

## Appetizers

### Combo Plate

3 each of our breaded Cheese Sticks, Cheddar Poppers and Shrimp on the Half Shell along with 6 Breaded Mushrooms. \$15.99

### N'Orleans Oysters

Oysters on the half-shell topped with a creamy shrimp and parmesan sauce and melted mozzarella cheese. \$13.99

### Shrimp on the Half Shell

6 jalapeno halves filled with a whole shrimp and cheese. \$11.99

### Onion Straws

Onion Strip fried in our specially seasoned batter. \$6.99

### Breaded Cheese Sticks

6 Italian breaded mozzarella cheese sticks served with marinara sauce. \$6.99

### Jalapeno Poppers

Cheddar stuffed jalapeno halves. \$7.59

### Crab Stuffed Mushrooms

A delicious chef prepared crab stuffing in button mushrooms topped with melted mozzarella cheese. \$8.99

### Shrimp and Crab Parmesan Dip

A creamy parmesan sauce full of shrimp and crab meat served with 2 of Abe's hot bread loaves. Enough for one or several! \$7.99

### Breaded Mushrooms

A dozen golden-fried mushrooms. \$6.99

### Shrimp Cocktail

6 chilled large shrimp with our homemade cocktail sauce. \$8.99

### Hot and Spicy Chicken Wings

6 breaded wings \$7.99 Buffalo Style \$8.99

### Sautéed Mushrooms

Fresh mushrooms sautéed and topped with mozzarella cheese. \$5.59

## Salads

### Ribeye Steak Salad

A 4 oz ribeye steak grilled to your liking and served over a bed of fresh lettuce mix, tomatoes, cucumbers, and cheddar cheese.

Try it with our Homemade Blue Cheese Dressing! \$12.99

**Blackened Grilled Chicken Salad** \$9.99

**Grilled Rosemary Chicken Salad** \$9.79

**Fried Chicken Salad** \$9.79

### Spinach Salad

Fresh baby spinach, tomato wedges, and garlic croutons, sprinkled with parmesan cheese and served with Hot Bacon Dressing. \$4.99

### Soup of the Day

cup \$3.99 Bowl \$5.49

**House or Caesar Salad** \$4.99

With any entrée \$2.50

## On the Lighter Side

### Pineapple Glazed Grilled Chicken

1 Chicken breast glazed in our own special pineapple sauce, grilled over charcoal, and served with Tuscan style vegetables. \$11.99

### Grilled Rosemary Chicken

1 Chicken breast grilled with Rosemary over charcoal and served with Tuscan style vegetables. \$11.49

### Grilled Shrimp

8 Skewered Shrimp grilled over charcoal and served with Tuscan style vegetables or over rice. \$14.99

### Cajun Style Boiled Shrimp

1/2 pound of peeled shrimp boiled with our Cajun spices and served with Abe's Homemade Cocktail Sauce. We take all the work out of it for you! Served with Tuscan style vegetables. \$15.99

## Children's Menu

(For those Under 12 only)

### Grilled Shrimp

6 large shrimp skewered and grilled over charcoal with our special seasonings. \$11.99

### Shish Kabob

One of our delicious skewers of CAB Ribeye steak with fresh veggies. \$11.99

### Jumbo Breaded Shrimp

Four shrimp, lightly breaded, fried to a golden brown and served with Abe's homemade cocktail sauce. \$10.99

**Hamburger & French Fries** \$7.99

Add Cheese \$8.49

**Chicken Tenders & French Fries** \$7.49

### Pasta Marinara or Alfredo

Smaller portions of our fettuccine pasta with marinara or Alfredo sauce. \$6.79  
Add chicken or shrimp \$2.99

## Sides

**Fresh Asparagus Spears** \$4.99

### Tuscan Style Vegetables

Whole green beans, sliced carrots, yellow squash and red peppers seasoned and steamed. \$3.99

**Sautéed Mushrooms** \$3.99

**Stuffed Baked Potato** \$3.49

**Baked Potato** \$2.99

**French Fries** \$2.99

Add \$.50 for bacon bits or Cheese or Chives

## Drinks

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

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

*Entrees served with your choice of baked potato, French fries, or Tuscan Style Vegetables along with freshly baked bread and our homemade honey butter.  
We served only Certified Angus Beef cooked to order over charcoal.*

## Abe's Specialties

### Abe's Supreme Surf and Turf

A 20 oz hand cut Certified Angus Beef ribeye steak and a 9 oz oven-broiled lobster tail.  
Not available as a split entrée! \$49.99

#### Ribeyes

##### Hand cut in the Delmonico Style

12 oz. \$25.49  
10 oz. \$22.49  
8 oz. \$19.49

For a larger cut add \$1.50 per ounce.

