Abe's

Dedicated to Excellence

STARTERS

Combo Plate **17.99**
3 each of our breaded Cheese Sticks, Cheddar Poppers and Shrimp along with 6 Breaded Mushrooms

N'Orleans Oysters **13.99**
Oysters on the half-shell topped with a creamy shrimp and parmesan sauce and melted mozzarella cheese.

Jalapeno Cheddar Shrimp **10.99**
6 battered Shrimp, served with our special made in house cocktail sauce.

Onion Straws **7.25**
Onion Strips fried in our specially seasoned batter.

Breaded Cheese Sticks **7.25**
6 Italian breaded mozzarella cheese sticks served with marinara sauce.

Jalapeno Poppers **7.99**
6 Cheddar stuffed Jalapenos**,** battered and fried

Fried Pickle Chips **7.25**
Served with Ranch dressing

Hot and Spicy Chicken Wings
6 breaded wings **7.99** Buffalo Style **8.99**

Crab Stuffed Mushrooms **9.99**
A delicious chef prepared crab stuffing in button mushrooms topped with melted mozzarella cheese.

Shrimp and Crab Parmesan Dip **8.99**
A creamy parmesan sauce full of shrimp and crab meat served with our Fresh fried pita chips

Breaded Mushrooms **6.99**
A dozen golden-fried mushrooms.

Shrimp Cocktail **9.99**
6 chilled large shrimp with our special made in house cocktail sauce.

Sautéed Mushrooms **6.99**
Fresh mushrooms sautéed and topped with mozzarella cheese.

Ahi Seared Tuna **13.99**
Fresh top sushi grade, seared tuna

Hummus Dip **5.99**
Made in house and served with Thin pita bread

Spinach Chippers **6.99**
Spinach/artichoke with cheese filled pies

Salads

Chicken Salad Grilled or Fried **10.99**
Shrimp Salad or 4oz steak salad **14.99**
Spinach Salad **7.50**
served with Hot Bacon Dressing.
Sunny Blue Wedge Salad **7.99**
Iceberg wedge, tomato wedges, our special in house Blue cheese dressing, loaded with Blue cheese crumbles, walnuts and dried cranberries
House or Caesar Salad **6.99**
With any entrée **3.50**
Soup of the Day
Cup **3.99** Bowl **5.99**

Entrees served with your choice of baked potato, steak fries or vegetable medley along with freshly baked bread and our homemade honey butter. We serve only top quality Certified Angus Beef, all cut are cooked to order on our open charcoal pit

Abe's Specialties

*Abe's Supreme Surf and Turf $ 60.99

20 oz cut Ribeye and 10 oz Lobster

Ribeyes

Hand cut in the Delmonico Style

12 oz. **29.49** **10** oz **26.49** **8** oz. **23.49**

For a larger cut add **$ 2.00** per ounce.

Filet Mignon 8oz 28.99

12 oz New York Strip 27.49

Prime Rib 25.99

12 to 14 oz. cut

Lamb Chops 33.99

4 ribs cut from a French rack New Zealand

16 oz Lamb Shank 26.99

Glaze braised, Pure indulgence

Cattellac Rolls 19.99

3 Skewers of special ground Ribeye served over rice
With Taziki sauce

20 oz Bone In Cowboy Ribeye 37.99

16 oz. Porterhouse 32.99

Shish Kabobs 26.99

2 Skewers of Cab Ribeye chunks alternated with fresh onions, tomato and glazed

Short Beef Rib 19.99

Boneless, de Boeuf glace braised.

2 6 oz French Pork Chops 17.99

8 oz Pork Ribeye 15.99

12 oz. Chopped Sirloin 14.99

Topped with sautéed onions

Mediterranean Platter 23.99

1skewer kabob over rice, hummus, tabbouleh
Ask for availability

Compliment any of our steaks with the addition of the following:

Oscar – A delicious crab meat and Béarnaise sauce! **4.49**

Shrimp and Crab Parmesan Sauce 4.49

Au Poivre – a cracked peppercorn coating! **2.99** **Blackened** Seasoning **1.00**

***6 oz Lobster** Tail **14.99** ***10 oz Lobster 27.99** **3 Grilled Shrimp 3.99**

These prices are for add on only

Poultry and Pasta

Grilled Pineapple Glazed Chicken 15.99

2 Chicken breasts glazed in our special pineapple sauce, grilled over charcoal, and served with your choice of potato or vegetable medley

Chicken Tenders 13.99

Lightly breaded Chicken tenders deep fried to a golden brown and served with honey
mustard and your choice of potato.

