



# Chef Mike's ABG



## 2018 Fall at the Jersey Shore





*I am thrilled to be presenting some fun and delicious surprises in this new menu. I have taken some familiar dishes and as always made them sexy. Enjoy your favorites and discover new and exciting fare to tantalize your taste buds.*

*As always, our ingredients will be as local and sustainable as they can be. Please let us know if you have any allergies or you need special preparations for your dishes. We know you're targeting a great experience here at Chef Mike's ABG and, now more than ever before, we'll be aiming to please!*

*Thank You*

*Executive Chef / Owner - Mike Jurusz*

*\*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. As well, eating solid food greatly increases your risk of choking, and we would also like to remind you that walking upright greatly increases your risk of falling!*



# Appetizers

## **CHEF MIKE'S FAMOUS CRISPY FRIED CALAMARI**

*Tossed with a sweet Thai chili sauce 15*

## **ABG HOT SAMPLER**

*Fried calamari, chicken lemon grass dumplings, mini crab cakes, shrimp tempura, assorted dipping sauces 23*

## **STEAM CLAMS**

*Garlic basil butter, crostini 16*

## **SOUS VIDE PORK BELLY MAC AND CHEESE**

*Four cheese sauce, ditalini pasta, korean BBQ sauce, crunchy cheetos 14*

# Soups

## **ABG FAMOUS CREAM CRAB BISQUE**

*Cup 7 • Bowl 9*

## **VEGETARIAN SOUP DU JOUR**

*Cup 4 • Bowl 6*

## **SOUP DU JOUR**

*Cup 4 • Bowl 6*

# Salads

## **ABG HOUSE SALAD**

*Baby greens, sliced fennel, cipollini onions, shaved pecorino cheese, croutons, aged sherry vinaigrette 8*

## **CLASSIC CAESAR SALAD**

*Romaine, croutons, shaved pecorino cheese, house made Caesar dressing  
10*

## **MEDITERRANEAN CHOP SALAD**

*Chopped romaine, feta, olives, tomatoes, polenta, cucumber, red onion, balsamic dressing 11*

## **FALL BEET SALAD**

*Red and golden beets, baby greens, goat cheese, red onion, apples, candied walnuts, apple cider vinaigrette 12*

# Raw Bar

*Served with chili mango mignonette and fresh horseradish black pepper cocktail sauce.*

**COLOSSAL WHITE SHRIMP COCKTAIL** 4 pp

**MIDDLE NECK CLAMS** 1.75 pp

**EAST COAST LONG ISLAND BLUE POINT**

*Medium cup hint of cucumber and sea salt 2.25 pp*

# Swimming

## **PAN BLACKENED SALMON**

*Creamy polenta, zucchini, sweet shrimp glaze 29*

## **SESAME CRUSTED AHI TUNA**

*Vegetable lo mein, kabayaki soy glaze, cucumber wasabi sauce 30*

## **CHEF MIKE'S LOBSTER O'DAY**

*Market Price*

## **HORSERADISH CRUSTED CHILEAN SEABASS**

*Stem on artichoke hearts, charred Japanese eggplant,  
romesco sauce, crispy fried leeks 40*

## **PAN SEARED DAY BOAT SEA SCALLOPS**

*Shaved brussel risotto, pancetta, dijon Cream 38*

## **JUMBO LUMP CRAB CAKES**

*Rice pilaf, spinach, remoulade sauce 39*

## **SPAGHETTI LUMP CRAB CARBONARA**

*Pancetta, peas, mushrooms, parmesan cream sauce,  
toasted bread crumbs 26*

## **PAYNE'S REEF AND BEEF**

*8 oz. filet and 6 oz. cold water lobster tail,  
roasted yukon gold potatoes, bacon brussels 45*

**\$5 PLATE SHARING CHARGE**

# Walking

*All of our steaks are aged Black Angus and come with a choice of house steak sauce, green peppercorn sauce or both.*

## **PAN ROASTED STUFFED CHICKEN BREAST**

*Chicken, spinach and parmesan cheese mousse, sour cream and chive red bliss smashed potatoes, balsamic reduction 25*

## **FILET MIGNON MEDALLIONS**

*Peppercorn crusted, lump crab bleu cheese cream sauce, sour cream and chive red bliss smashed potatoes, spinach 37*

## **PAN SEARED NEW ZEALAND RACK OF LAMB**

*Pinot noir demi-glace, sour cream and chive red bliss smashed potatoes, spinach 38*

## **GRILLED 8 OZ. FILET MIGNON**

*Roasted yukon gold potatoes, bacon brussels 38*

## **GRILLED 16 OZ. COWBOY RIBEYE**

*Roasted yukon gold potatoes, bacon brussels 39*

## **SLOW BRAISED BONELESS SHORT RIB**

*Sour cream and chive red bliss smashed potatoes, spinach, pan sauce 30*

## Sides

- RICE PILAF 5**
- ROASTED YUKON GOLD POTATOES 5**
- SPINACH 5**
- BACON BRUSSELS 6**
- SOUR CREAM AND CHIVE RED BLISS SMASHED POTATOES 5**

## Additions

- CRISPY FRIED ONION 6**
- SAUTEED WILD MUSHROOMS 6**
- CRUMBLE BLUE CHEESE 7**
- CONFIT HOT CHERRY PEPPER 7**
- CRISPY ONION RINGS 6**

# Papas

*These are small plates, order a bunch to share,  
these can be ordered as an appetizer or your dinner.*

## **BRAISED SHORT RIB SLIDERS**

*Four cheese sauce, fried onions, brioche bun (3 pieces) 12*

## **OLIVE OIL WHIPPED RICOTTA**

*Prosciutto di Parma, roasted tomatoes, crostini, micro greens 12*

## **SAUTEED GARLIC SHRIMP**

*Garlic, red pepper flakes, extra virgin, olive oil, crostini 15*

## **ITALIAN MEATBALLS**

*Ricotta cheese, garlic lemon scampi sauce 10*

## **WARM ROASTED GARLIC CLOVES**

*Extra virgin olive oil, flat bread, lavash 5*

## **CRISPY FRIED ARTICHOKE HEARTS**

*Chic peas, olives, lemon olive oil 12*

## **GRILLED BACON WRAPPED STUFFED JALAPEÑOS**

*Monterey jack and cream cheese (4 pieces) 9*

## **CLASSIC LEMON GARLIC HUMMUS**

*Crispy pita chips 8*

## **BLISTERED SHISHITO PEPPERS**

*Sea salt, lime 8*