura, Sardinia, Italy, 2020</b>	<b>\$65.00</b>
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<b>Dr Loosen Blue Slate, Riesling, Kabinette, Mosel, Germany, 2021</b>	<b>\$65.00</b>
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<b>Villa Sparina, Gavi di Gavi, Piedmont, Italy, 2021</b>	<b>\$75.00</b>
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<b>Whitehaven, Sauv. Blanc, Marlborough, New Zealand, 2021</b>	<b>\$75.00</b>
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<b>Movia, Sauv. Blanc, Goriska Brda, Slovenia, 2020</b>	<b>\$75.00</b>
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<b>Domaine Wachau, Single Vineyard, Gruner Vetliner, Austria, 2020</b>	<b>\$75.00</b>
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<b>Santa Margherita, Pinot Grigio, Alto Adige, Italy, 2021</b>	<b>\$75.00</b>
<b>Honig, Sauv. Blanc, Napa Valley, CA, 2022</b>	<b>\$75.00</b>
<b>Pazo de Lusco, Albarino, Rias Baixas, Spain, 2020</b>	<b>\$75.00</b>
<b>Les Caillottes, Sancerre, Maison Belles Côtes, France, 2022</b>	<b>\$85.00</b>

## **FRENCH RED <sup>6</sup>**

<b>Château Ollieux Romanis, Cuvée Prestige Rouge, France, 2021</b>	<b>\$85.00</b>
<b>Aspirant de Beychevelle, Saint-Julien, Bordeaux, France, 2018</b>	<b>\$115.00</b>
<b>Les Cadrans de Lassegue, St Emilion Grand Cru, Bordeaux, FR, 2020</b>	<b>\$135.00</b>
<b>Chateau La Nerthe, Chateauneuf-du-Pape, Rhone Valley, FR, 2019</b>	<b>\$145.00</b>
<b>Burguet Symphonie, Gevrey Chambertin, Burgundy, France, 2019</b>	<b>\$155.00</b>
<b>JeanClaude Boisset, Les Greves, 1er Cru, Burgundy, France, 2018</b>	<b>\$175.00</b>

## **ITALIAN RED <sup>5</sup>**

<b>Prunotto Fiulot, Barbera d'Asti, Piedmont, Italy, 2019</b>	<b>\$75.00</b>
<b>Il Chiosso, Nebbiolo, Ghemme, Piedmont, Italy, 2019</b>	<b>\$85.00</b>
<b>Planeta, Cerasuolo di Vittoria, Sicily, Italy, 2019</b>	<b>\$105.00</b>
<b>Masi Costanera, Amarone della Valpolicella, Friuli, Italy, 2016</b>	<b>\$115.00</b>
<b>Col d'Orcia, Brunello di Montalcino, Tuscany, Italy, 2018</b>	<b>\$135.00</b>

## **PINOT NOIR NEW WORLD <sup>4</sup>**

<b>Elouan by Caymus, Oregon, 2020</b>	<b>\$75.00</b>
<b>Patz &amp; Hall, Sonoma Coast, California, 2018</b>	<b>\$95.00</b>
<b>Siduri, Santa Barbara County, California, 2020</b>	<b>\$95.00</b>
<b>Cakebread Cellars, Two Creeks, Anderson Valley, California, 2019</b>	<b>\$115.00</b>

## **CABERNET SAUVIGNON NEW WORLD <sup>7</sup>**

<b>Daou, Paso Robles, California, 2020</b>	<b>\$75.00</b>
<b>Frank Family Vineyards, Napa Valley, California, 2018</b>	<b>\$105.00</b>
<b>Faust, Napa Valley, California, 2019</b>	<b>\$135.00</b>
<b>Pride Mountain Vineyards, Napa/Sonoma, California, 2018</b>	<b>\$155.00</b>

<b>Silver Oak, Alexander Valley, Sonoma, California, 2018</b>	<b>\$185.00</b>
<b>Caymus Vineyards, Napa Valley, California, 2020</b>	<b>\$195.00</b>
<b>Opus One, Mondavi &amp; Rothschild, Napa Valley, 2019</b>	<b>\$575.00</b>

