
a fish called
AVALON



SAVOR. EXPERIENCE. **CELEBRATE**



THE **ULTIMATE** OCEAN DRIVE
DINING EXPERIENCE
Est. 1989

celebrating
27 years
of success

Professional assistance in planning for small groups and events



TIME-HONORED SEAFOOD TRADITION IN MIAMI BEACH

For the freshest seafood in South Beach,
A Fish Called Avalon is an OceanDrive legend.
The superb cuisine, relaxed Ocean Drive setting,
and impeccable service have been delighting
diners from more than 25 years.

Special occasions, Corporate and Wedding Events
Located on the corner of 7th & Ocean Drive
with nightly live music

Buy-out full capacity
Seating dinner: 200
Cocktail reception: 400
Available for Lunch and Dinner

Inside converts to semi-private space with outdoor view.





OPEN BAR PACKAGES

Super Premium

Grey Goose Vodka, Bombay Sapphire Gin, Herradura Tequila, Southern Comfort, Dewars White Label, Johnny Walker, Crown Royal, Bacardi Rum, Chivas 12, Jameson, wine & beer package included

1 Hour \$40 / 2 Hours \$55 / 3 Hours \$65 Per Person

Premium

Absolut Vodka, Bombay Gin, El Jimador Tequila, Jack Daniel's, Dewars White Label, Bacardi Rum wine & beer package included

1 Hour \$35 / 2 Hours \$50 / 3 Hours \$60 Per Person

Super Premium Wine & Beer

Miller Lite, Coors, Corona, Sierra Nevada, Heineken, Guinness, Sommelier's choice of one red wine and one white wine

1 Hour \$30 / 2 Hours \$45 / 3 Hours \$55 Per Person

Premium Wine & Beer

Guinness, Heineken, Corona, Sierra Nevada, Miller Lite, Coors, Brooklyn Larger, New Belgium 'Snapshot'

1 Hour \$25 / 2 Hours \$30 / 3 Hours \$35 Per Person

All packages include non-alcoholic options such as soft drinks and juice

BY THE GLASS

Wine by the Glass
\$14 - \$16

Welcome Mojito, Cocktail or Glass of Champagne
\$14 +

2 After Dinner Drinks
\$24 +

Domestic & Imported Beer
\$7

Still & Sparkling Bottled Water
\$7

Sodas & Juices
\$4

Hot Tea, Espresso & Coffee
\$5

HORS D' OEUVRES

PRICED BY PIECE

Poultry & Beef

CHICKEN PESTO FLATBREAD \$5
sundried tomato pesto, spinach, four cheeses

STEAK TARTARE \$6
mushroom deuxelle marjoram cream sauce, vegetables

CRISPY SPRING STRAW ROLL \$5
beef, herbs, and vegetables

Seafood

CRAB WONTONS \$5
sweet chili sauce

SWEET SHRIMP TEMPURA \$6
apricot chives sauce

JUMBO LUMP CRAB CAKES \$6

SMOKED SALMON FLATBREAD \$5
capers, onion, cream cheese

CHILLED SHRIMP COCKTAIL \$6
leek potato mash, asian style
baby beans

TARRAGON SHRIMP SALAD \$6
artichoke leaf, feta cheese

Vegetarian

GREEK FLATBREAD \$4
tomato, kalamata olive, feta, shredded
romaine, finished with greek dressing

BAKED GOAT CHEESE CROSTINI \$4
roasted beets

MUSHROOM TEMPURA \$4
three mustard sauce

CRISPY SPINACH EMPANADAS \$3
CRISPY CHEESE EMPANADAS \$3

MENU ONE

3 COURSE MENU • \$65 PER PERSON + 9% TAX + 22% SERVICE CHARGE

Soup & Salad

Choice of two

AVALON CHOPPED SALAD

romaine, tomato, cucumber, carrot, red cabbage,
garbanzo, basil, white balsamic vinaigrette, gorgonzola

CLASSIC CAESAR

romaine, shaved reggiano, anchovies

WILD MUSHROOM SOUP

crème fraiche, portabella & shiitake mushroom

Main Dishes

Choice of two

SEAFOOD RISOTTO

shrimp, scallops, calamari, mussels,
clams, fresh fish, roasted garlic,
english peas, tomato

FREE RANGE CITRUS CHICKEN

truffled sweet potato mash, asian baby
beans, gorgonzola citrus beurre blanc

RADIATORI PASTA

(vegetarian option) selection
of vegetables, mushroom
roasted and sun dried tomatoes,
garlic fresh basil, olive oli

