



STARTERS

OYSTERS ON THE HALF SHELL
classic mignonette || cocktail || fresh horseradish
[mp]

FRIED SEWANSECOTT OYSTERS [VA]
house cured pancetta mayo,
smashed “dutch” potatoes
14

STEAMED BLUE BAY MUSSELS
daily preparation
14

TEQUILA CURED ATLANTIC SALMON
peach, tomato + basil
16

BALLOTINE de QUAIL
cornbread + country sausage stuffing,
honey vinaigrette
15

GAZPACHO
watermelon + heirloom tomato
9

SALADS

EARLY SUMMER GREENS
fresh goat cheese, toasted almonds,
marinated blueberries + sherry vinaigrette
10

GREEK
arugula, cucumber, olive, tomato,
feta + red wine vinaigrette
10

ICEBERG “WEDGE”
lump crab meat, bacon, farmer’s egg,
onion, fines herbs + 7 mile island dressing
16

MAINS

NEW JERSEY FLUKE
corn succotash,
oven dried tomato vinaigrette
31

MAHI MAHI
kale, house cured bacon,
confit red bliss potatoes + parsley pesto
34

HUDSON CANYON SCALLOPS
preserved lemon pearl pasta,
arugula, vermouth nâge
36

ROASTED CHICKEN BREAST
truffle mashed potatoes,
asparagus + natural jus
29

12oz NY “BUTCHER’S WIFE” CUT
[creek stone farms]
handcut french fries, maître d'hôtel butter,
bordelaise sauce
42

WEEKLY PLATES

[THURSDAY]
DOUBLE CUT PORK CHOP
yankee cornbread + rob’s cole slaw
26

[FRIDAY]
CASEY & BEN’S FRESH CATCH

[SATURDAY]
STEAKHOUSE NIGHT
prime meats hand selected by Pat LaFrieda

[SUNDAY]
CRUMBED FLOUNDER
tartar + lemon
26

SIDES

GREEN BEANS
almonds + brown butter
9

ASPARAGUS
tarragon vinaigrette + grana padano
9

ROASTED MUSHROOMS
olive oil poached garlic + thyme
8

MASHED POTATOES
truffle
10

“BOARDWALK” FRIES
sea salt + malt vinegar mayo
8

DESSERTS

“KiT KaT”
chocolate ganache + crispy peanut butter
10

BLUEBERRY CAKE
classic lemon curd
10

KEYLIME PANNA COTTA
toasted coconut
10

BANANA SPLIT
neopolitan ice cream [chocolate, cherry, honey vanilla]
toasted walnuts, butterscotch, brandy cherry
12



BYO
Avalon / NJ / 2109 Dune Drive / 609-368-5000
SUNDAY - THURSDAY { 5PM-10PM } / FRIDAY - SATURDAY { 5PM-11PM }
THEDIVINGHORSEAVALON.COM