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a fish called  
AVALON



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seafood grille



# *Celebrate the Holidays*

with A Fish Called Avalon



Executive Chef Kal  
Abdalla has created a special  
Holiday menu for December 24th  
and December 25th.



## For Reservations

Call 305-532-1727 Fax 305-913-6818  
[reservations@afishcalledavalon.com](mailto:reservations@afishcalledavalon.com)

# HAPPY HOLIDAYS 2011

Please select one First Plate, one Main Plate, and one Dessert per person.

Prices are associated with Main Plate selection. Raw Bar Selections are priced a la carte.

## FIRST PLATE:

ASIAN-STYLE CALAMARI - Lightly Breaded with Sweet Chili White Wine Sauce, Toasted Sesame

BAKED ESCARGOT- Crispy Puff Pastry Crust, Garlic Butter, Fresh Herbs, Wild Mushrooms

JUMBO LUMP CRAB & ROCK SHRIMP CAKES- Granny Smith Apple, Carrot-Celery Root Slaw, Spicy Rémoulade

JUMBO SHRIMP COCKTAIL - Cocktail Sauce

CHEF KAL'S SIGNATURE NEW ENGLAND CLAM CHOWDER - Leeks, Fresh Herbs

BANG BANG SHRIMP -Jumbo Shrimp, Spices, Herbs, Brown Sugar, Mint-Yogurt Sauce, Cucumber-Pepper Relish.

CHOPPED SALAD - Romaine, Tomato, Cucumber, Carrot, Celery, Red Cabbage, Garbanzo, White Balsamic Vinaigrette, Gorgonzola

CRISPY GOAT CHEESE SALAD - Basil Leaf, Heirloom Tomato, White Balsamic Vinaigrette

## MAIN PLATE:

JUMBO SHRIMP & GRITS — Sauteed in Garlic, Fresh Basil, Lemon, Roasted Tomato and Chardonnay, Garnished with Avocado, Grilled Manouri Cheese \$50

MISO-GLAZED SEABASS - Celery Root Potato Mash, Mango-Mint Beurre Blanc, Olive Oil, Roasted Mussels, Baby Bok Choy \$60

MACADAMIA-CRUSTED SNAPPER - Fresh Herbs, Spinach Risotto, Raspberry Beurre Blanc \$50

PAN-SEARED BRANZINO - Whole or De-boned, Extra Virgin Olive Oil, Fresh Oregano-Pepper Vinaigrette, Spinach Risotto, Roasted Beets, Orange \$60

8 OZ. FILET MIGNON - Mashed Potato, Steamed Spinach, Roquefort Cheese, Cabernet Sauce \$60

CITRUS CHICKEN - Truffled Sweet Potato Mash, Asian-Style Baby Beans, Gorgonzola-Lemon Beurre Blanc \$45

SAKE & TARRAGON GLAZED LOBSTER TAILS - Celery Root Potato Mash, Asian-Style Baby Beans \$65

CAVATELLINI — Roasted Baby Eggplant, Fresh & Sundried Tomato, Basil, Garlic, Burrata Mozzarella \$40

ORZO PAELLA - Maine Lobster, Shrimp, Sea Scallops, Mussels, Calamari, Saffron-Roasted Tomato Broth, Baby Spinach \$60

## DESSERT:

CHEF'S SIGNATURE CHEESECAKE - Sugar Glaze

KEY LIME - Fresh Whipped Cream, Raspberries

VALRHONA CHOCOLATE LAVA CAKE - Raspberry, Mango, Blackberry Purée

VANILLA BEAN CREME BRULEE - Pecan Maple Syrup Tuile, Fresh Berries

DAILY SELECTION OF ICE CREAM OR SORBET

## RAW BAR:

CHILLED ALASKAN KING CRAB LEGS \$36

JUMBO STONE CRAB CLAWS \$32 (2) - \$64 (4)

ICED SEAFOOD PLATEAU- Oysters, Mussels, Jumbo Shrimp Cocktail, Maine Lobster, Shallots Mignonette, Cocktail Sauce \$58