

Chef Mike's ABG



APPETIZERS



HOT SAMPLER | 25

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

SHORT RIB MAC AND CHEESE | 16

FOUR CHEESE SAUCE, CAVATAPPI PASTA,
TOASTED BREAD CRUMBS

CRISPY FRIED CALAMARI | 19

TOSSED WITH SWEET THAI CHILI SAUCE

GRILLED OCTOPUS | 18

CALABRIAN CHILIS, OLIVES, ARTICHOKE,
LEMON OLIVE OIL, CRISPY POTATOES,
ROMESCO SAUCE

STEAMED CLAMS | 16

GARLIC BASIL BUTTER, CROSTINI

CRAB CAKE | 20

SWEET POTATO HASH, REMOULADE SAUCE

OLIVE OIL WHIPPED RICOTTA | 15

PUMPKIN SEED PESTO, PROSCIUTTO,
POACHED PEARS, CROSTINI

WILD BOAR MEATBALLS | 18

LEMON RICOTTA, POMODORO SAUCE, CROSTINI

WARM ROASTED GARLIC CLOVES | 9

EXTRA VIRGIN OLIVE OIL, LAVASH, FLATBREAD

BAR BACON | 9

PEPPERED BACON

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

SALADS

ADD CHICKEN | 6
ADD SHRIMP | 8

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

ROASTED BEET SALAD | 14

GOAT CHEESE, BABY GREENS, RED ONIONS,
CANDIED WALNUTS, FLAT BREAD,
APPLE CIDER 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

PARMESAN POLENTA, CRISPY PORK BELLY, BABY CARROTS

HORSERADISH CRUSTED CHILEAN SEABASS | 46

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

SWEET POTATO GNOCCHI | 28

SHRIMP, LUMP CRAB, CRISPY PROSCIUTTO, WILD MUSHROOMS, PINE NUTS, BROWN BUTTER, TOASTED BREAD CRUMBS

PAN SEARED FRENCHED CHICKEN BREAST | 26

CRISPY YUKON POTATOES, BACON BRUSSELS, SAUTEED WILD MUSHROOMS

JUMBO LUMP CRAB CAKES | 46

SWEET POTATO HASH, ASPARAGUS, REMOULADE SAUCE

GRILLED LAMB CHOPS | A40

BUTTER MASHED POTATOES, SPINACH, PINOT NOIR DEMI GLACE

SLOW BRAISED SHORT RIB | 34

BUTTER MASHED POTATOES, BABY CARROTS, PAN SAUCE

GRILLED 8 OUNCE FILET MIGNON | 48

CRISPY YUKON GOLD 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 YUKON GOLD POTATOES, ASPARAGUS

PAN BLACKENED SALMON | 34

BUTTERNUT SQUASH RISOTTO, SAGE WALNUT HONEY BUTTER

GRILLED 14 OZ PRIME PORK CHOP | 35

MAPLE WHIPPED SWEET POTATOES, BACON BRUSSELS, APPLE BUTTER BBQ SAUCE

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