

LUNCH

STARTERS

Chilled Seafood

\$12

East Coast Oysters

four each

\$16

West Coast Oysters

four each

\$18

Classic Chilled Gulf Shrimp

four each

\$14

Sushi Grade Tuna Tartare

citrus soy vinaigrette

\$145

Israeli Osetra Caviar

30 grams, classic accompaniments

Appetizers

\$15

Japanese Wagyu Beef Dumplings

\$12

Steak Tartare

hand cut, grilled crostini

\$18

Mooo Meatballs

dry aged ribeye, bordelaise

Soups

\$12

Maine Lobster Bisque

cognac and sherry

\$12

Potato & Leek Chowder

whole belly clams, bacon

\$12

Chicken Noodle Soup

our own take on the classic

Salads

\$7

Caesar Salad

parmesan, croutons

\$8

Crisp Baby Iceberg Salad

great hill blue cheese, bacon, tomatoes, buttermilk ranch dressing

\$7

Arugula Salad

lemon vinaigrette, shaved parmesan, grissini

Steaks

\$42

Filet Mignon

8 ounce

\$38

Creekstone Farms Prime Sirloin

10 ounce

\$46

Painted Hills New York Sirloin

14 ounce

\$42

Del Terruno Ribeye

12 ounce, free range, 100% grass fed, uruguay

\$38

Ribeye Steak

12 ounce

\$68

Bone-In Painted Hills Ribeye

22 ounce, all natural, grass and grain fed

Sandwiches

\$18

12 Ounce Sirloin Burger

vermont cheddar, sauteed onions, fries

\$14

Grilled Chicken Club

lettuce, tomato, applewood smoked bacon, fries

\$28

Maine Lobster Roll & Salad

\$14

Classic B.L.T.

toasted country bread, garlic aioli, smoked applewood bacon & cured tomato

\$16

Steak & Blue Cheese

coulotte steak, caramelized onions, tiger sauce

Chef's Salads

\$24

Grilled Shrimp & Baby Kale Salad

lemon, parmesan, garlic

\$24

Sliced Prime New York Sirloin

coffee crusted, mixed greens, picked beech mushrooms, red onion, blue cheese

\$15

Grilled Chicken Cobb Salad

iceberg, romaine, hard boiled egg, bacon, tomatoes, avocado, ranch dressing

\$18

Pan Seared Sushi Grade Tuna Salad

chilled soba, carrot & cucumber noodles, snap peas, ginger, soy, lime aioli

\$16

Grilled Chicken Paillard

kale lettuce, lemon, parmesan

\$22

Grilled Salmon & Baby Kale

avocado, salmon skin, radishes

Other Stuff

\$28

Wiener Schnitzel

brown butter, egg & capers

\$14/27

Garganelli Bolognese

dry aged beef, pork, tomato & parmesan

\$18

Maine Lobster Mac & Cheese

\$24

Grilled Faroe Island Salmon

6 ounce, bacon, cabbage, bordelaise

\$32

Steak Frites

10 ounce, creekstone farms, prime bavette

\$26

Fried Chicken

secret blend

Sauces

\$2

Bearnaise

\$2

Red Wine

\$2

Bordelaise

\$2

Mooo.... Steak Sauce

\$1

Lou Jean's BBQ

\$3

Au Poivre

Sides

\$7

Hand Crafted Pork Sausage

\$7

Applewood Smoked Bacon

\$7

Heritage Ham Steak

\$5

Sautéed Spinach

\$8

Truffled Parmesan Frites

\$3

House Made Whip Cream

\$9/18

Seasonal Fruit Plate

**(please note that all menu items and pricing are subject to change)*

Add on sides....

\$9

Sauteed Spinach & Garlic

\$18

Exotic Mushroom Mix

\$6 / 10

Whipped Potatoes

\$12

Truffled Parmesan Fries

\$6

Sauteed Onions

\$12

Panko & Parmesan Crusted Onion Rings

\$12

Crispy Potato Tots

bacon, parmesan

APPETIZERS

- **Beef Carpaccio***

seared raw sirloin

\$19

- **Sirloin Steak Tartare***

\$18

- **Wood-Fired Bacon**

nueske's bacon, blue cheese, whole grain mustard, peppadew relish

\$16

- **Pepper-Seared Ahi Tuna***

ginger soy sauce

\$18

- **Tuna Tartare***

hand-cut ahi tuna, avocado, cucumber, crème fraîche, caviar, wasabi

\$20

- **Jumbo Shrimp Cocktail**

fresh-made cocktail sauce

\$22

- **Chilled Raw Oysters***

by the half dozen

\$19

- **Jumbo Lump Crabmeat Cocktail**

\$22

- **Jumbo Lump Crab Cake**

fresh fruit salsa

\$21

- **Iced Littleneck Clams***

by the half dozen

\$16

- **Baked Littleneck Clams Casino**

\$17

- **French Onion Soup au Gratin**

abe & louie's recipe

\$6

\$10

- **New England Clam Chowder**

award-winning recipe

\$6

\$10

- **Soup du Jour**

\$6

\$10

ABE'S SHELLFISH TOWER*

- **Abe's Shellfish Tower***

Create your own selection of fresh, chilled shellfish presented on our signature iced seafood tower. Choose from: oysters, clams, shrimp, lobster, clams casino, oysters rockefeller and crab-stuffed mushrooms

