

# 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

### MEDITERRANEAN TUNA TARTARE

Diced Tuna, artichokes, olives, tomatoes & capers 15. 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.

## SOUPS & SALADS

### SOUP DU JOUR

A bowl of a mixture of fresh ingredients made daily.

### SUMMER SALAD

Cucumbers, tomatoes, slivered red onion, feta, citrus-red wine vinaigrette 12. GF

### '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

### PAN-SEARED SALMON & SHRIMP

New Orleans style grits, white wine lemon 29. GF

### SEAFOOD FRA DIAVLO

Sautéed lobster, shrimp, crab, mussels & clams, spicy tomato-crab broth, over fresh pappardelle pasta 38. \*GF

### JUMBO-LUMP CRABCAKES

Loaded smashed potatoes, seasonal vegetable, horseradish cream 33.

### 10 OZ BLACK ANGUS FILET MIGNON

Smashed fingerling potatoes, sautéed spinach and wild mushrooms 42. \*GF

### GRILLED LAMB PORTERHOUSE

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

### VEAL PARMESAN

Pounded, breaded, & lightly fried, marinara, fresh mozzarella, fresh pasta 42.

### RAGU ALLA BOLOGNESE

Fresh Gramingna 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.