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## RAW BAR

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### \*OYSTERS ON THE HALF SHELL

Chili Mignonette, Cocktail Sauce  
23

### \*HAMACHI CEVICHE

Pickled Onions, Corn,  
Sweet Potato  
30

### GRILLED SHRIMP "COCKTAIL"

Chilled, Cocktail Sauce,  
Horseradish Cream  
21

### \*FIRE WATER SCALLOPS

Radish, Cucumber, Avocado Cream  
25

### IBÉRICO DE BELLOTA

2 oz.

### LOMO

Cured, Acorn Fed, Iberian  
Black Footed Pork  
Tenderloin  
35

### JAMON

36 Month, Acorn Fed,  
Iberian Black Footed Ham  
75

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## BITES

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### HUSH PUPPIES

Blue Crab, Ranchera Sauce, Honey Butter  
13

### JAMON TOAST

Toasted Bread, Olives, Roasted Garlic,  
Red Wine Jam  
24

### FISH FRY

Market Fish, Shrimp, Caper,  
Lemon Tartar Sauce  
18

### TOAST

Toasted Bread, Tomato, Queso Fresco,  
EVOO, Herb Salad  
12

### AVOCADO HUMMUS

Toasted Bread, Crispy Chickpeas  
14

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## GREENS

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### GRILLED AVOCADO

Spiced Goat Cheese,  
Pine Nuts, Yuzu Vinaigrette  
16

### GRILLED ENDIVE SALAD

Point Reyes Baby Blue Cheese,  
Pecans, Grapefruit Vinaigrette  
15

### ROASTED HEARTS OF PALM SALAD

Avocado, Florida Citrus, Heirloom  
Cherry Tomatoes, Quinoa,  
Tamarind Dressing  
24

### GARDEN SALAD

Olives, Cucumbers, Gem Lettuce,  
Sweet Peppers,  
Creamy Herb Dressing  
14

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## OCEAN

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### SEARED SCALLOPS

Cauliflower, Bacon,  
Bitter Greens  
37

### SHRIMP

Tomato, Garlic, Cilantro, White BBQ  
27

### HALIBUT

Veracruzana Sauce  
38

### CEDAR ROASTED SALMON

Jamon Chips, Smoked Carrots,  
Mezcal Butter  
36

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## LAND

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### TENDERLOIN

Whipped Potatoes,  
Aji Panca Jus  
58

### SKIRT STEAK

Spiced Rub, House Sauces  
48

### JOYCE FARMS CHICKEN

Truffle, Embered Beets, Avocado Cream  
28

### IBERIAN PORK "PLUMA"

Garbanzo and Chorizo Stew,  
Mojo Verde  
45

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## FEAST

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### GRILLED WHOLE FISH

Black Garlic, Cilantro,  
Pineapple Pico De Gallo  
50

### CIOPPINO

Halibut, Maine Lobster,  
Crab, Shrimp, Clams,  
Mussels, Fingerling  
Potatoes, Toast  
60/110

### MAINE LOBSTER

2LB, Chimichurri,  
Lime-Mustard Butter  
110

### BONE-IN BEEF RIB

Pickled Chilies, Kabocha,  
Guava Jam, Braise-jus  
50

### JOSPER CHARRED

### PRIME RIB

Blistered Peppers,  
Horseradish Cream,  
Rosemary Mustard  
72

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## VEGETABLES

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### WOOD GRILLED BOK CHOY

Crispy Onions, Garlic,  
Thai Vinaigrette  
11

### ROASTED BROCCOLI

Manchego,  
\*Caesar Dressing  
11

### ROASTED SWEET POTATOES

Aioli,  
Spicy Tomato Sauce  
12

### ABIKA RATATOUILLE

Garden Vegetables,  
Manchego, Fried Egg  
14

### SALT ROASTED POTATOES

Mojo Verde,  
Roasted Garlic Aioli  
10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical condition.

\*Denotes raw item

# ABIKA

WOOD FIRE GRILL



# ABIANKA

WOOD FIRE GRILL