

Chef Mike's ABG

2019 Spring 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 16

ABG HOT SAMPLER

Fried calamari, chicken lemon grass dumplings, mini crab cakes, shrimp tempura, assorted dipping sauces 24

STEAM CLAMS

Garlic basil butter, crostini 16

WARM GOAT IN THE COAT

Baked goat cheese dipped in herb bread crumbs, confit garlic, flat bread, charred tomato, micro greens, extra virgin olive oil 15

SEARED PEPPERCORN CRUSTED AHI TUNA

Sashimi style , wasabi, seaweed salad, kabayaki sauce 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

STEAKHOUSE ICEBERG WEDGE SALAD

Iceberg lettuce, point Reyes blue cheese dressing, red onion, crispy bacon, marinated tomatoes, fried chick peas 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

WEST COAST OYSTER OF THE DAY M/P

COLOSSAL LUMP CRAB COCKTAIL

Joe's mustard sauce, seaweed salad 18

Swimming

CEDAR PLANKED BBQ SALMON

Garden rice, spinach, brown sugar barbecue sauce 30

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

Garden rice, spinach, remoulade sauce 39

SHRIMP FARFALLE PASTA

Marinated tomatoes, artichokes, basil, garlic, extra virgin olive oil 26

PAYNE'S REEF AND BEEF

*8 oz. filet and 6 oz. cold water lobster tail,
roasted fingerling potatoes, asparagus 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

Roasted fingerling potatoes, asparagus, pan sauce 25

FILET MIGNON MEDALLIONS

Peppercorn crusted, lump crab bleu cheese cream sauce, butter smashed potatoes, spinach 37

PAN SEARED NEW ZEALAND RACK OF LAMB

Pinot noir demi-glace, butter smashed potatoes, spinach 38

GRILLED 8 OZ. FILET MIGNON

Roasted fingerling potatoes, asparagus 38

GRILLED 18 OZ. DRY AGED DELMONICO RIBEYE

Butter smashed potatoes, asparagus 41

Sides

GARDEN RICE 5

ROASTED FINGERLING

POTATOES 5

SPINACH 5

ASPARAGUS 6

BUTTER 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,

BUFFALO CHICKEN MEATBALLS

Stuffed with blue cheese and jalapenos, buffalo sauce 10

BAKED SPINACH AND ARTICHOKE HEART FLATBREAD

Mozzarella cheese, roasted tomatoes 12

CRISPY SHRIMP RICE BALLS

Lemon risotto, scallion, egg battered, lemon butter 15

SPICY PORK EMPANADAS

Avocado crème 10

WARM ROASTED GARLIC CLOVES

Extra virgin olive oil, flat bread, lavash 5

CRISPY FRIED ARTICHOKE HEARTS

Chick peas, olives, lemon olive oil 12

GRILLED BACON WRAPPED STUFFED JALAPEÑOS

Monterey jack and cream cheese (4 pieces) 9

STEAMED EDAMAME

Sea salt 7

ROASTED PEPPER AND PINE NUT HUMMUS

Crispy pita chips and flat bread 8

