

## APPETIZERS

<b>Chesapeake Jumbo Lump Crabmeat Cocktail</b> .....	16
<b>Sirloin Steak Tartare*</b> <i>Our Recipe, Fresh to Order</i> .....	15
<b>Pepper Seared Ahi Tuna</b> with Ginger Soy Sauce.....	13
<b>Iced Jumbo Shrimp Cocktail (4)</b> with our Fresh made Cocktail Sauce .....	17
<b>Chilled Oysters*</b> Fresh Blue Points.....	<i>by the half dozen</i> 15
<b>Smoked Fresh North Atlantic Salmon</b> .....	14
<b>Fresh Iced Littleneck Clams*</b> .....	<i>by the half dozen</i> 13
<b>Jumbo Lump Crab Cake</b> <i>Simply the Best</i> , with Fresh Fruit Salsa .....	15
<b>Baked Littleneck Clams Casino</b> .....	15
<b>Macaroni and Cheese</b> with toasted parmesan crumb topping .....	9
<b>Abe's Lobster Macaroni and Cheese</b> with toasted parmesan crumb topping .....	market
<b>French Onion Soup Au Gratin</b> <i>Abe &amp; Louie's Recipe</i> .....	8
<b>Creamy New England Clam Chowder</b> <i>Award Winning</i> .....	9
<b>Soup du Jour</b> <i>Made Fresh Daily</i> .....	market
<b>Abe's Shellfish Tower*</b> 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

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

## CLASSIC ENTREES

<b>Swordfish Chop</b> with Ginger Soy Glaze and Basmati Rice, <i>Abe &amp; Louie's Special</i> .....	when available
<b>Fresh Salmon Fillet</b> Fresh " <i>Wild Caught</i> " King when available, <i>Wood Grilled or Broiled*</i> .....	market
<b>Swordfish Steak</b> Steakhouse Center Cut, <i>Wood Grilled or Broiled</i> .....	market
<b>Wood Grilled Shrimp</b> with Herb Butter Sauce and Basmati Rice.....	30
<b>Shrimp and Scallop</b> <i>Louie Wood Grilled</i> Scallops, Baked Shrimp, Citrus Beurre Blanc with Basmati Rice .....	33
<b>Fresh Tuna Steak*</b> <i>Wood Grilled or Broiled</i> .....	35
<b>Boiled or Baked Stuffed Maine Lobster</b> two, three, and four pounds.....	market
<b>Lobster Savannah</b> A two-pound Lobster is combined with Mushrooms and Peppers in a Sherried Cream Sauce, Returned to the Shell and Browned with Parmesan .....	market
<b>Fresh Maine Lobster Casserole</b> more than a two pound Lobster out of the Shell with Butter and Crumbs .....	market
<b>Whole Crispy Chicken</b> with Lemon Poulet Sauce .....	27
<b>Prime Calves Liver</b> Sauteed with Onions and Bacon .....	26

## WEEKLY SPECIALS

<b>SUNDAY</b>	<b>Steak House Beef Ribs</b> .....	27
	<i>The "knife and fork" variety – lean and tender, barbecued perfectly, accompanied by onion strings.</i>	
<b>MONDAY</b>	<b>Braised Lamb Shank</b> .....	33
	<i>Braised 24 oz spring lamb shank with a mint demi-glace, presented with mashed fresh sweet potatoes.</i>	
<b>TUESDAY</b>	<b>Veal Oscar</b> <i>Abe &amp; Louie</i> .....	36
	<i>Fresh lobster, artichoke heart and grilled white asparagus over tender veal with sauce béarnaise*.</i>	
<b>WEDNESDAY</b>	<b>Abe's Famous Crispy Pork</b> .....	34
	<i>Slow-roasted, cured shank served with pan gravy, braised red cabbage and a baked apple.</i>	
<b>THURSDAY</b>	<b>Filet of Beef Wellington</b> .....	40
	<i>A real classic with a madeira demi-glace and oven-roasted baby potatoes.</i>	
<b>FRIDAY</b>	<b>Lobster Fra Diavolo</b> .....	market
	<i>A true rendition of a marvelous spicy dish with plenty of fresh Maine lobster over linguini.</i>	
<b>SATURDAY</b>	<b>Louie's Carpetbagger Steak</b> .....	40
	<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.

