

Chef Mike's ABG



APPETIZERS



HOT SAMPLER | 25

FRIED CALAMARI, CHICKEN DUMPLINGS,
MINI CRAB CAKES, SHRIMP TEMPURA,
ASSORTED DIPPING SAUCES

STEAMED CLAMS | 16

GARLIC BASIL BUTTER, CROSTINI

CRISPY FRIED CALAMARI | 19

TOSSED WITH SWEET THAI CHILI SAUCE

BAR BACON | 9

PEPPERED BACON

CRAB CAKE | 20

JERSEY CORN SALSA, REMOULADE SAUCE

WARM ROASTED GARLIC CLOVES | 9

EXTRA VIRGIN OLIVE OIL, LAVASH, FLATBREAD

GRILLED OCTOPUS | 18

CALABRIAN CHILIS, OLIVES, ARTICHOKE,
LEMON OLIVE OIL, ROMESCO

OLIVE OIL WHIPPED RICOTTA | 15

MARINATED TOMATOES, PROSCIUTTO,
GRILLED PEACHES, CROSTINI

SHRIMP AND CRAB CEVICHE | 18

CRISPY TOSTONES, AVOCADO,
RED ONION, PEPPERS, LIME JUICE

RAW BAR

SERVED WITH AN APPLE CHILI MIGNONETTE AND FRESH COCKTAIL SAUCE

COLOSSAL WHITE SHRIMP COCKTAIL | 4 PER PIECE

MIDDLE NECK CLAMS | 1.75 PER PIECE

EAST COAST BLUE POINT OYSTERS | 2.25 PER PIECE

MEDIUM CUP WITH A HINT OF CUCUMBER AND SEA SALT

WEST COAST KUMAMOTO OYSTERS | 4 PER PIECE

SMALL DEEP CUP WITH A SWEET BUTTERY FINISH

OYSTER OF THE DAY | 3 PER PIECE

COLOSSAL LUMP CRAB COCKTAIL | 20

JOE'S MUSTARD SAUCE, SEAWEED SALAD

HAWAIIAN AHI POKE TUNA | 18

LARGE DICED FRESH TUNA, SCALLION, SESAME SEEDS, ONION,
GARLIC, GINGER, SRIRACHA CHILI SOY SAUCE, CRISPY CHIPS

CHEF MIKE'S SEAFOOD TOWER | 80

6 CLAMS, 4 BLUE POINT OYSTERS, 4 KUMO OYSTERS, 4 SHRIMP COCKTAIL,
CRAB MEAT COCKTAIL, POKE TUNA, SEAWEED SALAD, ASSORTED DIPPING SAUCES

