

Chef Mike's ABG

2019 Summer 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 lemongrass dumplings, mini crab cakes, shrimp tempura, assorted dipping sauces 24

STEAMED CLAMS

Garlic basil butter, crostini 16

FRESH BURRATA

Prosciutto di parma, Jersey beefsteak tomatoes, extra virgin olive oil, basil, balsamic reduction, crostini 17

SEARED PEPPERCORN CRUSTED AHI TUNA

Sashimi style, wasabi, seaweed salad, kabayaki sauce 16

GRILLED OCTOPUS

Chimichurri, sea salt, lemon olive oil 16

Soups

ABG FAMOUS CREAMY CRAB BISQUE

Cup 7 • Bowl 9

SOUP DU JOUR

Cup 4 • Bowl 6

VEGETARIAN 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

BABY ARUGULA SALAD

Baby arugula, goat cheese, red onion, grilled peaches, pecans, 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

WEST COAST OYSTER OF THE DAY M/P

COLOSSAL LUMP CRAB COCKTAIL

Joe's mustard sauce, seaweed salad 18

POKE TUNA

Diced fresh tuna, garlic ginger soy, chili oil, scallion, onions, sesame seeds, seaweed salad, crispy taro root chips 17

RAW BAR SAMPLER TOWER

4 clams, 4 west coast oysters, 4 blue point oysters, crab cocktail, poke tuna 4 shrimp cocktail, assorted dipping sauces 60

Swimming

PAN BLACKENED SALMON AND SHRIMP

Warm tri color orzo, cucumber tomato red onion salad, lemon vinaigrette

30

MY DAD'S SEAFOOD POT

Shrimp, crab, lobster tail, clams, mussels, scallops, calamari, roasted garlic tomato broth, red pepper flakes, basil, crostini 46

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

Fire roasted summer vegetable risotto, bacon sweet corn coulis 38

JUMBO LUMP CRAB CAKES

Rice pilaf, spinach, dijon mustard cream sauce 39

ULTIMATE CLAM SAUCE PASTA

*Chopped and whole clams, crispy pancetta, wilted arugula, garlic, olive oil, crushed red pepper flakes, bucatini pasta
toasted bread crumbs 26*

GRILLED MAHI MAHI

Roasted Jersey corn and lump crab salsa, rice pilaf 30

PAYNE'S REEF AND BEEF

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

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 yukon gold 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 yukon gold potatoes, asparagus 38

GRILLED 18 OZ. DRY AGED DELMONICO RIBEYE

Butter smashed potatoes, asparagus 43

\$5 PLATE SHARING CHARGE

Sides

RICE PILAF 5

**ROASTED YUKON GOLD
POTATOES 5**

**BUTTER SMASHED POTATOES 5
SPINACH 5**

ASPARAGUS 6

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

FRIED FIRECRACKER CAULIFLOWER

Spicy sriracha aioli 11

BAKED SAUSAGE AND SPINACH FLATBREAD

Mozzarella cheese, long hot peppers, roasted tomatoes 12

SAUTÉED SPICY GARLIC SHRIMP

Extra virgin olive oil, garlic, tabasco, peanuts, crostini 15

GRILLED BBQ BEEF STICK

Marinated flank steak, pineapple habanero bbq sauce 14

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

BLISTERED SHISHITO PEPPERS

Sea salt, lime 8

ROASTED PEPPER AND PINE NUT HUMMUS

Crispy pita chips and flat bread 8

STEAMED EDAMAME

Sea salt 7