

Chef Mike's ABG

menu is subject to change and there is a \$5 plate sharing charge

APPETIZERS

- HOT SAMPLER** fried calamari, chicken dumplings, tuna spring roll, shrimp tempura, assorted dipping sauces **25**
- LOBSTER MAC AND CHEESE** smoked bacon ,four cheese sauce, cavatappi pasta, bread crumbs **18**
- STEAMED CLAMS** garlic basil butter, crostini **16**
- CRISPY FRIED CALAMARI**
tossed with a sweet thai chili sauce **19**
- BAKED STUFFED PORTABELLA MUSHROOM** hot and sweet italian sausage, spinach,parm cheese bread crumbs ,tomato basil cream sauce **15**
- BAR BACON** house made peppered bacon **8**
- WARM ROASTED GARLIC CLOVES**
extra virgin olive oil, lavash, flatbread **6**
- CRISPY SPICY TUNA SPRING ROLL** spicy asian veg ,hot mustard, duck sauce...**17**
- OLIVE OIL WHIPPED RICOTTA** ,poached pear, prosciutto, marinated tomatoes, fig jam,crostini **15**
- SAUTEED SPICY GARLIC SHRIMP** calabrian chillis rst garlic olive oil, crostini, avocado creme **18**

SALADS

add chicken **6** or add shrimp **8**

- CLASSIC CAESAR SALAD**
romaine, croutons, pecorino romano, house made caesar dressing **10**
- CHOP SALAD**
chopped romaine, crumbled feta, olives, tomatoes, polenta, cucumber, red onion, balsamic dressing **11**
- ABG HOUSE SALAD** baby greens, sliced fennel, cipollini onions, shaved pecorino cheese, croutons, aged sherry vinaigrette **8**

RAW BAR

- MIDDLE NECK CLAMS** ...1.75 pp
COLOSSAL WHITE SHRIMP COCKTAIL..4 pp
BLUE POINT OYSTERS ..2.25 p

SOUPS

- ABG'S FAMOUS CREAMY CRAB BISQUE** cup **7** ... bowl **9**
SOUP DU JOUR cup **4** ... bowl **6**
VEGETABLE SOUP DU JOUR cup **4** ... bowl **6**

ENTREES

- PAN SEARED LOCAL DAY BOAT SEA SCALLOPS**
pea and mushroom risotto, bacon, sweet potato puree **40**
- SLOW BRAISED BONELESS SHORT RIB**
truffle pomme puree ,baby carrots frizzled onions, pan sauce, **38**
- HORSERADISH CRUSTED CHILEAN SEA BASS**
stem on artichokes hearts, charred japanese eggplant, romesco sauce, crispy fried leeks **40**
- PAN SEARED SALMON**
basmati rice, mushroom tomato lobster butter **35**
- PISTACHIO CRUSTED HALIBUT** crispy fingerling potatoes ,spinach,lemon butter sauce **40**
- SHRIMP CARBONARA PASTA**
Smoked bacon, peas, spinach,parm | Cream sauce, fettuccine **26**
- GRILLED AIRLINE CHICKEN BREAST** rst potatoes, bacon brussel sprouts, , warm pear compote **24**
- PAN SEARED LAMB CHOPS**
yukon gold mashed potatoes, mixed vegetables, pinot noir demi glace **39**
- GRILLED 8 OZ FILET MIGNON**
crispy fingerling potatoes, mixed vegetables **48**
- PEPPERCORN CRUSTED AHI TUNA**
vegetable basmati rice, kabayaki sauce **34**
- PEPPERED FILET MIGNON MEDALLIONS**
lump crab blue cheese cream sauce, yukon mashed potatoes, mixed vegetables **45**
- REEF AND BEEF**
8 oz filet mignon , 6 oz lobster tail, crispy fingerling potatoes, mixed veg..**65**
- STUFFED 16 OZ VEAL CHOP** prosciutto spinach provolone mozzarella stuffing, , parm risotto pan sauce, **52**