

Chef Mike's ABG



APPETIZERS



HOT SAMPLER | 25

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

STEAMED CLAMS | 18

GARLIC BASIL BUTTER, CROSTINI

CRISPY FRIED CALAMARI | 19

TOSSED WITH SWEET THAI CHILI SAUCE

BAR BACON | 9

HOUSE MADE PEPPERED BACON

CRAB CAKE | 22

JOE'S MUSTARD SAUCE, MICROGREEN SALAD

WARM ROASTED GARLIC CLOVES | 8

EXTRA VIRGIN OLIVE OIL, LAVASH, FLATBREAD

GRILLED OCTOPUS | 20

CRISPY POTATOES, KIMCHI,
PEANUTS, GOCHUJANG, SCALLIONS

OLIVE OIL WHIPPED RICOTTA | 16

FIG JAM, PROSCIUTTO, PINE NUTS,
MARINATED TOMATOES, OLIVES, CROSTINI

GARLIC SHRIMP | 18

EXTRA VIRGIN OLIVE OIL,
ROASTED GARLIC, LEMON, CROSTINI

AHI TUNA NACHOS | 18

SOY, GARLIC, GINGER,
SEAWEED SALAD, AVOCADO, SRIRACHA,
CRISPY CHIPS, CHILI CRUNCH

RAW BAR

SERVED WITH AN APPLE CHILI MIGNONETTE AND FRESH COCKTAIL SAUCE

COLOSSAL WHITE SHRIMP COCKTAIL | 4 PER PIECE

MIDDLE NECK CLAMS | 2.25 PER PIECE

EAST COAST BLUE POINT OYSTERS | 3.50 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

BABY ARUGULA | 13

PEPPERED SALAMI, POINT REYES BLUE CHEESE,
PINE NUTS, MARINATED TOMATOES,
CRISPY FRIED ONIONS, 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 LOCAL SEA SCALLOPS | 45

ASPARAGUS RISOTTO, CRISPY PORK BELLY

HORSERADISH CRUSTED CHILEAN SEABASS | 46

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

LOBSTER AND SHRIMP PASTA | 35

PANCETTA, PEAS, TOMATOES, PARMESAN CREAM SAUCE, GEMELLI PASTA

PAN SEARED CHICKEN MILANESE | 26

FRESH MOZZARELLA, BABY GREENS, RED ONIONS, PINE NUTS, TOMATOES, BALSAMIC VINAIGRETTE

JUMBO LUMP CRAB CAKES | 46

JASMINE RICE, ASPARAGUS, JOE'S MUSTARD SAUCE

GRILLED LAMB CHOPS | 42

BUTTER MASHED POTATOES, SPINACH, PINOT NOIR DEMI-GLACE

SLOW BRAISED BONELESS SHORT RIB | 40

BUTTER MASHED POTATOES, SPINACH, PAN SAUCE, FRIED ONIONS

GRILLED 8 OUNCE FILET MIGNON | 48

CRISPY YUKON GOLD POTATOES, HARICOT VERT

PEPPERCORN CRUSTED AHI TUNA | 38

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, HARICOT VERT

PAN SEARED PECAN CRUSTED SALMON | 40

VEGETABLE ORZO, MUSTARD DILL LEMON 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

