



STARTERS

OYSTERS ON THE HALFSHELL

bloody mary cocktail + lemon

{mp}

FRIED OYSTERS

pancetta remoulade,
smashed golden potato salad

{13}

SILVER QUEEN CORN SOUP

roasted mushrooms + popcorn shoots

{8}

PEEKY TOE CRAB + AVOCADO

dried esplette chili + lime vinaigrette

{12}

EAST COAST CHEESES

crostini, local honey + berry jam

{12}

STEAMED MUSSELS

daily preparation

{13}

SALADS

BLUE MOON ACRES MIXED LEAF

banyuls vinaigrette, stone fruit,
almonds + goat cheese

{9}

LITTLE GEM LETTUCE

flavors of classic wedge

{10}

+ 8- lump crab meat

HEIRLOOM CHERRY TOMATOES

housemade ricotta + opal basil

{9}

MAINS

NEW JERSEY FLUKE

mushroom conserva, wild rice, peas + herb sauce

{24}

CHAR

beluga lentil + corn salad, dijon mustard vinaigrette

{23}

BARNEGAT SCALLOPS

lemon pearl pasta, wilted arugula, shellfish broth

{27}

ROASTED CHICKEN BREAST

brown butter potato puree, lemon chard, natural jus

{26}

12OZ. NEW YORK STRIP STEAK "AU POIVRE"

fingerling potatoes, roasted baby vegetables + crab butter

{32}

WEEKLY PLATES

{ THURSDAY }

DOUBLE CUT PORK CHOP

-root beer brined-
apple sauce + parsley bliss potatoes

{22}

{ FRIDAY }

"MANHATTAN" STEAMED SHELLFISH

rouille smashed potatoes

{32}

{ SATURDAY }

RIBEYE STEAK + SOFTSHELL CRAB

corn succotash

{mp}

{ SUNDAY }

CRUMBED FLOUNDER

arugula, lemon vinaigrette

{22}

PASTAS

CHITARRE

market vegetables, garlic + our favorite olive oil

{ 12 }

FUSILLI TOSCANA

tomato ragu + slow roasted pork

{ 13 }

SIDES

BROWN BUTTER POTATO PUREE

{7}

+12-hackleback caviar, crème fraiche, chives

MAC & CHEESE

homemade pancetta, goldfish cracker crumbs

{9}

ROASTED ASPARAGUS

tarragon vinaigrette + grana padano

{8}

BRAISED GREENS

olive oil + garlic

{7}

MALT VINEGAR FRENCH FRIES

{7}

DESSERTS

DOUBLE CHOCOLATE CAKE

chocolate ganache + brandied cherries
ice cream or whipped cream

{10}

STRAWBERRY AND RHUBARB CRISP

rolled oats + vanilla ice cream

{ 9 }

BUTTERMILK PANNA COTTA

berries + local honey

{ 9 }

COCONUT TRES LECHES CAKE

caramel sauce, toasted coconut crunch
dark rum whipped cream

{ 9 }



BYO

Avalon / NJ / 2109 Dune Drive / 609-368-5000

SUNDAY - THURSDAY { 5PM-10PM } / FRIDAY - SATURDAY { 5PM-11PM }

THEDIVINGHORSEAVALON.COM