Appetizer

Shrimp & Scallops	\$16.95
(In a creamy garlic sauce topped with mozzarella cheese)	
Shrimp in Creamy Garlic Butter Sauce	\$15.95
Stuffed Portabella Mushroom	\$13.95
(Stuffed with crab meat, red roasted pepper, melted mozzarella cheese, top	ped with
coconut pepper sauce)	
Pierogies	\$17.95
(Choice of 9 potato and cheese, sauerkraut & mushroom or meat pierogies,	served with
sautéed onions)	
Polish Kielbasa	\$12.95
(Grilled Polish sausage with sautéed onions)	
Octopus Ala Gallega	\$17.95
(Over boiled potatoes, paprika, virgin olive oil)	
Portuguese Sausage	\$13.95
Tostones & Shrimp	\$16.95
(Fried plantains topped with shrimp in a creamy garlic sauce)	
Clams in Garlic	\$15.95
(Parsley and white wine broth)	
Fried Calamari	\$14.95
(Served with spicy marinara sauce)	
Potato Pancake	\$12.95
(Served with sour cream or applesauce)	
Soup	
Tripe Soup (Flaczki)	\$8.50
Red Borsch with Meat Dumplings (Beets soup)	
Collard Green Soup with Portuguese Sausage	
Chicken Soup	
Onion Soup	\$8.50
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Salad

(Add to any salad: \$7.50- Grilled Chicken/\$7.50- Shrimp /\$9.50-Grilled Steak /\$10.50 -Salmon) Cajun Shrimp Salad___ \$18.95 (Mix Greens, dry cranberries, toasted almonds, peaches and feta cheese with passion fruit vinaigrette) Apple Feta Cheese Spinach Salad _____ (Baby spinach, apples, tomatoes, feta cheese, almonds, and bacon with passion fruit dressing) Southern Fried Chicken Salad \$17.95 (Crispy-fried chicken with hard-boiled egg slices, red onions, American cheese, diced tomatoes and smoked bacon on a bed of fresh greens, served with your choice of dressing-honey mustard or ranch) Abigail's Pear Salad_ \$16.95 (Baby arugula, cherry tomatoes, pears, avocado, gorgonzola cheese, caramelized walnuts with citrus dressing) Tuna Steak Avocado Salad \$18.95 (Pan seared sesame tuna, served over arugula salad, avocado, onions, and cherry tomatoes with ginger dressing) Caesar Salad \$12.95 (Romaine hearts and garlic croutons tossed with fresh parmesan cheese in Caesar dressing) **Poultry** Hawaiian Cutlet \$24.95 (Pan seared chicken breast cutlet dipped in crepes dough topped with pineapple and melted cheese, served with mashed potatoes and trio salad) Chicken Madeira \$24.95 (Sautéed chicken breast topped with melted mozzarella cheese, portabella mushrooms and madeira wine sauce, served with mashed potatoes and asparagus) Abigail's Chicken (Chicken breast topped with jumbo shrimp in a piri piri sauce, served with rice and **Spanish potatoes**) Chicken Francaise_ \$24.95 (Chicken breast in a white wine lemon sauce, served with rice and seasonal vegetables) Amalia's Chicken (Chicken breast topped with spinach, tomato and melted mozzarella cheese, served with mashed potatoes)

Meat

Braised Beef Short Ribs	_\$27.95
(Slow cooked beef short ribs in wine sauce served over vegetable risotto)	
Surf and Turf	_\$34.95
(Filet mignon with broiled lobster tail, served with mashed potatoes, vegetables	s and
clarified butter)	
Grilled N.Y. Steak with Lemon Garlic Butter	_\$25.95
(Served with mashed potatoes and seasonal vegetables)	
Grilled Skirt Steak	_\$26.95
(Served with rice, seasonal vegetables and chimichurri sauce)	
Filet Mignon with Madeira Wine Sauce	_\$28.95
(Grilled filet mignon topped with melted mozzarella cheese, portabella mushro	oms
and madeira wine sauce, served with mashed potatoes and seasonal vegetables)
Portuguese Steak	_\$26.95
(Grilled shell steak in gravy with pickles and olives, topped with ham and egg, se	erved
with Spanish potatoes)	
Picadinho A Chefe	_\$24.95
(A mix of shrimp, beef, pork, and cubed potatoes sautéed in white wine and garl	lic,
topped with pickled vegetables and black olives)	
Steak and Shrimp	_\$26.95
(Grilled shell steak with sautéed shrimp, covered with melted mozzarella chees	e,
served with Spanish potatoes and seasonal vegetables)	
Steak Filet Mignon on a Stone (Patio Only)	_\$34.95
(Served with seasonal vegetables and your choice of mashed potatoes or rice)	
Steak Gorgonzola	_\$26.95
(Skirt steak topped with gorgonzola cheese and spinach over alfredo pasta)	
Pasta	
Scallops & Shrimp Scampi	_\$24.95
(Pan seared scallops, shrimp, cherry tomatoes, and spinach in a lemon butter sa	iuce
over linguini pasta)	
Chicken Alfredo	_\$21.95
Chicken Alfredo(Grilled chicken breast in an Alfredo sauce over fettuccini pasta (Gluten free per	nne
pasta extra -\$2.00)	
Seafood Fra Diavolo	\$25.95
Seafood Fra Diavolo(Scallops, shrimp, calamari, and mussels in a fra diavolo sauce over linguini pas	ta)
Cheese Ravioli	_\$21.95
(Cheese ravioli with sautéed green peas and sun dried tomatoes in a vodka sauc	e)
Eggplant Rollatini	_\$18.95
(Eggplant top with mozzarella cheese served over linguine pasta)	

Abigail Favorites

Veal Sorrentino	_\$25.95
(Veal scallopini, eggplant, prosciutto, and melted fontina cheese in a red wine sa	auce,
served with fingerling potatoes and French beans)	
Hungarian Pancake	_\$20.95
(Beef goulash served between potato pancakes topped with sour cream, served	with
trio salad)	
Abigail's Plate	\$20.95
(Mix pierogies, stuffed cabbage and sauerkraut with Polish kielbasa)	-
Pan Fried Edam Cheese Stuffed with Ham (Slovakian style)	_\$18.95
(Served with French fries and your choice of garlic or tartar sauce)	- -
Schabowy	\$20.95
(A tender pork cutlet seasoned and coated with breadcrumbs, served with mashed	
potatoes and trio salad (add egg and cheese – 2.00)	
Vienna Schnitzel	\$24.95
(Pan seared veal cutlet seasoned and coated with breadcrumbs, served with ma	shed
potatoes and trio salad)	
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Seafood

Broiled Atlantic salmon\$2	24.95
(Topped with chopped asparagus, cherry tomatoes and a creamy truffle oil sauce,	
served with potato dumplings)	
Shrimp in Creamy Garlic Sauce\$2	23.95
(Served with rice and Spanish potatoes)	
Stuffed Flounder\$2	24.95
(Flounder filets stuffed with crab meat in a lemon butter sauce, served with rice an	nd
seasonal vegetables)	
Paella Marinara\$2	29.95
(Lobster, clams, mussels, scallops and shrimp mixed with saffron rice)	
Seafood\$2	29.95
(Lobster, clams, mussels, scallops and shrimp topped with your choice of red or gresauce, served with a side of rice)	een
Branzino\$2	25.95
(Filet branzino with cherry tomatoes, kalamata olives, and fresh basil in a light red sauce, served with mashed potatoes and asparagus)	i