SALADS

- **Abe & Louie's Salad**

boston bibb lettuce, apples, pistachios, blue cheese, dijon vinaigrette dressing

\$13

- **Boca Chopped Salad**

iceberg, romaine, boston bibb lettuce, crispy bacon, feta cheese, tomatoes, radishes, black olives, onions, pea sprouts, dijon vinaigrette dressing

\$15

- **Caprese Salad**

beefsteak tomatoes, imported bufala mozzarella, fresh basil, balsamic glaze

\$15

- **Caesar Salad***

romaine, parmesan croutons, housemade dressing

\$13

- **Beefsteak Tomatoes**

blue cheese, red onions

\$13

- **Traditional Wedge Salad**

bacon lardons, tomatoes, blue cheese or thousand island dressing

\$14

- **House Salad**

mesculin and boston bibb lettuce, dried cherries, goat cheese, cherry tomatoes, candied pecans, champagne vinaigrette dressing

\$14

- **Mediterranean Salad**

boston bibb lettuce, cucumber, cherry tomatoes, crumbled feta cheese, sliced banana peppers, chickpeas, greek dressing

\$13

STEAK & CHOPS

Abe & Louie's signature prime steaks are the finest corn-fed, midwestern, USDA Prime Grade cuts of beef. All steaks available skillet-blackened. Add-Ons: blue cheese, portobello demi-glaze, demi-glaze, au poivre, chimichurri, hollandaise*, béarnaise* \$2

- **Aged Prime New York Sirloin***

16 oz, thick, center cut

\$51

- **Aged Prime Delmonico***

wood-fired

\$49

- **Filet Mignon***

\$44

\$50

- **Bone-In New York Strip**

20 oz, center cut

\$53

- **Bone-In Aged Prime Ribeye***

24 oz, wood-fired

\$54

- **Fire-Grilled Veal Chop**

\$49

- **Lamb Porterhouse***

mint gremolata

\$47

- **Prime Pork Chop**

double cut, bone-in

\$31

- **Prime Porterhouse***

40 oz, wood-fired, serves two

\$90

- **Prime Rib***

slow-roasted, rock salt, grated horseradish or sauce

\$50

CLASSIC ENTRÉES

- **Chilean Sea Bass**

oven-roasted, heirloom tomato salsa

\$47

- **Shrimp and Scallop Risotto**

pan-seared scallops and shrimp, lemon risotto

\$38

- **Maine Lobster**

2, 3 or 4 lbs, boiled, baked with breadcrumbs

\$29

- **Lobster Savannah**

lobster, mushrooms, peppers, parmesan, sherry cream sauce

\$54

- **Maine Lobster Casserole**

2 lb shelled lobster, baked with breadcrumbs

\$54

- **Salmon Fillet***

wood-fired or broiled

\$38

- **Ahi Tuna Steak***

wood-fired or broiled

\$39

- **Swordfish Steak**

steakhouse center cut, wood-fired or broiled

\$38

- **Herb-Marinated Chicken Breast**

oven-roasted, natural pan jus, whipped potatoes

\$30

SIDES

- **Jumbo Baked Potato**

kosher salt

\$10

- **Jumbo Baked Sweet Potato**

brown sugar

\$10

- **Mashed Potatoes**

garlic, plain, or blue cheese

\$10

- **Hand-Cut French Fries**

\$9

- **Sweet Potato Fries**

\$9

- **Yukon Gold Hash Brown Potatoes**

\$10

- **Fresh Creamed Corn**

bacon

\$10

- **Brussels Sprouts**

brown butter

\$10

- **Sautéed Spinach**

with garlic, mushrooms

\$10

\$12

- **Sautéed Green Beans**

with crispy shallots

\$9

- **Creamed Spinach**

\$12

- **Broccoli**

steamed with hollandaise* or sautéed with garlic and olive oil

\$9

- **Asparagus**

steamed with hollandaise* or grilled with extra virgin olive oil

\$11

- **Sautéed Mushrooms**

crimini, portobello

\$11

- **Cauliflower Steak**

pan-seared, center cut

\$11

- **Macaroni and Cheese**

parmesan crumb

\$11

- **Abe's Lobster Macaroni and Cheese**

parmesan crumb

\$27

- **Potatoes au Gratin**

parmesan cream, prosciutto

\$13

- **Whipped Cauliflower Purée**

\$9

Disclaimer:Pricing and availability subject to change.