

Starters & Salads

<i>CLAMS IN SHERRY SAUCE</i> Sherry wine, White Wine, Garlic, Datil Pepper, Italian Parsley	\$11
<i>*Wine pairing- Due Torri, Pinot Grigio, Italy</i>	
<i>SPANISH OYSTER STEW</i> Saffron Cream, Jumbo Oysters, Spices	\$10
<i>*Wine pairing- Pine Ridge Chenin Blanc, California</i>	
<i>BLUE CRAB COBBLER</i> Coconut Milk, Ginger, Shallots, Garlic, Jumbo Lump Crab	\$12
<i>*Wine pairing- Noblissimo, Pinot Grigio, Italy</i>	
<i>SEARED SCALLOPS</i> Edamame Succotash, Tamarind Glaze	\$14
<i>*Wine pairing- Bread & Butter Chardonnay, California</i>	
<i>HUMMUS FLIGHT</i> Edamame, Sun-dried Tomato, Lemon, Root Vegetable Chips	\$11
<i>*Wine pairing- Cannonball Sauvignon Blanc, California</i>	
<i>SHRIMP CATALONIA</i> Lemon, Garlic, Datil Pepper, Marcona Almonds, Shallot	\$13
<i>*Wine pairing- Cht. St. Michelle Riesling, Washington</i>	
<i>*CEVICHE</i> Fresh Catch, Habanero, Cilantro, Roasted Corn, Red Onion, Tostones, Pomegranate	\$12
<i>*Wine pairing- Noblissimo, Pinot Grigio, Italy</i>	
<i>ASPARAGUS AND SERRANO "BREAKFAST"</i> Asparagus, Serrano, Poached Egg, Toast Point	\$11
<i>*Wine pairing- La Luca Prosecco, Italy</i>	
<i>DUCK CONFIT</i> Mango-Habanero BBQ Sauce, CousCous, Frisee, Pomegranate-Corn Salsa	\$11
<i>*Wine pairing- Pey La Tour Bordeaux, France</i>	
<i>SPANISH CHARCUTERIE</i> Serrano, Manchego, Chorizo, Idiazabal, Olives, Dried Mission Fig	\$14
<i>*Wine pairing- Yauquen Malbec, Argentina</i>	
<i>CRISPY BRAISED PORKBELLY</i> Pork Jus, White Bean Ragout, Frisee	\$12
<i>*Wine pairing- Vivanco Crianza Tempranillo, Spain</i>	
<i>CARIBBEAN MUSSELS</i> Yellow Curry, Cilantro, Coconut Milk, Scotch Bonnet	\$11
<i>*Wine pairing- Sonoma Cutrer, Chardonnay, Russian River</i>	
<i>*GRILLED "GEMS"</i> Gem Lettuce, Latin Caesar, Crispy Serrano, Garbanzo Croutons	\$10
<i>*Wine pairing- Campobello Chianti, Italy</i>	
<i>*COLOSSAL CRAB</i> Poblano Aioli, Mango-Papaya Salsa, Toast Points	\$13
<i>*Wine pairing- Perdrier, France</i>	
<i>MEDITERRANEAN SALAD</i> Olives, White Asparagus, Tomato, Cucumber, Sweet Corn, Artichoke	\$11
<i>*Wine pairing- Chateau Ste Michelle, Riesling</i>	
<i>CRISPY OYSTERS</i> Local Crispy Oysters, Pickled Okra, Grilled Asparagus, Edamame Succotash	\$10
<i>*Wine pairing- La Luca Prosecco, Italy</i>	

**Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. A 20% gratuity will be added to parties of 5 or more.*

Entrées

<i>CATCH “AVILÉS”</i> Soft Shell Crab, Yuzu Hollandaise, White Asparagus	MP +\$8
<i>*Wine pairing- Honoro Vera Garnacha, Spain</i>	
<i>CATCH “CARIBBEAN”</i> Jerk Sauce, Plantains, Callaloo, Mango-Papaya Salsa	MP +\$7
<i>*Wine Pairing- Waterbrook Melange, Washington</i>	
<i>CATCH “MOJO DE AJO”</i> Shaved Garlic, Fresh Lime, Cilantro, Roasted Purple Potato	MP +\$6
<i>*Wine Pairing- Oyster Bay Sauvignon Blanc, New Zealand</i>	
<i>CATCH “ESCABECHE”</i> Garlic, Peppers, Onions, Chayote, Habanero, Citrus	MP +\$7
<i>*Wine Pairing- Leese-Fitch Zinfandel, California</i>	
<i>CATCH “SOUTHERN SOUL ”</i> Fried Green Tomato, Black Eye Pea Relish, Pickled Okra, Salsa Verde	MP +\$7
<i>*Wine Pairing- Chateau Ste Michelle, Riesling</i>	
<i>LOBSTER GNOCCHI</i> Lobster, Wild Mushrooms, Peas, Basil, Poblano Cream	\$31
<i>Wine pairing- Mimi, Yauquen Malbec, Argentina</i>	
<i>FILET</i> Black Truffle Butter, Spaghetti Squash, Haricot Vert, Herbed Bread Pudding, Bordelaise	\$32
<i>*Wine Pairing- Queens Peak Cabernet, Sonoma</i>	
<i>RIBEYE</i> Sofrito, Smoked Paprika Butter, Asparagus, Baby Carrots, Pommes Frites	\$34
<i>*Wine Pairing- Inconceivable Cabernet, Washington</i>	
<i>FRENCHED CHICKEN</i> Smoked Tomato Sauce, Israeli CousCous, Sautéed Spinach	\$27
<i>*Wine Pairing- Aviary, Cabernet, Napa Valley</i>	
<i>AVILÉS PAELLA</i> Clams, Shrimp, Mussels, Chorizo, Peas, Sofrito, Risotto	\$29
<i>*Wine Pairing- Bread & Butter Chardonnay, California</i>	
<i>PORK “OSSO BUCCO”</i> Rioja braised Pork Shank, Chick-Pea Ragout, Sweet Potato Fries	\$28
<i>*Wine Pairing- Sonoma Cutrer, Russian River</i>	
<i>BEEF SHORT RIB RAGOUT</i> Pappardelle Pasta, Wild Mushrooms, Veal Demi, Thyme, Asparagus	\$28
<i>*Wine Pairing- Waterbrook Merlot, Washington</i>	
<i>RIGATONI</i> Goat Cheese, Roast Chicken, Chorizo, Field Peas, Baby Spinach, Pomodoro Sauce	\$26
<i>*Wine Pairing- Campobello Chianti, Italy</i>	