## MISCELLANEOUS RED 10

<b>Edmeades, Zinfandel, Mendocino County, California, 2021</b>	<b>\$70.00</b>
<b>Barovo Domaine, Tikves, Macedonia, 2018</b>	<b>\$70.00</b>
<b>Uno, Malbec, Uco Valley, Argentina, 2020</b>	<b>\$70.00</b>
<b>Two Hands, Shiraz, Barossa Valley, Australia, 2020</b>	<b>\$85.00</b>
<b>Cromas, Los Vascos, Cab Franc Gran Reserva, Chile, 2019</b>	<b>\$85.00</b>
<b>Duckhorn, Merlot, Napa Valley, California, 2018</b>	<b>\$115.00</b>
<b>Shafer, TD-9, Napa Valley, California, 2018</b>	<b>\$115.00</b>
<b>Beronia Gran Reserva, Tempranillo, Rioja, Spain, 2013</b>	<b>\$115.00</b>
<b>Preludio Barrel Select, Familia Deicas, Uruguay, 2016</b>	<b>\$135.00</b>
<b>Château Musar, Bekka Valley, Lebanon, 1998</b>	<b>\$155.00</b>

## MAIN 6

<b>Copps Island Oysters*</b>	<b>\$2.00</b>
Champagne mignonette, 1/2 dozen or dozen	
<b>Burrata</b>	<b>\$10.00</b>
tomato coulis, basil oil, microgreens, parmesan basil crostini	
<b>North Atlantic Wild Mussels</b>	<b>\$12.00</b>
Champagne, garlic, lime, tarragon	
<b>Bang Bang Shrimp</b>	<b>\$12.00</b>
turmeric, curry, cucumber mint yogurt, pepper relish	
<b>Shrimp Cocktail</b>	<b>\$12.00</b>
steamed, served chilled	
<b>French Fries</b>	<b>\$7.00</b>

## ROCKET BITES 3

<b>Black Grouper Tacos</b>	<b>\$17.00</b>
grilled tortillas, grouper, Asian slaw, lime zest chipotle cream, cilantro	

## Sliders

**\$19.00**

Kobe beef aged with Cheddar, romaine, caramelized Vidalia onions, parsley mayo or three mustard horseradish sauce

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## Madeleine Lobster Roll

**\$21.00**

butter toasted brioche roll, Maine lobster, celery, mayo, lettuce, lemon zest, chives

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## SIGNATURE COCKTAILS 3

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### 1941

dark rum, Plantation Pineapple Rum, Luxardo Orange, pineapple & almond syrup

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### Twisted Lychee

Spring 44 Vodka, Lychee Liqueur, Rockey's Botanical, lemon

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### Avalon Mule

El Silencio Mezcal, Amarena cherry, lime, ginger beer

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## HOUSE BUBBLES & WINES 5

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### White Wine

#### AVAILABLE OPTIONS

\$7.00

\$32.00

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### Red Wine

#### AVAILABLE OPTIONS

\$7.00

\$32.00

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### Rose Wine

#### AVAILABLE OPTIONS

\$7.00

\$32.00

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### Prosecco

#### AVAILABLE OPTIONS

\$7.00

\$25.00

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### Champagne Piper

**\$75.00**

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## BEERS 3

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### Corona

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### Funky Buddha IPA

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### Yuengling Light

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## AFTER DINNER 6

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### Key Lime Pie Pecan Crust

**\$14.00**

Fresh whipped cream. Award Winning - 1st Place National Pie Championships

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<b>Chef Kal's Cheesecake</b>	<b>\$13.00</b>
mango, raspberry, blackberry purees	
<b>Selection of Gelato &amp; Sorbet</b>	<b>\$10.00</b>
vanilla / chocolate / raspberry with pistachio maple syrup tuile	
<b>Grand Marnier Chocolate Mousse</b>	<b>\$13.00</b>
pistachio maple syrup tuile	
<b>Coconut Creme Brulee</b>	<b>\$14.00</b>
fresh raspberry	
<b>Dessert of the Day</b>	<b>\$16.00</b>

