

CUSTOM HOUSE

AVILA BEACH, CALIFORNIA

DINNER MENU

STARTERS

NACHOS \$14.50

Corn tortilla chips, refried beans, black olives, jalapeño, pico de gallo, jack and cheddar cheese, sour cream, guacamole.

Add Ground Beef \$3 Chicken or Steak \$5

STREET TACOS (5) \$18.50

Grilled steak, diced onion, cilantro, on corn tortillas with side of avocado-tomatillo salsa.

CRISPY CHICKEN WINGS \$17.50

Buffalo sauce, buttermilk ranch.

CRISSCUT SWEET POTATO FRIES \$10.50

Green chili aioli, chipotle aioli.

CHICKEN TENDERS \$13.50

Garlic, parmesan, buttermilk ranch.

FRESH BAKED SOURDOUGH ROLLS WITH HERBED BUTTER \$2.25

DUNGENESS CRAB COCKTAIL \$28

Avocado, grape tomato, pickled onion, cabbage slaw, mustard sauce, house-made potato chips.

Sub Mexican White Shrimp \$19.50

BUTTERMILK FRIED CALAMARI \$16.50

Green chili aioli, lemon, parsley.

OYSTERS

1/2 Dozen \$16.50 / Full Dozen \$31

Champagne mignonette, cocktail sauce, lemon.

SHRIMP CEVICHE \$19.50

Poblano pepper, cucumber, tomato, shallots, cilantro, lime vinaigrette, tortilla chips.

AVILA FAVORITES

CLAM CHOWDER

Cup \$9.50 Bowl \$12.50 Bread Bowl \$14.50

Add Cheese \$1 Add Bacon Crumbles \$2

Add Smoked Salmon or Shrimp \$5

FISH TACOS \$18.50

Tempura battered Alaskan cod, jalapeño ranch, cabbage, pico de gallo, queso fresco.

Available Grilled

JUMBO ONION RINGS \$12.50

Herbs, spices, buttermilk ranch.

FRESH CRAB CAKES \$23.75

Dungeness crab, pineapple salsa, spicy lemon coconut sauce, shaved fennel, parsley.

JUMBO COCONUT SHRIMP \$19.50

House-breaded Black Tiger shrimp, mango chili sauce, lime, cilantro.

In an effort to conserve, water will be served only upon request. Split Plate \$6. Corkage Fee \$15. NO CHECKS PLEASE.

Consuming raw or undercooked meat, eggs, poultry, or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions. 03/24