***MP ~ Market Price**

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AVILÈS



RESTAURANT & LOUNGE

at the Hilton Historic Bayfront

Entrées

<i>CATCH “AVILÉS”</i> Soft Shell Crab, Yuzu Hollandaise, White Asparagus	+\$8
<i>*Wine pairing- Dourthe Sauvignon Blanc, France</i>	
<i>CATCH “CARIBBEAN”</i> Jerk Sauce, Plantains, Callaloo, Mango-Papaya Salsa	+\$7
<i>*Wine Pairing- Terraces Zinfandel, Napa Valley</i>	
<i>CATCH “MOJO DE AJO”</i> Shaved Garlic, Fresh Lime, Cilantro, Olive Oil, Peruvian Potato Mash	+\$6
<i>*Wine Pairing- Sonoma Cutrer, Chardonnay, Russian River</i>	
<i>CATCH “ESCABECHE”</i> Garlic, Peppers, Onions, Chayote, Habanero, Citrus	+\$7
<i>*Wine Pairing- Cadaretta SBS, Washington State</i>	
<i>CATCH “SOUTHERN SOUL”</i> Fried Green Tomato, Black Eye Pea Relish, Pickled Okra	+\$7
<i>*Wine Pairing- Chateau Ste Michelle, Riesling</i>	
<i>LOBSTER GNOCCHI</i> Lobster, Wild Mushrooms, Peas, Basil, Poblano Cream	\$31
<i>*Wine Pairing- Pouilly Fuisse, Roux Pere & Fils, France</i>	
<i>FILET</i> Black Truffle Butter, Spaghetti Squash, Haricot Vert, Herbed Bread Pudding, Bordelaise	\$32
<i>*Wine Pairing- La Crema Reserve, Pinot Noir, Russian River</i>	
<i>RIBEYE</i> Sofrito, Smoked Paprika Butter, Asparagus, Baby Carrots, Pommes Frites	\$34
<i>*Wine Pairing- Wild Meadows Merlot, Washington State</i>	
<i>FRENCHED CHICKEN</i> Smoked Tomato Sauce, Israeli CousCous, Sautéed Spinach	\$27
<i>*Wine Pairing- Aviary, Cabernet, Napa Valley</i>	
<i>AVILÉS PAELLA</i> Clams, Shrimp, Mussels, Chorizo, Peas, Sofrito, Risotto	\$29
<i>*Wine Pairing- Whitehall Lane Sauvignon Blanc, Napa Valley</i>	
<i>PORK “OSSO BUCCO”</i> Rioja braised Pork Shank, Chick-Pea Ragout, Sweet Potato Fries	\$28
<i>*Wine Pairing- Pepi Chenin-Blanc, Viognier, California</i>	
<i>BEEF SHORT RIB RAGOUT</i> Pappardelle Pasta, Wild Mushrooms, Veal Demi, Thyme, Asparagus	\$28
<i>*Wine Pairing- Queens Peak, Cabernet, Sonoma County</i>	
<i>RIGATONI</i> Goat Cheese, Roast Chicken, Chorizo, Field Peas, Baby Spinach, Pomodoro Sauce	\$26
<i>*Wine Pairing- William Hill, Chardonnay, California</i>	

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Starters & Salads

<i>CLAMS IN SHERRY SAUCE</i> Sherry wine, White Wine, Garlic, Datil Pepper, Italian Parsley	\$11
<i>*Wine pairing- Oyster Bay, Sauvignon Blanc, New Zealand</i>	
<i>SPANISH OYSTER STEW</i> Saffron Cream, Jumbo Oysters, Spices	\$10
<i>*Wine pairing- Due Torri, Pinot Grigio, Italy</i>	
<i>BLUE CRAB COBBLER</i> Coconut Milk, Ginger, Shallots, Garlic, Jumbo Lump Crab	\$12
<i>*Wine pairing- Noblissimo, Pinot Grigio, Italy</i>	
<i>SEARED SCALLOPS</i> Edamame Succotash, Tamarind Glaze	\$14
<i>*Wine pairing- Kendall Jackson, Chardonnay, California</i>	
<i>HUMMUS FLIGHT</i> Edamame, Sun-dried Tomato, Lemon, Root Vegetable Chips	\$11
<i>*Wine pairing- Dourthe Sauvignon Blanc, France</i>	
<i>SHRIMP CATALONIA</i> Lemon, Garlic, Datil Pepper, Marcona Almonds, Shallot	\$13
<i>*Wine pairing- Somer Gruner, Veltliner Austria</i>	
<i>*CEVICHE</i> Fresh Catch, Habanero, Cilantro, Roasted Corn, Red Onion, Tostones, Pomegranate	\$12
<i>*Wine pairing- Handley, Pinot Gris, Anderson Valley</i>	
<i>ASPARAGUS AND SERRANO "BREAKFAST"</i> Asparagus, Serrano, Poached Egg, Toast Point	\$11
<i>*Wine pairing- La Marca Prosecco, Italy</i>	
<i>DUCK CONFIT</i> Mango-Habanero BBQ Sauce, CousCous, Frisee, Pomegranate-Corn Salsa	\$11
<i>*Wine pairing- Corse, Vermentino, Locations, Corsica</i>	
<i>SPANISH CHARCUTERIE</i> Serrano, Manchego, Chorizo, Cabrales, Olives, Dried Mission Fig	\$14
<i>*Wine pairing- Michel Torino, Malbec, Argentina</i>	
<i>CRISPY BRAISED PORKBELLY</i> Pork Jus, White Bean Ragout, Frisee	\$12
<i>*Wine pairing- Mimi, Chateau Ste. Michelle, Chardonnay</i>	
<i>CARIBBEAN MUSSELS</i> Yellow Curry, Cilantro, Coconut Milk, Scotch Bonnet	\$11
<i>*Wine pairing- Sonoma Cutrer, Chardonnay, Russian River</i>	
<i>*GRILLED "GEMS"</i> Gem Lettuce, Latin Caesar, Crispy Serrano, Garbanzo Croutons	\$10
<i>*Wine pairing- Chianti Classico, Carpinetto, Italy</i>	