## RUM 3

<b>Diplomatico</b>	<b>\$18.00</b>
<b>Brugal 1888</b>	<b>\$19.00</b>
<b>Ron Zacapa</b>	<b>\$21.00</b>

## TEQUILA 11

<b>Casa Amigos Blanco</b>	<b>\$19.00</b>
<b>Casa Amigos Reposado</b>	<b>\$24.00</b>
<b>Don Julio Blanco</b>	<b>\$19.00</b>
<b>Don Julio Reposado</b>	<b>\$23.00</b>
<b>Don Julio Anejo</b>	<b>\$25.00</b>
<b>Don Julio 1942</b>	<b>\$48.00</b>
<b>Grand Mayan Silver</b>	<b>\$21.00</b>
<b>Grand Mayan Reposado</b>	<b>\$28.00</b>
<b>Grand Mayan Extra Anejo</b>	<b>\$35.00</b>
<b>Komos Cristalino</b>	<b>\$23.00</b>
<b>Gran Coramino Anejo</b>	<b>\$28.00</b>

## BOURBORN 8

<b>Basil Haydens</b>	<b>\$21.00</b>
<b>Blantons</b>	<b>\$23.00</b>
<b>Buffalo Trace</b>	<b>\$18.00</b>

<b>Eagle Rare</b>	<b>\$19.00</b>
<b>Knob Creek</b>	<b>\$18.00</b>
<b>Makers Mark</b>	<b>\$18.00</b>
<b>Takamine</b>	<b>\$28.00</b>
<b>Colonel EH Taylor</b>	<b>\$24.00</b>

## **COGNAC** 6

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<b>Hine Rare VSOP</b>	<b>\$21.00</b>
<b>Hennessy VSOP</b>	<b>\$18.00</b>
<b>Hennessy XO</b>	<b>\$45.00</b>
<b>Remy Martin VSOP</b>	<b>\$19.00</b>
<b>Remy Martin XO</b>	<b>\$35.00</b>
<b>Louis XIII</b>	<b>\$150.00</b>

## **SCOTCH** 12

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<b>Macallan 12yr</b>	<b>\$18.00</b>
<b>JW Black</b>	<b>\$18.00</b>
<b>Laphroiaig 10yr</b>	<b>\$18.00</b>
<b>Glenlivet 12yr</b>	<b>\$18.00</b>
<b>Glenfiddich 12yr</b>	<b>\$19.00</b>
<b>Glenfiddich 15yr</b>	<b>\$23.00</b>
<b>Balvenie 14yr</b>	<b>\$23.00</b>
<b>Oban 14yr</b>	<b>\$25.00</b>
<b>Dalmore 12yr</b>	<b>\$18.00</b>
<b>Dalmore 15yr</b>	<b>\$21.00</b>
<b>Dalmore Port Wood</b>	<b>\$22.00</b>
<b>Dalmore Cigar Malt</b>	<b>\$25.00</b>

## **CORDIAL** 9

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<b>Amaretto</b>	<b>\$16.00</b>
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<b>Bailey's</b>	<b>\$16.00</b>
<b>Chartreuse</b>	<b>\$18.00</b>
<b>Fernet - Branca</b>	<b>\$17.00</b>
<b>Frangelico</b>	<b>\$16.00</b>
<b>Grand Marnier</b>	<b>\$18.00</b>
<b>Sambuca</b>	<b>\$16.00</b>
<b>Sambuca Black</b>	<b>\$17.00</b>
<b>Limoncello</b>	<b>\$18.00</b>

## DESSERT WINE & GRAPPA <sup>5</sup>

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<b>Dows 10yr</b>	<b>\$16.00</b>
<b>Dow 20yr Tawny</b>	<b>\$20.00</b>
<b>Poli Grappa di Merlot</b>	<b>\$18.00</b>
<b>Poli Grappa di Oro</b>	<b>\$21.00</b>
<b>De la Tour Sauternes</b>	<b>AVAILABLE OPTIONS</b>

\$21.00

375ml: \$60.00