

CUSTOM HOUSE

★ AVILA BEACH ★

Restaurant Hours

8:00am – 9:00pm Sunday-Thursday
8:00am – 10:00pm Friday and Saturday

Breakfast served Monday - Friday 8:00am - 11:30am
Saturday, Sunday and Holidays 8:00am - 2:00pm

Lunch served daily from 11:30am - 4:00pm

Dinner served Sunday - Thursday from 5:00pm - 9pm and
Friday and Saturday 5:00pm - 10:00pm

Appetizers

Chicken or Shrimp Quesadilla

Grilled tequila lime chicken or shrimp with Jack and Cheddar cheese in a crisp flour tortilla. Served with guacamole, sour cream and pico de gallo. Chicken \$10 / Shrimp \$12

Crab Cakes

Two panko encrusted deep sea red crab cakes with black beans and fire roasted corn salsa, drizzled with spicy chipotle aioli. \$15

Shrimp or Crab Cocktail

Jumbo prawns or crab claw, celery and Custom House cocktail sauce. \$13

Steamers

Steamed clams or mussels, sauteed onions and bell peppers in a white wine garlic butter sauce served with grilled Parmesan bread. \$14.
Add \$2 for **both** mixed clams and mussels.

Ahi Tuna Tataki Tostaditas

Southwestern spiced-seared sashimi grade yellowfin tuna over corn chips, guacamole, and green leaf lettuce, topped with chipotle sour cream. \$14

Yellowfin Ahi Tuna Sashimi

Finest grade of raw yellowfin ahi thinly sliced over wakame salad with pickled ginger, soy-mirin glaze, and wasabi. \$14

Ahi Tuna Tempura Roll

Tempura fried yellowfin ahi, fresh pineapple and cilantro rolled in ginger scented rice and nori seaweed. \$14

Calamari

Tubes, tentacles and steak strips, tempura battered and served with roasted garlic chipotle aioli. \$11

Jumbo Coconut Prawns

Freshmade coconut coated jumbo shrimp with sesame soy vinaigrette and apricot ginger marmalade. \$13

Sautéed Mushrooms

Sautéed whole button mushrooms in a white wine garlic butter sauce served with grilled Parmesan bread. \$12

Fish & Chips

A Custom House specialty, our Alaskan cod fish and chips are tempura battered or breaded upon request. Served with fries or salad. Small \$17 / Large \$20

Onion Rings

Colossal yellow onions dipped in buttermilk and spices and breaded with cracker meal. \$9

Custom House Clam Chowder

Our New England style homemade chowder is thick, creamy and delicious! Cup \$5 / Bowl \$6 / Bread Bowl \$8

Top with crab or smoked salmon for \$4, bacon for \$2.

Add a cast iron seared shrimp skewer for \$5.

Flatbread Appetizers

Individual light and crispy gourmet creations

Sweet N Spicy BBQ Chicken

Chipotle BBQ sauce, mozzarella cheese, sliced chicken breast, red onion and fresh cilantro. \$11

Sun-dried Tomatoes and Mushrooms

Sun-dried tomatoes baked with fresh mushrooms, caramelized onions, mozzarella and Asiago cheese with fresh herbs. \$9

Chicken Bacon Ranch

Sliced white chicken breast, bacon, diced Roma tomatoes, mozzarella and Asiago cheese with sliced green onions and our buttermilk ranch dressing. \$10

Bianco Magnifico

Our garlic herb sauce topped with provolone cheese, prosciutto, caramelized onion, sliced chicken breast, and balsamic glaze. \$11

Chicken Lemon Artichoke

Garlic herb and oil, Fontina, mozzarella, fresh spinach, sliced chicken breast, artichoke hearts, diced onions, and fresh lemon juice. \$9

Veggie Pesto

Our rich pesto sauce topped with feta cheese, roasted red peppers, red onions, diced Roma tomatoes, Kalamata olives, and mushrooms. \$9

Salads

Your choice of house prepared Ranch, Roquefort Bleu Cheese, Thousand Island, Honey Mustard or Custom House Garlic Balsamic. **Add seared ahi, smoked salmon, crab or chicken for \$4. Add a cast iron seared shrimp skewer for \$5.**

Fresh Mixed Greens

Romaine hearts, green leaf lettuce, baby greens, grape tomatoes, cucumber, garbanzo beans, sweet red onion, and Custom House garlic croutons. \$4

Spinach Leaves

Sliced egg, mushrooms, grape tomatoes, pecan pieces, red onion, and applewood smoked bacon tossed with a bacon shallot vinaigrette. \$9

