

Abe's Waterfront

8527 Greig Street - Sodus Point - New York

315-483-4444

Appetizers

French Onion Soup

Traditional preparation with Swiss cheese and handmade crouton ~5~

Clams Casino

Smoked ham & bacon with red & green bell pepper & red onion 6pc ~7~

Bacon Wrapped Diver Scallop Skewer

Applewood smoked bacon, sautéed baby spinach & roasted red pepper ~9~

Blue Point Oysters Béarnaise

Lightly cooked Long Island oysters with a classic Béarnaise;
also available on the half shell ~10~

Fried Calamari

Panko crusted & flash fried with handmade marinara & fresh lemon ~7~

Lobster Bisque

Rich & creamy, chunks of lobster & a hint of sherry ~cup 5 bowl 6~

Southwest Chicken Stuffed Mushrooms

With seasoned chicken, jalapenos & cheddar cheese ~8~

Abe's Classic Crab Dip

Abe's classic Maryland crab dip with toast points and tortilla chips ~12~

N.O.L.A. Barbeque Tenderloin Tips & Andouille

Beef tenderloin tips & Cajun Andouille Sausage finished with a traditional Cajun barbeque sauce with toast points ~10~

Pasta

Chicken & Penne vodka

Seasoned grilled chicken, button mushrooms, spinach & garlic ~15~

Southwest Chicken & Penne

Mexican Chorizo sausage, white corn, roasted red pepper, jalapenos, black beans & cheddar cheese ~15~

No. 8 Seafood Sauté

Diver scallops, jumbo shrimp & littleneck clams finished with a fresh herb & garlic tomato broth over linguine ~19~

Beef Tenderloin Diablo

Beef tips, roasted red peppers, mushrooms & red onion finished with a fiery demi glace over penne ~17~

Veal Parmigiana

Enormous veal cutlets, handmade marinara, Italian cheese mélange ~15~

Chicken Parmigiana

Enormous chicken cutlets, handmade marinara, Italian cheese mélange ~14~

Shrimp & Scallops Arrabiata

Diver scallops, jumbo shrimp, Applewood smoked bacon and mushrooms simmered in an angry marinara over linguine ~19~

Artichoke Pesto Penne

Traditional pesto with artichokes, seasonal vegetables ~14~

Fettuccine Alfredo

Traditional parmesan cream sauce with your choice of additions ~12~

Shrimp or scallops ~5 each~

Chicken, broccoli or mushrooms ~3 each~

Grill

All Char Grilled Steaks Are Aged & House Seasoned

Sautéed mushroom or onion add \$1.00 each

14oz. Char Grilled New York Strip ~19~

18oz. Char Grilled Delmonico ~20~

20oz. Char Grilled Porterhouse ~26~

6oz. Cast Iron Roasted Double Filet Mignon

Roasted garlic & button mushrooms, finished with béarnaise ~24~

14oz. Char Grilled Granny Smith Double Chops

Twin 7 oz pork chops with Cognac laced local apple sauce & tri color bell peppers ~16~

14oz. Pan Roasted Sicilian Double Chops

Twin herb crusted 7 oz pork chops with a roasted tomato & garlic salsa ~16~

12oz. Char Grilled Free Range Chicken Breast

Char grilled chicken breast with sautéed green bell peppers, mushrooms & red onion with mozzarella cheese ~14~

12oz. Pan Roasted Free Range Chicken Breast

Seafood

Pan Roasted Jumbo Shrimp & Diver Scallops

Cajun dusted and pan roasted with tri color bell peppers, red onion & artichokes ~19~

Twin Bacon Wrapped Diver Scallop Skewers

Applewood smoked bacon wrapped diver scallops with sautéed roasted red pepper & baby spinach ~19~

Pan Seared Hawaiian Ahi Tuna

Japanese wasabi & honey marinade; white sesame crusted ~19~

Flat Grilled Idaho Rainbow Trout

Stuffed with baby spinach and finished with a roasted garlic & fresh herb compound butter ~17~

1 ½ lb. Alaskan King Crab

Colossal steamed crab legs with drawn butter & fresh lemon ~Market Price~

Open Flame Broiled Seafood Platter

Atlantic haddock, jumbo shrimp, diver scallops & Maryland blue crab ~20~

Oven Roasted Jumbo Shrimp & Diver Scallops

Finished with a toasted cashew, basil & sun dried tomato pesto ~19~

Oven Baked Maine Lobster Tail

Fresh lemon, butter & Chardonnay ~25~

Lighter Fare

8oz. Prime Burger

Prime grade ground beef, crisp lettuce, tomato & choice of cheese on a Kaiser roll ~8~

Fried Haddock

6oz. haddock filet with crisp lettuce, tomato & tartar on a Kaiser roll ~9~

Char Grilled Chicken Sandwich

Char grilled chicken breast with crisp lettuce and tomato on a toasted ciabatta roll ~8~

Chicken Tenders

Served with French fries and your choice of dipping sauce ~7~

House Soup and Salad

Bowl of today's soup of the day and a large house salad with your choice of dressing ~7~