

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.

APPETIZERS

French Onion Soup Au Gratin	8
Creamy New England Clam Chowder	9
Soup du Jour <i>Made fresh daily</i>	market
Jumbo Lump Crab Cake <i>Simply the best</i>	15
with Fresh Fruit Salsa	
Sirloin Steak Tartare*	15
Pepper Seared Ahi Tuna* with Ginger Soy Sauce	13
Beefsteak Tomatoes	8
with Great Hill Blue Cheese and Vidalia Onions	
Iced Jumbo Shrimp Cocktail (4)	17
Chilled Oysters*	<i>By the half dozen</i> 15
Smoked Fresh North Atlantic Salmon.....	14
Fresh Iced Littleneck Clams*.....	<i>half dozen</i> 13
Baked Littleneck Clams Casino.....	15
Chesapeake Jumbo Lump Crabmeat Cocktail...	16

SALADS

Grilled Fresh Tuna Nicoise*	15
Lemon Herb Vinaigrette- also available with chicken	
Caesar Salad*	10
with Wood Grilled Chicken	15
with Wood Grilled Steak	19
Steak and Tomato Salad*.....	18
with Great Hill Blue Cheese, Vidalia Onions, Romaine and Balsamic Dressing	
Shanghai Chicken Salad	15
fresh Greens, Roasted Chicken Breast, Wontons and an Asian Sesame and Peanut Oil Vinaigrette	
Cobb Salad.....	15
Wood Grilled Chicken, Avocado, Black Olives, Blue Cheese, Bacon and Dijon Vinaigrette	
Fresh Lobster Salad	market
served in the Shell over Mixed Greens with Eggs, Tomatoes, Cucumbers, Olives and a Citrus Vinaigrette	
Fresh Garden Salad	8
1000 Island, Great Hill Blue Cheese, Balsamic Vinaigrette or French Dressing	
Boca Chopped Salad	10
Iceberg, Romaine and Boston Lettuce tossed with Bacon, Feta Cheese, Tomatoes, Radishes, Black Olives, Onions, and Dijon Vinaigrette	
Abe & Louie's Salad	10
Bibb Lettuce, Apples, Pistachio Nuts, Blue Cheese, and Dijon Vinaigrette	

ENTREES

Prime Rib Sandwich*	24
English Cut with Caramelized Onions on Grilled Sour Dough Bread with Fries	
Wood Grilled Chicken Breast	16
with Sauteed Spinach and Mushrooms	
Prime Calves Liver sauteed with Onions and Bacon..	21
Swordfish Steak <i>Wood Grilled or Broiled</i>	market
Salmon Fillet* <i>Wood Grilled or Broiled</i>	market
Jumbo Lump Crab Cakes.....	21
with Fresh Fruit Salsa	
Omelette of the Day	market

DESSERTS

Key Lime Pie <i>made in-house daily</i>	8
Classic Creme Brulee	8
Vanilla Ice Cream	8
with Homemade Chocolate Sauce	8
Fresh Baked Apple Pie with Ice Cream or Melted Cheddar Cheese.....	8
New York Style Cheesecake	8

STEAKS*

Aged Prime New York Sirloin, 12 oz	34
Abe's Aged Prime Sliced Sirloin, 12 oz	34
Portobello Demi-Glace	
Filet Mignon <i>the Most Tender Steak</i> , 8 oz	32
Sirloin au Poivre Portobello Demi-Glace	35
Filet au Poivre Portobello Demi-Glace	32
Prime Delmonico <i>Our Richest Cut</i> , 14 oz	31
Blackened upon request	
Bone-In Filet Mignon <i>Our Signature Steak</i>	33
Portobello Demi-Glace, 12 oz. 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 — Dinner Steaks Available —	

SANDWICHES

Abe's Cheeseburger*	9oz 13
with Caramelized Onions and Cheddar Cheese Aged 9-12 months	
Bacon Cheeseburger*	9oz 14
Sesame Ahi Tuna Burger*	14
with Sesame Seeds, Soft Challah Roll, Wasabi Aioli and Asian Slaw	
Wood Grilled Barbecue Chicken	12
with Melted Cheddar Cheese Aged 9-12 months, Bacon and Caramelized Onions	
Roasted Turkey Club	12
on Toasted Multi-Grain Nut Bread	
Fresh Lobster Club	market
Maine Lobster Salad on Brioche Bread with Lettuce, Tomato, Bacon and Mayonnaise with Balsamic Salad	
Filet Mignon Club	19
Brioche Bread with Abe's Steak Sauce, Mayonnaise, Arugula, Watercress, Bacon, Lettuce, Tomato and Sweet Potato Fries	
<i>Sandwiches and Hamburgers are served with Hand-cut Fries and a half-sour Pickle. Cheddar Aged 9-12 months, Great Hill Blue or Gruyere Cheese.</i>	

SIDES

Mashed Potatoes with Great Hill Blue Cheese.....	8
Hand-cut French Fries	8
Sweet Potato Fries	8
Hashed Browned Potatoes pan sauteed crispy	8
Fresh Asparagus with Hollandaise Sauce*	8
Grilled Fresh Asparagus	8
with Extra Virgin Olive Oil	8
Creamed Fresh Spinach	8
with Fresh Cream or Louie's "No-Cream" Version	
Sauteed Fresh Spinach.....	8
Sauteed Spinach with Garlic and Mushrooms	8
Sauteed Mushrooms, Crimini and Portobello.....	8
Caramelized Vidalia Onions.....	8
Vidalia Onion Strings Fried Crispy in Canola and Olive Oil	8
Fresh Broccoli Steamed with Hollandaise Sauce* or Sauteed with Garlic and Olive Oil	8

Colossal Chocolate Cake Seven layers of Rich Imported Chocolate, <i>Perfect for Sharing</i>	8
Lemon Sorbet	6
Hot Chocolate Sundae	9
Fresh Seasonal Berries	market
with Creme Fraîche	
Chocolate Dipped Strawberries	10

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

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

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

**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.