

CUSTOM HOUSE

AVILA BEACH, CALIFORNIA

LUNCH MENU

STARTERS

CLAM CHOWDER

Potato, celery, and herbs.

Cup \$9.50 Bowl \$12.50 Bread Bowl \$14.50
Add Cheese \$1 Add Bacon Crumbles \$2
Add Smoked Salmon or Shrimp \$5

CRISPY CHICKEN WINGS \$17.50

Buffalo sauce, buttermilk ranch.

BUTTERMILK

FRIED CALAMARI \$16.50

Green chili aioli, lemon, parsley.

FRESH CRAB CAKES \$23.75

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

STREET TACOS (5) \$18.50

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

DUNGENESS

CRAB COCKTAIL \$28

Avocado, grape tomato, pickled onion, cabbage slaw, mustard sauce, house potato chips.
Sub Mexican White Shrimp \$19.50

OYSTERS

1/2 DOZEN \$16.50 / FULL DOZEN \$31

Champagne mignonette, cocktail sauce, lemon.

CHICKEN TENDERS \$13.50

Garlic, parmesan, buttermilk ranch.

SHRIMP CEVICHE \$19.50

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

CRISSCUT

SWEET POTATO FRIES \$10.50

Green chili aioli, chipotle aioli.

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

FRIES	\$8.50
OLD BAY FRIES	\$9.50
GARLIC & HERB FRIES	\$9.50
MIXED GREEN SALAD	\$7.50
1/2 CAESAR SALAD	\$8.50
SIDE OF FRUIT	\$3.50

AVILA FAVORITES

JUMBO ONION RINGS \$12.50

Herbs, spices, buttermilk ranch.

JUMBO

COCONUT SHRIMP \$19.50

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

FISH TACOS \$18.50

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

FISH & CHIPS

SM \$18.50 / LG \$22.75

Tempura battered Alaskan cod, coleslaw, tartar sauce, cocktail sauce, lemon, Old Bay fries.

SALADS

SIMPLE GREENS \$13.50

Spring mix, Fuji apples, candied walnuts, grape tomatoes, parmesan, choice of dressing.

CHOPPED \$17.50

Iceberg, applewood smoked bacon, fried shallots, queso fresco, hard boiled egg, green onion, ranch.

CAESAR \$14.50

Arugula, romaine, parmesan, croutons, creamy Caesar dressing.

SWEETHEART GEM \$19.50

Chilled-grilled Mexican white shrimp, grape tomatoes, avocado, pickled onion, toasted almonds, Louie dressing.

ASIAN CHICKEN \$20

Grilled chicken, hearts of romaine, orange supremes, almonds, snap peas, sprouts, wontons, sesame vinaigrette.

Add to any salad

Shrimp Skewer (5)	\$5
Grilled Chicken Breast (8oz)	\$7
Smoked/Grilled Salmon (4oz)	\$7
Seared Ahi Tuna (4oz)	\$5
Chilled Crab Meat (2oz)	\$6

MAINS

\$3 Sub Caesar Salad, Clam Chowder, Onion Rings, Sweet Potato Fries, or Garlic Fries. Add Bacon or Avocado \$3.

HABANERO

BACON BURGER \$19.75

American cheese, fried egg, tater tots, arugula, habanero bacon jam, brioche bun, fries.

O.C.H. BURGER \$18.50

American cheese, lettuce, tomato, onion, pickles, secret sauce, brioche bun, fries.

WESTERN BURGER \$20.75

Cheddar cheese, applewood bacon, onion rings, BBQ sauce, brioche bun, fries.

SUBSTITUTE CHICKEN BREAST NO CHARGE OR IMPOSSIBLE BURGER \$3.50

SMOKED TURKEY \$18.50

Bacon, avocado, gruyere cheese, arugula, chipotle aioli, croissant, fries.

FRENCH DIP \$24.75

Herb roasted prime rib, gruyere, horseradish cream, au jus, parmesan hoagie roll, fries.
Add Mushrooms or Caramelized Onion \$2

LOBSTER ROLL \$24.75

Lemon, dill, shallots, tarragon aioli, buttered New England roll, Old Bay fries.

BLACK PEPPER

SEARED AHI \$21.75

Asian slaw, sweet pickled onions, creamy wasabi, ciabatta bun, Old Bay fries.

PORK BELLY BANH MI \$18.50

Shredded carrots, cucumber, jalapeños, soy mirin mayo, French baguette, fries.

LUNCH MENU