MAPLE GLAZED WILD SALMON

on a bed of baby kale fattoush salad,
sumac lemon dressing

Sweets

Choice of two

Classic Key Lime Pie • Signature Cheesecake • Mango & Raspberry Sorbet

MENU TWO

3 COURSE MENU • \$75 PER PERSON + 9% TAX + 22% SERVICE CHARGE

Small Plates

Choice of two

BANG BANG SHRIMP

25 year recipe, curry spices, mint
yogurt sauce, cucumber pepper relish

BAKED ESCARGOTS

garlic butter, fresh herbs, pernod

CLASSIC CAESAR

romaine, shaved reggiano, anchovies

AVALON CHOPPED SALAD

romaine, tomato, cucumber, carrot, red
cabbage, garbanzo, basil, white balsamic
vinaigrette, gorgonzola

WILD MUSHROOM SOUP

crème fraiche, portabella & shiitake
mushrooms

Main Dishes

Choice of three

MACADAMIA CRUSTED SNAPPER

spinach risotto, raspberry beajolais,
buerre blanc

BURRATA DI MOZZARELLA

prosciutto wrapped burrata, roasted
portabella, arugula, parsley vinaigrette

SEAFOOD RISOTTO

shrimp, scallops, calamari, mussels,
clams, fresh fish, roasted garlic,
english peas, tomato

FREE RANGE CITRUS CHICKEN

truffled sweet potato mash, asian baby
beans, gorgonzola citrus beurre blanc

RADIATORI PASTA

(vegetarian option)
selection of vegetables, mushroom
roasted and sun dried tomatoes,
garlic fresh basil, olive oli

MAPLE GLAZED WILD SALMON

on a bed of baby kale fattoush salad,
sumac lemon dressing

Sweets

Choice of two

Classic Key Lime Pie • Signature Cheesecake • Praline Chocolate Lava Cake • Sorbet

MENU THREE

4 COURSE MENU • \$85 PER PERSON + 9% TAX + 22% SERVICE CHARGE

Small Plates

Choice of two

BANG BANG SHRIMP

25 year recipe, curry spices, mint
yogurt sauce, cucumber pepper relish

BAKED ESCARGOTS

garlic butter, fresh herbs, pernod

LOBSTER BISQUE

cognac, crème fraiche

JUMBO LUMP CRAB CAKE

haricot verts, microgreens, spicy
sriracha remoulade

Salad

Choice of one

BABY GREENS SALAD

pear, honey roasted pecans, heirloom tomato,
cucumber, roquefort lime dressing

CLASSIC CAESAR

romaine, shaved reggiano, anchovies

AVALON CHOPPED SALAD

romaine, tomato, cucumber, carrot, red
cabbage, garbanzo, basil, white balsamic
vinaigrette, gorgonzola

Main Dishes

Choice of three

16 OZ. RIBEYE

prime cut, three mustard horseradish sauce,
roasted garlic potato mash, roasted vegetables

MACADAMIA CRUSTED SNAPPER

spinach risotto, raspberry beaufolais, beurre blanc

JUMBO SHRIMP SCAMPI PROVENCAL

roasted tomato, chardonnay, avocado,
saffron basmati rice, manouri cheese

SEAFOOD RISOTTO

shrimp, scallops, calamari, mussels, clams,
fresh fish, roasted garlic, english peas, tomato

MAPLE GLAZED WILD SALMON

on a bed of baby kale fattoush salad,
sumac lemon dressing

FREE RANGE CITRUS CHICKEN

truffled sweet potato mash, asian baby
beans, gorgonzola citrus beurre blanc

RADIATORI PASTA

(vegetarian option) selection
of vegetables, mushroom
roasted and sun dried tomatoes,
garlic fresh basil, olive oli

Sweets

Choice of two

Crème Brulee Tulle • Signature Cheesecake • Praline Chocolate Lava Cake • Sorbet

MENU FOUR SIGNATURE

4 COURSE MENU • \$95 PER PERSON + 9% TAX + 22% SERVICE CHARGE

Small Plates

Choice of two

SEARED SCALLOPS

bibb lettuce, smoked bakon, golden
heirloom tomato, mint beurre blanc

BANG BANG SHRIMP

25 year recipe, curry spices, mint
yogurt sauce, cucumber pepper relish

BAKED ESCARGOT

garlic butter, fresh herbs, pernod

LOBSTER BISQUE

cognac, crème fraiche

JUMBO LUMP CRAB CAKE

haricot verts, microgreens, spicy sriracha remoulade

CRAB GAZPACHO

cucumber, white grapes, jumbo lump
crab, microgreensharicot

BLUE POINT OYSTERS

ceviche marinade, cocktail sauce

Salad

Choice of one

BABY GREENS SALAD

pear, honey roasted pecans, heirloom tomato,
cucumber, roquefort lime dressing

CLASSIC CAESAR

romaine, shaved reggiano, anchovies

AVALON CHOPPED SALAD

romaine, tomato, cucumber, carrot,
red cabbage, garbanzo, basil, white
balsamic vinaigrette, gorgonzola