✦ Baby Iceberg Wedge

Red pears, roasted pecans, hass avocado, green onions topped with Roquefort bleu cheese dressing. \$12

Custom House Cobb

Turkey, bacon, mixed greens, grape tomatoes, zucchini, broccoli, sweet red onion, black olives, sliced egg and cauliflower sprinkled with bleu cheese crumbles. \$12

Lemon Herb Field Greens

Spinach, green leaf and Romaine lettuce, baby greens, and sunflower sprouts tossed in a lemon herb vinaigrette then topped with mandarin orange segments, dried cranberries, toasted almonds and feta cheese. \$9

Caesar Salad

Crisp romaine hearts tossed in our housemade Caesar dressing, freshly grated Parmesan cheese, and Custom House garlic croutons. \$9.

Asian Chicken Salad

Crisp romaine hearts, grilled chicken, mandarin oranges, sugar snap peas, almond pieces, and sunflower sprouts tossed in Custom House sesame vinaigrette. \$14

Shrimp or Crab Louie

Mixed greens, grape tomatoes, zucchini, broccoli, sweet red onions, cauliflower, sliced egg, lemon, Jack and Cheddar cheese. Shrimp \$13 / Crab \$14

From The Land

Prepared on our oak pit BBQ, served with garlic whipped mashed potatoes and a seasonal vegetable medley.

We proudly serve aged USDA choice or higher grade beef, corn fed, hand-selected and aged a minimum of 35 days.

Add a cast iron seared shrimp skewer for \$5.

Bacon-Wrapped	
Twin Petite Filet Mignon	9oz. \$39
New York Strip	14oz. \$33
Porterhouse	18oz. \$40
Ribeye	16oz. \$38
Chicken Breast	8oz. \$16
Pork Loin Chops	14oz. \$24
Top Sirloin	12oz. \$30

Surf 'n Turf \$43
4oz. bacon-wrapped filet mignon, grilled jumbo shrimp and pan seared jumbo scallops topped with chimichurri butter. Add an extra 4oz. filet for \$7.

Available Friday and Saturday Only

Slow Roasted Prime Rib
Our boneless prime rib roast is slow cooked at a low temperature for maximum tenderness.
10oz. \$25 / 16oz. \$35

Pasta

Fettuccine Alfredo with Asparagus & Mushrooms

Fettuccine in a garlic cream sauce finished with grilled asparagus and sautéed portabella mushrooms. \$18.
Add grilled chicken for \$4 or pan seared prawns or scallops for \$8

Braised Tenderloin Beef & Asiago Tortellini

Tender sliced filet mignon tips, portabella mushrooms and roma tomatoes tossed with asiago filled tortellini in a basil marsala sauce. \$24

Cajun Spiced Creamy Marinara Penne Pasta

Black tiger prawns, andouille sausage, onions, peppers, broccoli and Parmesan cheese. \$28

Custom House Cioppino

Sautéed seafood medley with shrimp, clams, mussels, scallops, crab, and seasonal fish, finished off in our hearty white wine tomato broth. Served with garlic cheese bread. \$34

From The Sea

Served over oven roasted tomato quinoa basmati rice and a seasonal vegetable medley. Topped with a lemon-caper butter sauce. Prepared on our custom oak pit or pan seared.

We use only the highest quality seafood cuts. All seafood entrées are available "naked" with salt and pepper, pan seared to medium temperature.

Wild Salmon	\$29
Yellowfin Tuna Steak	\$23
Swordfish Steak	\$24
Alaskan Halibut Fillet	\$36
Mahi Mahi Fillet	\$29
Pan Seared Jumbo Shrimp & Scallops	\$24
FRESH Local Catch - Ask Your Server	MARKET
Served with lemon and tartar sauce.	

Hot Sandwiches

Custom House Cheeseburger

1/2 lb. Angus Beef patty on a garlic butter kaiser bun with Thousand Island dressing and choice of cheese. Served with fries. \$12. *Sub Garden Burger at no charge. Add bacon, avocado or guacamole for \$2 Ortega chiles or mushrooms for \$1*

The Sunburst

Grilled croissant with slow roasted turkey, avocado, applewood smoked bacon, lettuce, tomato, and melted Jack cheese. Served with fries. \$12

Fish Sandwich

Seasoned and grilled fish fillet on garlic Parmesan sourdough with green leaf lettuce, tomato, onion, and tartar sauce. Served with fries. \$11