

Abe's

Dedicated to Excellence

STARTERS

Combo Plate 19.99

3 of our breaded Cheese Sticks, 3 Jalapeno Cheddar Poppers, 3 Jalapeno Cheddar Shrimp, along with 6 Breaded Mushrooms

N'Orleans Oysters 16.99

Oysters on the half-shell, topped with a creamy shrimp and parmesan sauce and melted mozzarella cheese.

Jalapeno Cheddar Shrimp 13.99

6 battered Shrimp, served with our special made in-house cocktail sauce.

Onion Straws 8.49

Onion strips fried in our specially seasoned batter.

Breaded Cheese Sticks 8.49

6 Italian breaded mozzarella cheese Sticks, served with marinara sauce.

Jalapeno Poppers 8.49

6 Cheddar stuffed Jalapenos, battered and fried

Fried Pickle Chips 8.49

Served with ranch dressing

Hot and Spicy Chicken Wings

6 breaded wings 9.99 Buffalo Style 10.99

Crab Stuffed Mushrooms 10.99

A delicious chef prepared crab stuffing in button mushrooms, topped with melted mozzarella cheese.

Shrimp and Crab Parmesan Dip 10.99

A creamy parmesan sauce full of shrimp and crab meat, served with our fresh fried pita chips

Breaded Mushrooms 8.49

A dozen golden-fried mushrooms.

Shrimp Cocktail 11.99

6 chilled large shrimp, with our special made in-house cocktail sauce.

YumYum Shrimp 12.99

5 fried Shrimps glazed with special sauce

Sautéed Mushrooms 7.49

Fresh mushrooms sautéed and topped with mozzarella cheese.

Ahi Seared Tuna 15.99

Fresh top sushi grade, seared tuna

Hummus Dip 5.99

Made in house and served with thin pita bread

Shrimp Scampi Dip 12.99

5 large Shrimp, Served with our home baked bread—no pasta

Salads

Chicken Salad Grilled or Fried 15.49

Shrimp Salad 16.99 4oz. Steak Salad 20.99

Spinach Salad 8.29

served with Hot Bacon Dressing.

Sunny Bleu Wedge Salad 8.99

1/4 Iceberg wedge, 2 tomato wedges, special in house Bleu cheese dressing, loaded with Bleu cheese crumbles, walnuts and dried cranberries

House or Caesar Salad 8.29

With any entrée 4.25

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 \$ 79.99**

20 oz. cut ribeye and 10 oz. lobster

Ribeyes

Hand cut in the Delmonico Style

12 oz. 39.99 10 oz. 34.99 8 oz. 29.99

For a larger cut - \$2.50 per ounce

Filet Mignon 8 oz 43.99

12 oz New York Strip 33.49

Prime Rib 29.49

12 to 14 oz. cut

Lamb Chops 43.99

4 ribs cut from a French rack, New Zealand

Cattlelac Rolls 29.49

3 Skewers of special ground ribeye served over rice, with Taziki sauce

20 oz. Bone In Cowboy Ribeye 49.99

16 oz. Porterhouse 44.99

Shish Kabobs 35.99

2 Skewers of CAB ribeye chunks, glazed and alternated with fresh onions and tomatoes

2 6 oz. French Pork Chops 19.99

8 oz. Pork Ribeye 17.99

12 oz. Chopped Ribeye 20.99

Topped with sautéed onions

Mediterranean Platter 26.99

1 skewer kabob over rice, served with hummus and 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 **1.99** **Blackened Seasoning 1.00**

***6 oz Lobster 19.99 *10 oz Lobster 34.99 3 Grilled Shrimp 4.99 3 Fried Shrimp 5.99**

Poultry and Pasta

Grilled Pineapple Glazed Chicken 20.99

2 Chicken breasts glazed in our special pineapple sauce,

Chicken Tenders 18.49

Lightly breaded chicken tenders, deep fried to a golden brown and served with honey mustard

Chicken Kabobs 20.49

2 Skewers of house marinated thighs

Shrimp Alfredo 18.99

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

Grilled Chicken Alfredo 16.99

A chicken breast grilled over charcoal, served on a bed of fettuccine with 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 44.99**

10 oz. oven broiled and seasoned with lemon pepper

Jumbo Breaded Shrimp 27.99

6 lightly breaded shrimp, served with Abe's own special cocktail sauce

Cajun Style Boiled Shrimp 26.99

1 pound of peeled shrimp boiled in cajun spices, served cold with Abe's own cocktail sauce

***Stuffed Broiled Flounder 25.99**

Oven broiled flounder filet stuffed with special crab meat stuffing

Crab Cakes 28.99

2 breaded crab cakes served with special sauce

Grilled Salmon 22.59

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

Grilled Halibut 34.99

An 8 oz. boneless Halibut steak charcoal grilled with our special seasonings

Ahi Tuna, Grilled or Seared 34.99

8 Oz Top sushi grade
Served with our in house sauce on fresh sautéed spinach

Grilled Shrimp 27.99

12 large shrimp, skewered and charcoal grilled with our special seasoning

On the Lighter Side

Pineapple Glazed Grilled Chicken 16.49

1 Chicken breast glazed in our own special pineapple sauce, grilled over charcoal and served with 1 side

Grilled Shrimp 20.49

8 Skewered shrimp, charcoal grilled and served with 1 side

Chicken Kabobs 13.49

1 Skewer, served with 1 side

Rice and Vegetable Bowl 9.49

Add 1 Chicken 7.99, 4 oz steak 8.99, 6 Shrimp 8.99

Cajun Style Boiled Shrimp 18.99

1/2 pound of boiled peeled shrimp in our cajun spices, served cold, with 1 side and Abe's own cocktail sauce. We take all the work out of it for you!

Shish Kabob 23.49

1 skewer of our kabob glazed and cooked your way

Cattellac Rolls 20.99

2 skewers of ground ribeye and onions seasoned and served over rice, with Taziki Sauce and 1 side

Sides

Fresh Asparagus Spears 4.99

Sautéed Mushrooms 4.49

Baked Potato 3.99

Rice 3.99

Vegetable Medley 4.49

Stuffed Baked Potato 4.49

Steak Fries 3.99

Mac & Cheese 4.59

Add \$.50 for bacon bits, cheese or chives

Drinks

Abe's proudly serves Pepsi products, Lipton iced tea, 3.59
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 Under cooked Pork/Steaks/Ground meat/Fish Can increase your risk of food borne illness

*** Allow extra cooking time for Starred Items**

Delicious Endings

New York Cheesecake 8.49

Deluxe cheese cake layered on buttery graham cracker crust

Abe's Bread Pudding 7.99

Delicious homemade bread pudding served hot with our homemade sauce.

Abe's Fried Bread Pudding 8.99

Our delicious homemade bread pudding sliced, deep fried and served hot with vanilla ice cream and homemade sauce.

Banana Foster Cake 7.99

Very delicious, contains Nuts

Crème Brulee 8.49

A delicious honey-kissed brulee, topped with caramelized sugar

Chocolate Lover Cake 8.49

Velvety chocolate mousse in between layers of chocolate buttery cake.

Vanilla Ice Cream 3.49

2 Scoops

Specialty Coffee Drinks

Irish Coffee 8.50

Irish Cream, Irish Whiskey, Coffee and Whipped Cream!

Café Amaretto 8.50

Coffee with Amaretto—deliciously Italian!

Café Frangelico 8.50

Coffee and Frangelico!

Café Don Juan 9.00

Coffee, Amaretto, and Kahlua!

Irish Martini 9.00

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