

APPETIZERS

Chesapeake Jumbo Lump Crabmeat Cocktail	16
Sirloin Steak Tartare* <i>Our Recipe, Fresh to Order</i>	15
Pepper Seared Ahi Tuna with Ginger Soy Sauce.....	13
Iced Jumbo Shrimp Cocktail with our Fresh made Cocktail Sauce	15
Chilled Oysters* Fresh Blue Points..... <i>by the half dozen</i>	13
Smoked Fresh North Atlantic Salmon	13
Fresh Iced Littleneck Clams*	<i>by the half dozen</i> 11
Jumbo Lump Crab Cake <i>Simply the Best</i> , with Fresh Fruit Salsa	15
Baked Littleneck Clams Casino	13
French Onion Soup Au Gratin <i>Abe & Louie's Recipe</i>	7
Creamy New England Clam Chowder <i>Award Winning</i>	8
Soup du Jour <i>Made Fresh Daily</i>	market
Abe's Shellfish Tower* a towering assortment of shellfish: oysters, clams, shrimp, lobster, clams casino, oysters Rockefeller and crab stuffed mushrooms (serves 6-8 people) <i>Half tower available</i>	market

SALADS

Abe & Louie's Salad	8
Bibb Lettuce, Apples, Pistachio Nuts, Great Hill Blue Cheese, and Dijon Vinaigrette	
Boca Chopped Salad	9
Crisp Iceberg, Romaine and Boston Lettuce Tossed with Crisp Bacon, Feta Cheese, Tomatoes, Radishes, Black Olives, Onions, and Dijon Vinaigrette	
Fresh Garden Salad	7
1000 Island, Great Hill Blue Cheese, Balsamic Vinaigrette or French Dressings	
Caesar Salad* Crisp Romaine Tossed with our Sensational Dressing and Parmesan Croutons	8
Beef Steak Tomatoes with Great Hill Blue Cheese and Vidalia Onions.....	8
Traditional Hearts of Iceberg with Blue Cheese or 1000 Island, Crisp Bacon and Tomatoes	7

CLASSIC ENTREES

Swordfish Chop with Ginger Soy Glaze and Basmati Rice, <i>Abe & Louie's Special</i>	when available
Fresh Salmon Fillet Fresh "Wild Caught" King when available, <i>Wood Grilled or Broiled*</i>	market
Swordfish Steak Steakhouse Center Cut, <i>Wood Grilled or Broiled</i>	market
Wood Grilled Shrimp with Herb Butter Sauce and Basmati Rice.....	29
Shrimp and Scallop Louie <i>Wood Grilled</i> Scallops, Baked Shrimp, Citrus Beurre Blanc with Basmati Rice	32
Fresh Tuna Steak* <i>Wood Grilled or Broiled</i>	33
Boiled or Baked Stuffed Maine Lobster two, three, and four pounds.....	market
Lobster Savannah A two-pound Lobster is combined with Mushrooms and Peppers in a Sherried Cream Sauce, Returned to the Shell and Browned with Parmesan	market
Fresh Maine Lobster Casserole more than a two pound Lobster out of the Shell with Butter and Crumbs	market
Whole Crispy Chicken with Lemon Poulet Sauce	27
Prime Calves Liver Sauteed with Onions and Bacon	26

WEEKLY SPECIALS

SUNDAY	Steak House Beef Ribs	27
	<i>The "knife and fork" variety – lean and tender, barbecued perfectly, accompanied by onion strings.</i>	
MONDAY	Braised Lamb Shank	32
	<i>Braised 24 oz spring lamb shank with a mint demi-glace, presented with mashed fresh sweet potatoes.</i>	
TUESDAY	Veal Oscar Abe & Louie	34
	<i>Fresh lobster, artichoke heart and grilled white asparagus over tender veal with sauce béarnaise*.</i>	
WEDNESDAY	Abe's Famous Crispy Pork	33
	<i>Slow-roasted, cured shank served with pan gravy, braised red cabbage and a baked apple.</i>	
THURSDAY	Filet of Beef Wellington	38
	<i>A real classic with a madeira demi-glace and oven-roasted baby potatoes.</i>	
FRIDAY	Lobster Fra Diavolo	market
	<i>A true rendition of a marvelous spicy dish with plenty of fresh Maine lobster over linguini.</i>	
SATURDAY	Louie's Carpetbagger Steak	38
	<i>Our tender filet mignon stuffed with seasoned fresh oysters, wrapped with bacon and perfectly broiled. Accompanied by O'Brien mashed potatoes.</i>	

Split Plate or Sharing Charge 10

Abe & Louie's features two private dining rooms, ideally suited for Private Parties and Business Functions.