**COLOSSAL CRAB* | Poblano Aioli, Mango-Papaya Salsa, Toast Points \$13

**Wine pairing- Domain Du Tariquet, Rose, France*

MEDITERRANEAN SALAD | Olives, White Asparagus, Tomato, Cucumber, Sweet Corn, Artichoke \$11

**Wine pairing- Chateau Ste Michelle, Riesling*

CRISPY OYSTERS | Local Crispy Oysters, Pickled Okra, Grilled Asparagus, Edamame Succotash \$10

**Wine pairing- La Marca Prosecco, Italy*

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Entrées

CATCH "AVILÉS" | Soft Shell Crab, Yuzu Hollandaise, White Asparagus +\$8

**Wine pairing- Dourthe Sauvignon Blanc, France*

CATCH "CARIBBEAN" | Jerk Sauce, Plantains, Callaloo, Mango-Papaya Salsa +\$7

**Wine Pairing- Terraces Zinfandel, Napa Valley*

CATCH "MOJO DE AJO" | Shaved Garlic, Fresh Lime, Cilantro, Olive Oil, Peruvian Potato Mash +\$6

**Wine Pairing- Sonoma Cutrer, Chardonnay, Russian River*

CATCH "ESCABECHE" | Garlic, Peppers, Onions, Chayote, Habanero, Citrus +\$7

**Wine Pairing- Cadaretta SBS, Washington State*

CATCH "SOUTHERN SOUL" | Fried Green Tomato, Black Eye Pea Relish, Pickled Okra +\$7

**Wine Pairing- Chateau Ste Michelle, Riesling*

LOBSTER GNOCCHI | Lobster, Wild Mushrooms, Peas, Basil, Poblano Cream \$31

**Wine Pairing- Pouilly Fuisse, Roux Pere & Fils, France*

FILET | Black Truffle Butter, Spaghetti Squash, Haricot Vert, Herbed Bread Pudding, Bordelaise \$32

**Wine Pairing- La Crema Reserve, Pinot Noir, Russian River*

RIBEYE | Sofrito, Smoked Paprika Butter, Asparagus, Baby Carrots, Pommes Frites \$34

**Wine Pairing- Wild Meadows Merlot, Washington State*

FRENCHED CHICKEN | Smoked Tomato Sauce, Israeli CousCous, Sautéed Spinach \$27

**Wine Pairing- Aviary, Cabernet, Napa Valley*

AVILÉS PAELLA | Clams, Shrimp, Mussels, Chorizo, Peas, Sofrito, Risotto \$29

**Wine Pairing- Whitehall Lane Sauvignon Blanc, Napa Valley*

PORK "OSSO BUCCO" | Rioja braised Pork Shank, Chick-Pea Ragout, Sweet Potato Fries \$28

**Wine Pairing- Pepi Chenin-Blanc, Viognier, California*

BEEF SHORT RIB RAGOUT | Pappardelle Pasta, Wild Mushrooms, Veal Demi, Thyme, Asparagus \$28

**Wine Pairing- Queens Peak, Cabernet, Sonoma County*

RIGATONI | Goat Cheese, Roast Chicken, Chorizo, Field Peas, Baby Spinach, Pomodoro Sauce \$26

**Wine Pairing- William Hill, Chardonnay, California*

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