Abbys

COLD SEAFOOD

freshly shucked oysters half or full dozen	24/48
labrador gem scallops served raw with citrus mignonette	4 ea
shrimp cocktail sake gari cocktail sauce	17
cold seafood platter cold, poached & raw seafood	90
osetra caviar 13g, classic accompaniments	80

APPETIZERS

pistachio feta dip pistachio, herbs, crostini	22
beef tartare old cheddar, horseradish, tallow toast	23
braised beef croquettes green peppercorn & horseradish aioli	23
tuna tostada tomato sofrito, pickled jalapeño, feta	23

FOR THE TABLE

meat & cheese board rotating selection	38
marinated olives orange, chili, fennel	9

MAINS

steak frites 7oz bistro steak, tallow frites	32
duck au poivre 5oz seared duck breast, duck fat roasted potatoes, seasonal vegetables	33
lobster pappardelle rose sauce, basil, cherry tomato	38
abby's burger american cheddar, caramelized onions, pickle, mayo, tallow fries	26
arctic char sunchoke, marinated mushrooms, seasonal vegetables, pea puree	29

SIDES

beef tallow fries truffle aioli	8
green salad goat cheese, apple, walnut	14
caesar salad lardons, grana padano, croutons	16

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a chronic illness of the stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. Thoroughly cooking food of animal origin reduces the risk of foodborne illness.