

Chef Mike's ABG

2019 Fall/ 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 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

DR. PEPPER BRAISED SHORT RIB

MAC AND CHEESE

Four cheese sauce, cavatappi pasta, toasted bread crumbs 15

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

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

PUMPKIN SEED CRUSTED SALMON

Butternut squash puree, apple fennel slaw 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 LOCAL DAY BOAT SEA SCALLOPS

Mushroom leek risotto, bacon brown butter 38

JUMBO LUMP CRAB CAKES

Rice pilaf, spinach, dijon mustard cream sauce 39

FARFALLE PASTA

*Shrimp, sweet Italian sausage, spinach, garlic, olive oil, crushed red
pepper flakes, parmesan cheese 25*

PAN BLACKENED SWORDFISH

Clams, sweet Italian sausage, tomato garlic saffron broth, rice pilaf 30

PAYNE'S REEF AND BEEF

*8 oz. filet and 6 oz. cold water lobster tail,
roasted red bliss 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 red bliss 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 red bliss potatoes, asparagus 38

GRILLED 14 OZ PRIME PORK CHOP

Caramelized bacon apple brussel sprouts, sweet potato hay, apple cider reduction 31

DR. PEPPER BRAISED BONELESS SHORT RIB

Butter smashed potatoes, spinach, pan sauce 30

Sides

RICE PILAF 5

ROASTED RED BLISS 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

SLOW BRAISED SHORT RIB RAVIOLI

Wild mushroom demi glace, 14

SAUTÉED WHISKEY SHRIMP

Shallots, garlic, whiskey cream sauce, crostini 15

BAKED CRAB CARAMELIZED ONION AND SPINACH DIP

Three cheese sauce, crostini 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

CLASSIC LEMON AND GARLIC HUMMUS

Crispy pita chips and flat bread 8

STEAMED EDAMAME

Sea salt 7