<b>Aged Prime New York Sirloin</b> <i>Center Cut Thick</i> , one pound .....	43
<b>Bone-In Filet Mignon</b> <i>our Signature Steak</i> , Portobello Demi-glace .....	45
<b>Abe's Aged Prime Sliced Sirloin</b> Portobello Demi-glace, one pound .....	43
<b>Filet Mignon</b> <i>the Most Tender Steak</i> .....	41
<b>Sirloin au Poivre</b> Portobello Demi-glace, one pound .....	44
<b>Filet au Poivre</b> Portobello Demi-glace.....	42
<b>Bone-In Aged Prime Ribeye Steak</b> <i>Our Richest Cut</i> , 24 oz .....	42
<b>Prime Double Cut Veal Chop</b> Demi-glace .....	40
<b>Domestic Rib Lamb Chops</b> Au Jus, 3 Tender Center Cut Chops.....	40
<b>Louie's Tuscan Aged Prime Sirloin</b> with Oven Roasted Vegetables and Cabernet Demi-glace .....	39
<b>Prime Porterhouse for Two</b> , 40 oz .....	84

**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.

<b>Bone-In Double Cut</b> .....	45	<b>Boneless Regular Cut</b> .....	41
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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

<b>Jumbo Baked Sweet Potato</b> with Brown Sugar .....	8
<b>Salted Jumbo Baked Potato</b> Baked in Kosher Salt .....	8
<b>Mashed Potatoes</b> with Great Hill Blue Cheese .....	8
<b>Hand-cut French Fried Potatoes</b> .....	8
<b>Sweet Potato Fries</b> .....	8
<b>Hashed Browned Potatoes</b> pan sauteed crispy, <i>Abe's special</i> .....	8
<b>Fresh Asparagus</b> with Hollandaise Sauce*.....	8
<b>Grilled Fresh Asparagus</b> with Extra Virgin Olive Oil .....	8
<b>Sauteed Fresh Spinach</b> .....	8
<b>Creamed Fresh Spinach</b> with Fresh Cream or Louie's "No Cream" Version .....	8
<b>Sauteed Spinach</b> with Garlic and Mushrooms .....	8
<b>Fresh Broccoli</b> sauteed with Garlic and Olive Oil .....	8
<b>Fresh Broccoli</b> steamed and served with Hollandaise Sauce* .....	8
<b>Sauteed Mushrooms</b> , Crimini and Portobellos .....	8
<b>Caramelized Vidalia Onions</b> .....	8
<b>Vidalia Onion Strings</b> fried crispy in canola & olive oil .....	8
<b>Macaroni and Cheese</b> with toasted parmesan crumb topping .....	9
<b>Abe's Lobster Macaroni and Cheese</b> with toasted parmesan crumb topping .....	market



## DESSERTS

<b>Key Lime Pie</b> <i>made In-House Daily</i> with real Key Lime Juice .....	8
<b>Classic Creme Brulee</b> .....	8
<b>Chocolate Souffle</b> with Raspberry Sauce ( <i>please order with your meal</i> ) .....	9
<b>Vanilla Ice Cream</b> with Homemade Chocolate Sauce.....	8
<b>Fresh Baked Apple Pie</b> with Ice Cream or Melted Aged Cheddar Cheese .....	8
<b>New York Style Cheesecake</b> Garnished with a Chocolate Dipped Strawberry.....	8
<b>Colossal Chocolate Cake</b> 7 Layers of Rich Imported Chocolate, <i>Perfect for Sharing</i> .....	8
<b>Lemon Sorbet</b> .....	6
<b>Fresh Seasonal Berries</b> with Creme Fraîche .....	market
<b>Chocolate Dipped Strawberries</b> Imported Dark Chocolate .....	10
<b>Fresh Baked Warm Cookies</b> served warm with house-made Chocolate Sauce .....	8
<b>Hot Chocolate Sundae</b> Special Vanilla Ice Cream with our own Callebaut-Belgium Hot Chocolate Sauce. Garnished with Chocolate Dipped Strawberries .....	9