

# *Chef Mike's ABG*

---

## **2019 Winter 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*

## **LOBSTER MAC AND CHEESE**

*Four cheese sauce, cavatappi pasta, chives, toasted bread crumbs 16*

# *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*

## **BEET SALAD**

*Red and golden beets, baby greens, goat cheese, red onion, candied walnuts, raspberry 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

---

## **ALMOND CRUSTED SALMON**

*Rice pilaf, spinach, mandarin orange honey butter 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**

*Roasted tomato spinach risotto, pancetta brown parsley butter 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,  
Rst fingerling potatoes, haricot vert 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 SEARED HERB MARINATED BELL AND EVANS CHICKEN BREAST**

*Rst fingerling potatoes, haricot vert, pan sauce 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**

*Rst fingerling potatoes, haricot vert 38*

## **GRILLED 18 OZ. DRY AGED PRIME BONE IN NY STRIP**

*Pomme frits, haricot vert 44*

## **SLOW BRAISED BONELESS SHORT RIB**

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

## *Sides*

**RICE PILAF 5**

**RST FINGERLING POTATOES 5**

**SPINACH 5**

**HARICOT VERT 6**

**SOUR CREAM AND CHIVE RED**

**BLISS SMASHED POTATOES 5**

## *Additions*

**CRISPY FRIED ONION 6**

**SAUTEED WILD MUSROOMS 6**

**CRUMBLE BLUE CHEESE 7**

**CONFIT HOT CHERRY PEPPER 7**

**CRISPY ONION RINGS 6**

# Tapas

---

*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*

## **SPICY PORK EMPANADAS**

*Avocado crème 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*

## **STEAMED EDAMAME**

*Sea salt 7*