SALADS

CAESAR | 12

ROMAINE, CROUTONS, PECORINO ROMANO,
CAESAR DRESSING

CHOP | 12

CHOPPED ROMAINE, CRUMBLLED FETA, OLIVES,
TOMATOES, POLENTA, CUCUMBERS, RED ONIONS,
BALSAMIC DRESSING

ABG HOUSE SALAD | 12

BABY GREENS, SLICED FENNEL, CIPOLLINI ONIONS,
SHAVED PECORINO CHEESE, CROUTONS,
AGED SHERRY VINAIGRETTE

CHOPPED ANTIPASTO SALAD | 14

ROMAINE, PROVOLONE, ASSORTED MEATS, OLIVES,
ARTICHOKE, ROASTED PEPPERS, RED ONIONS,
PEPPERONCINIS, RED WINE VINAIGRETTE

SOUPS

ABG'S FAMOUS

CREAMY CRAB BISQUE

CUP | 7

BOWL | 9

SOUP DU JOUR

CUP | 6

BOWL | 7

VEGETARIAN SOUP DU JOUR

CUP | 6

BOWL | 7

ENTREES

PAN SEARED SEA SCALLOPS | 45

HEIRLOOM TOMATO CORN RISOTTO, SLAB BACON BUTTER

HORSERADISH CRUSTED CHILEAN SEABASS | 46

STEM ON ARTICHOKE HEARTS, CHARRED JAPANESE EGGPLANT, ROMESCO SAUCE, CRISPY FRIED LEEKS

JUMBO LUMP CRAB AND SHRIMP PASTA | 28

ROASTED GARLIC, MARINATED TOMATO BROTH, WILTED ARUGULA, GARGANELLI PASTA, TOASTED BREAD CRUMBS

FREE RANGE CHICKEN BREAST MILANESE | 26

BABY ARUGULA, FRESH MOZZARELLA, CRISPY ONIONS, MARINATED TOMATOES, WHITE BALSAMIC, PINE NUTS

JUMBO LUMP CRAB CAKES | 46

BASMATI RICE, JERSEY CORN SALSA, REMOULADE SAUCE

GRILLED LAMB CHOPS | 40

BUTTER MASHED POTATOES, SPINACH, PINOT NOIR DEMI GLACE

GRILLED 8 OUNCE FILET MIGNON | 48

CRISPY RED CREAMER POTATOES, ASPARAGUS

PEPPERCORN CRUSTED AHI TUNA | 35

VEGETABLE LO MEIN, KABAYAKI SAUCE

PEPPERED FILET MIGNON MEDALLIONS | 45

LUMP CRAB BLUE CHEESE CREAM SAUCE, BUTTER MASHED POTATOES, SPINACH

REEF AND BEEF | 65

8 OUNCE FILET MIGNON, 6 OUNCE LOBSTER TAIL, CRISPY RED CREAMER POTATOES, ASPARAGUS

PAN BLACKENED SWORDFISH | 38

CHARRED PINEAPPLE RISOTTO, CRAB, ARUGULA AND RED ONION SALAD, CITRUS DRESSING

GRILLED 20 OUNCE DRY AGED COWBOY RIBEYE | 54

POTATO AU GRATIN, BABY CARROTS, HERB BUTTER

SEAFOOD MIXED GRILL | 52

LOBSTER TAIL, SHRIMP, SWORDFISH, SCALLOPS, HEIRLOOM TOMATO CORN RISOTTO, LEMON CHIVE AIOLI

PLEASE NOTE:

ALL ENTREES ARE SUBJECT TO A \$5 PLATE SHARING CHARGE

WHITE WINE BY THE GLASS

SPELLBOUND CHARDONNAY | 9
KENDALL JACKSON CHARDONNAY | 10
SONOMA CUTRER CHARDONNAY | 15
CAVIT PINOT GRIGIO | 9
SANTA MARGHERITA PINOT GRIGIO | 16
THOMAS SCHMITT RIESLING | 9
SEAGLASS SAUVIGNON BLANC | 9
OYSTER BAY SAUVIGNON BLANC | 11
WHISPERING ANGEL ROSÉ | 14
AVISSI PROSECCO | 9

RED WINE BY THE GLASS

SPELLBOUND CABERNET | 9
JOEL GOTT CABERNET | 12
NAPA CELLARS CABERNET | 18
SPELLBOUND PINOT NOIR | 9
LA CREMA PINOT NOIR | 16
SPELLBOUND MERLOT | 9
J. LOHR MERLOT | 12
STRACCALI CHIANTI | 9
BODEGA NORTON RESERVA MALBEC | 11





DESSERTS



WARM CHOCOLATE MOLTEN CAKE | 9

VANILLA ICE CREAM

WARM OLD FASHIONED APPLE CRISP | 9

VANILLA ICE CREAM

KEY LIME PIE | 9

FRESH WHIP CREAM

JUNIOR'S MILE HIGH CHEESECAKE | 9

GRAHAM CRACKER CRUST

CLASSIC VANILLA CRÈME BRÛLÉE | 10

SUGAR COOKIES

TRES LECHEs CAKE | 9

THREE MILK CAKE, FRESH WHIP CREAM

CHEF MIKE'S DESSERT SAMPLER | 24

CHEF'S SELECTION OF THREE DESSERTS

FRESH FRUIT SORBET OR GELATO | 7

DESSERT SPECIAL | 9

AFTER DINNER DRINKS

CAFE EMMA | 10

BAILEYS, KAHLUA, BRANDY, CINNAMON RIM

MEXICAN COFFEE | 10

KAHLUA

JAMAICAN COFFEE | 10

TIA MARIA

IRISH COFFEE | 10

IRISH WHISKEY

IRISH CREAM COFFEE | 10

BAILEYS

NUTTY IRISHMAN | 10

BAILEYS AND FRANGELICO

CHEF MIKE'S B-52 | 10

BAILEYS, GRAND MARNIER, KAHLUA

SINGLE ESPRESSO | 3.5

DOUBLE ESPRESSO | 6

CAPPUCCINO | 5

COFFEE | 3

HOT TEA | 3