We use only canola oil or olive oil in all our recipes... No trans fat, including fried items

*These items may be served raw, undercooked or cooked to your specifications.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.



STEAKS AND CHOPS*

Abe & Louie's Signature Prime Steaks are selected from the finest corn-fed, midwestern beef graded USDA PRIME. All meats are aged 4 to 5 weeks to ensure the most flavorful, juicy and tender Steaks and Prime Rib. Our Filet Mignons are aged, center, "barrel cuts" only.

Aged Prime New York Sirloin <i>Center Cut Thick</i> , one pound	42
Bone-In Filet Mignon <i>our Signature Steak</i> , Portobello Demi-glace	43
Abe's Aged Prime Sliced Sirloin Portobello Demi-glace, one pound	42
Filet Mignon <i>the Most Tender Steak</i>	39
Sirloin au Poivre Portobello Demi-glace, one pound	43
Filet au Poivre Portobello Demi-glace.....	40
Bone-In Aged Prime Ribeye Steak <i>Our Richest Cut</i> , 24 oz	39
Prime Double Cut Veal Chop Demi-glace	37
Domestic Rib Lamb Chops Au Jus, 3 Tender Center Cut Chops.....	39
Louie's Tuscan Aged Prime Sirloin with Oven Roasted Vegetables and Cabernet Demi-glace	38
Prime Porterhouse for Two , 40 oz	80

ABE & LOUIE RECOMMENDS: Cheddar Aged 9-12 months or Great Hill Blue Cheese melted on your steak... 2
SAUCES: Chimi Churri, Abe & Louie's Steak Sauce, Hollandaise*, Béarnaise*, Portobello Demi-glace

HOW TO ORDER YOUR STEAK*

Very Rare: Cold raw center **Rare:** Cool red center **Medium rare:** Warm red center, juicy
Medium: Warm pink center **Medium well:** Hot center, cooked through **Well:** No color, somewhat dry

PRIME RIB OF BEEF, AU JUS*

Seasoned and slow roasted with Rock Salt. Served with Fresh Horseradish Sauce.
Pan-blackened upon request.

Bone-In Double Cut	41	Boneless Regular Cut	37
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ABE & LOUIE'S STEAK AND SEAFOOD

Our chefs are pleased to prepare any of our signature steaks and seafood as a combination.

Filet Mignon (10 ounce) and Lobster (1 pound)	New York Sirloin (16 ounce) and Lobster (1 pound)
Filet Mignon (10 ounce) and choice of Grilled Scallops or Shrimp	

All above selections are market price.



VEGETABLES, POTATOES AND SIDES

Jumbo Baked Sweet Potato with Brown Sugar	6
Salted Jumbo Baked Potato Baked in Kosher Salt	7
Mashed Potatoes with Great Hill Blue Cheese	7
Hand-cut French Fried Potatoes	7
Sweet Potato Fries	6
Hashed Browned Potatoes pan sauteed crispy, <i>Abe's special</i>	6
Fresh Asparagus with Hollandaise Sauce*	7
Grilled Fresh Asparagus with Extra Virgin Olive Oil	7
Sauteed Fresh Spinach	6
Creamed Fresh Spinach with Fresh Cream or Louie's "No Cream" Version	7
Sauteed Spinach with Garlic and Mushrooms	7
Fresh Broccoli sauteed with Garlic and Olive Oil	6
Fresh Broccoli steamed and served with Hollandaise Sauce*	6
Sauteed Mushrooms , Crimini and Portobellos	8
Caramelized Vidalia Onions	6
Vidalia Onion Strings fried crispy in canola & olive oil	7



DESSERTS

Key Lime Pie <i>made In-House Daily</i> with real Key Lime Juice	8
Classic Creme Brulee	8
Chocolate Souffle with Raspberry Sauce (<i>please order with your meal</i>)	9
Vanilla Ice Cream with Homemade Chocolate Sauce.....	7
Fresh Baked Apple Pie with Ice Cream or Melted Aged Cheddar Cheese	7
New York Style Cheesecake Garnished with a Chocolate Dipped Strawberry.....	7
Colossal Chocolate Cake 7 Layers of Rich Imported Chocolate, <i>Perfect for Sharing</i>	8
Lemon Sorbet	6
Fresh Seasonal Berries with Creme Fraîche	market
Chocolate Dipped Strawberries Imported Dark Chocolate	9
Hot Chocolate Sundae Special Vanilla Ice Cream with our own Callebaut-Belgium Hot Chocolate Sauce. Garnished with Chocolate Dipped Strawberries	9