

Abby Park

MODERN AMERICAN CUISINE

Appetizers

Meze Plate*

chick-pea hummus, long stem artichokes, manchego cheese, baby arugula, pita bread 11

Shrimp & Calamari

finger-peppers, capers, lemon-aioli, black-olive tapenade 11

Roasted Garlic Shrimp*

chorizo, garlic, lemon caper sauce, parmesan cheese 12

Tuna Sashimi

sushi rice, miso vinaigrette, avocado, soy glaze 12

Carpaccio of Beef and Oysters

beef carpaccio, crispy oysters, radish sprouts, aioli 13

Lobster Dip*

warm lobster, spring onion & mascarpone dip with crispy flatbread 12

Grilled Provolone

arugula, roasted tomatoes, aged balsamic, crushed pistachios 9

Cape Cod Clam Chowder 6

Casual Fare

Three Cheese Pizza*

roasted tomato sauce, fresh mozzarella, mozzarella, parmesan, basil 14

Steak Pizza*

caramelized onion, bleu cheese, sliced steak, arugula, aged balsamic 16

BLT Pizza*

bacon, lettuce, tomato, mozzarella, chive aioli 14

Mediterranean Lamb Burger*

feta, garlic, sun-dried tomato, brioche roll, pickles & french fries 12

Abby Park Prime Burger*

hand-packed 100% fresh ground prime beef, pickles & french fries 12

toppings add \$1

applewood smoked bacon - caramelized onions - cherry peppers - roasted portobello mushroom - fried egg
American - Swiss - cheddar - mozzarella - Great Hill Bleu

Salads

Grilled Romaine*

caesar dressing, croutons, white anchovies, Parmigiano-Reggiano 9

Wedge Salad*

baby iceberg lettuce, tomatoes, red onion, bacon, hardboiled egg, bleu cheese dressing 9

Greek Salad*

iceberg lettuce, cucumber, pepperoncini, red onion, black olives, tomatoes, grilled feta cheese, greek dressing 10

Market Salad

mixed greens, cucumbers, tomatoes, red onion, champagne vinaigrette 8

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Entrees

Miso Salmon*

miso-marinated salmon, cashew rice, wok vegetables 25

Seared Sea Scallops*

lobster risotto, avocado baby greens salad, lemon aioli market price

Yellowfin Tuna*

wasabi-mashed potatoes, pickled carrot & cucumber, ponzu sauce 25

Seafood Fra Diavolo

shrimp, scallops, calamari, clams, spicy roasted tomato sauce, fresh linguini 29

Linguini & Clams

clams, white wine, red pepper flakes, fresh linguini 19

Portobello Mushroom Ravioli

white wine sauce, roasted tomato, chevre cheese, aged balsamic 18

Pomegranate Chicken*

seared all natural chicken breast, parmesan, pumpkin seed risotto, haricot verts, pomegranate glaze 20

Chicken Milanese

crispy statler chicken, provencal couscous, arugula salad, milanese sauce 19

Cider Pork Tenderloin*

shiitake mushroom risotto, roasted winter vegetables, cider glaze 19

Filet Mignon*

herb marinated, garlic mashed potatoes, grilled asparagus, great hill bleu cheese 30

Flat Iron Steak*

gorgonzola couscous, asparagus, dijon truffle vinaigrette 24

Steak Au Poivre*

black pepper crusted sirloin, garlic mashed potatoes, grilled asparagus, dijon red wine reduction 30

Sides

roasted garlic mashed potatoes* 5

Parmigiano-Reggiano risotto* 7

portobello mushrooms* 5

mixed mushrooms* 5

bok choy 7

asparagus* 6

truffle Parmigiano fries 7

haricot verts* 5

***Items are able to be prepared gluten free with minor modifications – please ask your server**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
More information about the safety of consuming raw food is available upon request.

Please note: If you have specific dietary requirements, allergies or preferences, please inform your server before ordering.