Shrimp Alfredo 15.99

Shrimp served on a bed of fettuccine with a creamy Alfredo sauce.

Grilled Chicken Alfredo 14.99

A chicken breast grilled over charcoal, served on a bed of fettuccine with a creamy Alfredo sauce.

An average dinner seating at Abe's is approximately 90 minutes. All our meals are cooked to order

Please allow extra cooking time for the starred items.

Add $1.00 to split any order.

Seafood

*Lobster Tail 33.99
10 Oz oven Broiled and seasoned with lemon pepper

Jumbo Butterflied Breaded Shrimp 17.99
lightly breaded shrimp, served with Abe's
own special cocktail sauce

Cajun Style Boiled Shrimp 21.99
1 pound of peeled shrimp boiled in Cajun spices
and served with Abe's own Cocktail Sauce

*Stuffed Broiled Flounder 18.95
Oven broiled Flounder fillet stuffed with special
crab meat stuffing

Crab Cakes 15.95
2 breaded Crab cakes oven broiled

Grilled Salmon 17.99
An 8 oz Wild Alaskan Salmon steak grilled to perfection
over charcoal and glazed with a
Honey balsamic baste.

Grilled Halibut 23.99
An 8 oz boneless Halibut steak
charcoal grilled with our special seasonings!

Ahi Tuna, Grilled or Seared 24.99
Top sushi grade
Served with our in house sauce on fresh sautéed spinach

Grilled Shrimp 21.99
12 large shrimp, skewered and charcoal grilled with
Our special seasoning

On the Lighter Side

Pineapple Glazed Grilled Chicken
12.99
1 Chicken breast glazed in our own special pineapple sauce,
grilled over charcoal and served with vegetables

Grilled Shrimp 15.99
8 Skewered Shrimp, charcoal grilled and served with
vegetable medley .

Cajun Style Boiled Shrimp 15.99
1/2 pound of boiled peeled shrimp in our Cajun spices served
with vegetable medley and Abe's own
Cocktail Sauce. We take all the work out of it for you!

Shish Kabob 16.99
1 skewer of our kabob glazed and cooked your way

Cattellac Rolls 14.99
2 skewers of ground Ribeye and Onions seasoned and served
over Rice with Takizi Sauce

Sides

Fresh Asparagus Spears 4.99
Sautéed Mushrooms 4.49
Baked Potato 3.49
Vegetable Medley 4.49
Stuffed Baked Potato 4.49
Steak Fries 3.49
Rice 3.99
Add **$.50** for bacon bits or Cheese or Chives

Drinks

Abe's proudly serves Pepsi products, Lipton iced tea, **2.39**
100% Columbian coffee, hot chocolate, hot tea, and low-fat milk.

We also have an extensive wine list, domestic and imported beer and Cocktails available from the bar.

Consuming Undercook Pork/Steaks/Ground meat/fish Can increase your Risk of food borne Illness

Delicious Endings

New York Cheesecake **6.99**
Deluxe cheese cake layered on buttery Graham cracker crust

Abe's Bread Pudding **6.99**
Delicious homemade bread pudding served hot with
our homemade sauce.

Abe's Fried Bread Pudding **7.99**
Our delicious homemade bread pudding sliced, deep fried and served hot with
vanilla ice cream and homemade sauce.

Crème Brulee **7.49**
A delicious honey-kissed brulee topped with caramelized sugar

Chocolate Lover Cake **6.99**
Velvety chocolate Mousse in between layers
of chocolate buttery cake.

Vanilla Ice Cream **3.49**
2 Scoops

Specialty Coffee Drinks

Irish Coffee **7.00**
Irish Cream, Irish Whiskey, Coffee and Whipped Cream!

Café Amaretto **7.00**
Coffee with Amaretto -deliciously Italian!

Café Frangelico **7.00**
Coffee and Frangelico!

Café Don Juan **8.00**
Coffee, Amaretto, and Kahlua!

Irish Martini **7.50**
Coffee, Bailey's, Irish Whiskey shaken together with ice—a great way to end your meal!