Main Dishes

Choice of three

8 OZ. FILET MIGNON

roasted tomato, chardonnay, avocado, saffron
basmati rice, manouri cheese

16 OZ. RIBEYE

prime cut, three mustard horseradish sauce,
roasted garlic potato mash, roasted vegetables

CRAB CRUSTED GROUPER

steamed spinach, giant white beans, roasted
teardrop tomatoes, madeira beurre blanc

MACADAMIA CRUSTED SNAPPER

spinach risotto, raspberry beaufolais, beurre blanc

JUMBO SHRIMP SCAMPI PROVENCAL

roasted tomato, chardonnay, avocado,
saffron basmati rice, manouri cheese

SEAFOOD RISOTTO

shrimp, scallops, calamari, mussels, clams, fresh
fish, roasted garlic, english peas, tomato

FREE RANGE CITRUS CHICKEN

truffled sweet potato mash, asian baby beans,
gorgonzola citrus beurre blanc

RADIATORI PASTA

(vegetarian option) selection of vegetables,
mushroom roasted and sun dried
tomatoes, garlic fresh basil, olive oli

Sweets

Choice of two

Crème Brulee Tulle • Signature Cheesecake • Praline Chocolate Lava Cake • Sorbet

MENU FIVE **LAND & SEA**

4 COURSE MENU • \$110 PER PERSON + 9% TAX + 22% SERVICE CHARGE

For the Table

FAMOUS SEAFOOD PLATEAU

Maine Lobster, Jumbo Lump Crab Meat, Oysters, Mussels, Shallots Mignonette

Soup & Salad

Choice of two

BABY GREENS SALAD

pear, honey roasted pecans, heirloom tomato, cucumber, roquefort lime dressing

CLASSIC CAESAR

romaine, shaved reggiano, anchovies

LOBSTER BISQUE

cognac, crème fraîche

AVALON CHOPPED SALAD

romaine, tomato, cucumber, carrot, red cabbage, garbanzo, basil, white balsamic vinaigrette, gorgonzola

EXOTIC WILD MUSHROOM SOUP

crème fraîche, portabella & shiitake mushroom

Main Dishes

Choice of three

8 OZ. FILET MIGNON

roasted tomato, chardonnay, avocado, saffron basmati rice, manouri cheese

16 OZ. RIBEYE

prime cut, three mustard horseradish sauce, roasted garlic potato mash, roasted vegetables

CRAB CRUSTED GROUPER

steamed spinach, giant white beans, roasted teardrop tomatoes, madeira buerre blanc

MACADAMIA CRUSTED SNAPPER

spinach risotto, raspberry beaufort, buerre blanc

RADIATORI PASTA

(vegetarian option) selection of vegetables, mushroom roasted and sun dried tomatoes, garlic fresh basil, olive oil

SAKE GLAZED LOBSTER TAILS

leek potato mash, asian style baby beans

JUMBO SHRIMP SCAMPI PROVENCAL

roasted tomato, chardonnay, avocado, saffronbasmati rice, manouri cheese

SEAFOOD RISOTTO

shrimp, scallops, calamari, mussels, clams, fresh fish, roasted garlic, english peas, tomato

FREE RANGE CITRUS CHICKEN

truffled sweet potato mash, asian baby beans, gorgonzola citrus beurre blanc

Sweets

Choice of two

Crème Brulee Tulle • Signature Cheesecake • Praline Chocolate Lava Cake • Sorbet

WINE FOR EVENTS

PROSECCO

La Gioiosa, Prosecco, Italy \$48

WHITE WINE

CHARDONNAY

Swim Surf, Napa Valley, California \$48

PINOT GRIGIO

Alois Lageder, Italy \$48

RIESLING

Clean Slate, Mosel, Germany \$46

RED WINE

CABERNET SAUVIGNON

Reserve Speciale, Gerard Bertrand, France \$54
Coppola Diamond Collection Claret, California \$60

MERLOT

Alexander, Alexander Valley Vineyards, California \$56

MALBEC

Trivento "Reserve", Mendoza, Argentina \$46

Full wine list is available with one-week notice to place orders.

EVENT INFORMATION

Company Name/Event Name _____

Address _____

Website _____

Contact Name & Phone Number _____

Contact Email _____

Event Date Time _____ # of guests _____

On-site contact cell # _____

How did you hear about us _____

Hotel _____

Menu one, two, three, four or five _____

Small Plates _____

Soup/Salad _____

Main Dishes _____

Sweets _____

Hors d' Ouevres _____

Beverages on consumption _____

Wine & Beer & Liquor allowed _____

Pre-selecting the wine _____

Bottled water _____

Welcome beverage: mojito, sangria, prosecco _____

How will the group arrive: car, bus, taxi, walking _____

Complimentary logo on menu _____

Separate food & beverage checks _____

700 Ocean Drive, Miami Beach afishcalledavalon.com