

# MARIE NICOLE'S

## GRILL

OCEAN DRIVE | AVALON

(609) 368-1919  
MARIENICOLES.COM

79TH & OCEAN DRIVE  
AVALON, NJ

### STARTERS

#### FRIED CALAMARI

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

#### CHARCUTERIE BOARD

Assorted cured meats &  
artisanal cheeses, roman artichokes,  
mixed Mediterranean olives,  
caper berries, cornichons,  
grain & dijon mustard.  
Share 21 / Single 15 \*GF

#### SUMMER VEGETABLE FLATBREAD

Grilled summer vegetables, sun-dried  
tomato pesto, fontina 13.

#### SHRIMP PROSCIUTTO

(3) Grilled U-10 shrimp wrapped  
with prosciutto & fresh basil,  
balsamic drizzle 16. \*GF

#### DRUNKEN MUSSELS & CLAMS

Steamed in beer, butter, cream,  
garlic & herbs, shoestring fries,  
garlic mayo 14.

#### OYSTERS ON THE HALF

Mignonette or cocktail MP. GF

### SOUPS & SALADS

#### SOUP DU JOUR CUP OR BOWL

A mixture of fresh ingredients  
made daily.

#### 'CHOPPED' WEDGE

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

#### CAESAR SALAD

Chopped romaine, yellow pepper  
caesar, parmesan crisp 11. \*GF

### ENTREES

#### SEAFOOD

##### PAN-SEARED SALMON & SHRIMP

New Orleans style grits, white wine lemon 29. GF

##### SEAFOOD CIOPPINO

Sautéed lobster, shrimp, crab, mussels & clams, spicy tomato-crab broth, grilled bread 38. \*GF

##### JUMBO-LUMP CRABCAKES

Loaded smashed potatoes, seasonal vegetable, horseradish cream 33.

#### MEAT

##### 10 OZ BLACK ANGUS FILET MIGNON

Roasted jersey corn & tomato relish, warm bleu cheese potato salad 42. \*GF

##### GRILLED LAMB PORTERHOUSE

Roasted fingerling potatoes, sautéed French beans & cipollini onions,  
mint & rosemary pesto 34. GF

##### BONE-IN VEAL MILANESE

14 oz chop, pounded, breaded, & lightly fried, sliced tomato, fresh mozzarella, arugula salad,  
citrus vinaigrette 42.

#### PASTA

##### RAGU ALLA BOLOGNESE

Fresh pappardelle pasta, homemade bolognese sauce 22. \*GF

##### FUSILLI CALABRESE WITH SAUSAGE & BROCCOLI RABE

Fresh hand-pulled pasta, crumbled sausage, sautéed broccoli rabe, heirloom cherry tomatoes,  
parmesan 24. \*GF

##### PASTA GORGONZOLA

Fresh cavatelli pasta, jumbo lump crab meat, crispy prosciutto, sweet peas, gorgonzola cream sauce 28.

### 3 COURSE MENU

**\$35 ANYTIME • \$25 BEFORE 6PM**  
Dining Room Only. No substitutions please.

STARTER  
SOUP DU JOUR  
OR  
CAESAR SALAD

ENTREE  
HERB-ROASTED CHICKEN  
FISH OF THE DAY  
FUSILLI CALABRESE WITH  
SAUSAGE & BROCCOLI RABE

DESSERT  
DAILY  
SELECTION

Please alert management to any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

GF - Gluten Free | \*GF - Can be modified and prepared to accommodate a Gluten Free request.