

MARIE NICOLE'S

GRILL

OCEAN DRIVE | AVALON



seafood • steak • pasta • martinis

STARTERS

FRIED CALAMARI

Cherry peppers, capers, kalamata olives, white wine 14.

CHARCUTERIE BOARD

Assorted cured meats & artisanal cheeses, roman artichokes, mixed Mediterranean olives, caper berries, cornichons, grain & dijon mustard.

Share 21 / Single 15

COLOSSAL SHRIMP COCKTAIL

U-10 shrimp, fresh cocktail sauce 15.

AHI TUNA TAR TAR

Diced ahi tuna, artichokes, capers, tomato, olives, cucumber cups 14.

LOBSTER & CRAB FRITTERS

Spicy remolaude 14.

SOUPS & SALADS

LOBSTER BISQUE 12.

SOUP DU JOUR 10.

'CHOPPED' WEDGE

Grape tomatoes, red onion, crumbled gorgonzola, bacon lardons, green goddess dressing, balsamic drizzle 13.

CAESAR SALAD

Chopped romaine, yellow pepper caesar, parmesan crisp 11.

ENTREES

PAN-SEARED GOLDEN TILE FISH

Jasmine rice, sauteed Asian vegetable, miso broth 34.

GRILLED 10 OZ FILET MIGNON

Yukon gold whipped potatoes, seasonal vegetable, oyster mushroom-demi 42.

GRILLED SALMON & SHRIMP

Saffron & tomato risotto, roasted asparagus, buerre blanc 29.

ROASTED DUCK MEDALLIONS & GNOCCHI

Stewed lentils, roasted root vegetables, cherry demi 30.

GRILLED LAMB PORTERHOUSE

Roasted redskin potatoes, caramelized brussel sprouts & bacon, port reduction 34.

SPECIALS

STUFFED PETITE LOBSTER TAILS

(2) lobster tails stuffed with crab, lobster, citrus & fresh herbs, roasted potatoes, seasonal vegetable, drawn butter 44.

FILET DEL MONTE

10oz filet, Yukon gold whipped potatoes, seasonal vegetable, Gorgonzola cream sauce 44. Add jumbo lump crabmeat 5.