**20 oz Bone In Cowboy Ribeye** \$29.49

**16 oz. Porterhouse** \$29.49

#### Prime Rib

12 to 14 oz. cut \$20.99

#### Lamb Chops

4 ribs cut from a Frenched rack served  
with Eddie's sauce. \$29.99

#### Filet Mignon

8 oz. \$23.99

**12 oz. New York Strip** \$21.49

#### Shish Kabobs

2 Skewers of CAB Ribeye pieces alternated with fresh onion, bell pepper, and tomato and  
glazed with our special sauce. \$20.49

**12 oz. Chopped Sirloin with  
sautéed onions** \$13.99

**10 oz Frenched Center Cut Pork Chop** \$16.99

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

Oscar – A delicious crab meat and Béarnaise sauce! \$3.99

Shrimp and Crab Parmesan Sauce \$3.99

#### Crawfish Julie

a creamy sauce full of crawfish tails and sliced mushrooms,  
a great addition to any entrée! \$3.99

Au Poivre – a cracked peppercorn coating! \$2.99

Blackened Seasoning \$1.00

5 Ounce Lobster Tail \$12.99

3 Grilled Shrimp \$3.49

## Seafood

#### \*Lobster Tail

Oven Broiled and seasoned with lemon pepper

Market Price.

#### Jumbo Breaded Shrimp

8 Shrimp lightly breaded, fried to a golden brown, and served with Abe's Homemade  
Cocktail Sauce. \$17.99

#### Cajun Style Boiled Shrimp

1 pound of peeled shrimp boiled with our Cajun spices and served with Abe's Homemade  
Cocktail Sauce. We take all the work out of it for you! \$20.99

#### Grilled Shrimp

12 large shrimp skewered and grilled over charcoal with our special seasonings. \$19.99

#### Grilled Scallops

12 bay scallops skewered and grilled over charcoal with our special seasonings \$18.99

#### Grilled Mahi Mahi

An 8 oz fillet of mild flavored fish grilled over charcoal with our special seasonings.

\$17.99 Blackened \$18.99

#### Crab Cakes

2 Jumbo Lump Crab Cakes made fresh by our Chef every day with Abe's special blend  
of spices \$19.99

#### Salmon

An 8 oz fillet of Wild Alaskan Salmon grilled to perfection over charcoal with our  
special seasonings. \$16.99

#### \*Stuffed Broiled Flounder

A 9 oz flounder fillet stuffed with a crabmeat mixture, glazed with butter, and broiled  
perfectly. \$18.49

#### Grilled Halibut

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

\$20.99 Blackened \$21.99

#### Seafood Platter

3 N'Orleans Oysters, 3 Jumbo Fried Shrimp, 3 Large Cajun Style Peeled Shrimp and  
Bay Scallops served with Abe's homemade cocktail sauce \$21.99

## Poultry and Pasta

#### Grilled Pineapple Glazed Chicken

2 Chicken breasts glazed in our special pineapple sauce, grilled over charcoal, and  
served with your choice of potato. \$14.49

#### Grilled Rosemary Chicken

2 Chicken breasts grilled with Rosemary over charcoal and served with your  
choice of potato. \$14.49

#### Chicken Tenders

Lightly breaded Chicken tenders deep fried to a golden brown and served with  
honey mustard and your choice of potato. \$12.99

#### Crawfish Julie

A creamy sauce full of crawfish tails and sliced mushrooms served over a bed of  
fettuccine or rice! A great N'Oleans style specialty, only slightly spicy! \$14.99

#### Shrimp Alfredo

Tender Shrimp served on a bed of fettuccine with a creamy Alfredo sauce. \$14.99

#### Grilled Chicken Alfredo

A chicken breast grilled over charcoal, served on a bed of fettuccine with a creamy  
Alfredo sauce. \$13.99

#### Scallop Fettuccine

Bay Scallops served on a bed of fettuccine with a chef prepared white wine and garlic sauce \$14.99

## Delicious Endings

#### Caramel Cheesecake

A decadent caramel cheesecake topped with a layer of caramel mousse in a crisp  
vanilla crust. \$5.99

#### Abe's Bread Pudding

Delicious homemade bread pudding served hot with our homemade sauce. \$5.49

#### Abe's Fried Bread Pudding

Our delicious homemade bread pudding sliced, deep  
fried and served hot with vanilla ice cream and homemade sauce. \$6.49

#### Crème Brulee

A delicious honey-kissed brulee topped with a caramelized sugar topping. \$6.99

#### Chocolate Lovers Cake

A luscious dark chocolate cake with layers of fudgy ganache and a chocolate butter  
cream icing. \$5.99

#### Vanilla Ice Cream

2 Scoops \$2.99

An average dinner seating at Abe's is approximately 90 minutes. Please allow extra cooking time for the starred items.

Add \$1.00 to split any order.