

ABE'S WATERFRONT

Boat House Bar and Grill

DINNER MENU



8527 GREIG STREET
SODUS POINT, NEW YORK
(315) 483-4444
www.abeswaterfront.com

- Comfortable Dock Side Dining
- Fine Foods
- Great Bar and Light Fare
- Upper Deck View of the Bay
- Banquets
- Parties
- Catering
- Late Night Live Music



APPETIZERS

Famous Calamari Fry

Tender calamari, bay shrimp and fresh vegetables, with cocktail sauce and spicy remoulade 9

AW Abe's Classic Crab Dip

Our famous Maryland crab dip recipe with toast points and tortilla chips 12

Deep Fried Ravioli

Served with Marinara sauce 7

Chilled Shrimp Cocktail

Served with our own cocktail sauce 8

Tomato and Mozzarella Caprese

Sliced tomatoes topped with fresh mozzarella and basil, drizzled with extra virgin olive oil 8

Northern Star Cakes

Three golden lump crab meat cakes served on baby mixed greens with chipotle aioli 12

Clams and Mussels Mediterranean

Sautéed mussels and clams in a broth of white wine, butter, bacon pieces, and garlic 11

SOUP AND SALAD

Boat House White Clam Chowder

Cup 3 • Bowl 4

Iceberg Wedge

Crisp iceberg, blue cheese dressing, crisp bacon crumbles and cherry tomatoes 5

Sodus Point Salad

Mixed greens, raspberry vinaigrette, candied walnuts, Maytag blue cheese crumbles and brandy sautéed local apples 7

Chef's Soup of the Day

Cup 3 • Bowl 4

Crisp and Cold Caesar Salad

Romaine hearts, house-made Caesar dressing, and Parmigiano Reggiano 7 • Add chicken breast 4

AW Classic Shrimp Louie

Shrimp piled on chopped romaine, topped with classic Louie dressing, boiled egg, avocado, tomato and lemon wedge garnish 13

PASTA

Pastas come with your choice of soup or green salad.

Capellini Summer Style

Angel hair pasta, diced tomatoes, fresh basil and extra virgin olive oil 9

Capellini with Sweet Bay Shrimp and Fresh Dill

Pasta tossed with sweet bay shrimp sautéed with garlic, fresh dill, diced tomato, white wine and fresh cream 12

Pasta Primavera

Seasonal vegetables and mushrooms tossed with capellini and a light wine and butter herb broth 12

Fettuccine Alfredo

Classic Parmigiano Reggiano cream sauce with a hint of nutmeg 10 • Add chicken breast 4

Fettuccine with Tenderloin and Mushrooms

Sautéed strips of steak, mushrooms, red onion, peppers and a touch of garlic. Tossed with a Maytag blue cheese, cream and sherry sauce 14

Spaghetti and Meatballs

Beef, pork and veal meatballs and long-simmered Sunday tomato sauce 10

Spaghetti and Clams

Spaghetti dressed with fresh and chopped clams sautéed with wine, butter and garlic. Served with grilled bread 14

AW Joe's Seafood Pasta

A sensational dish of sautéed scallops, prawns, mussels, clams, bay shrimp and fresh fish. Tossed with fettuccine and rosemary cream sauce.

Chef's favorite! 18

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

GRILL SPECIALTIES

STEAK*

The Point's finest Angus Reserve 21 day aged beef. Served with your choice of mashed potato, baked potato or French Fries. Includes salad or soup and seasonal vegetables.



New York Strip

12 oz. 20

Rib Eye Steak

14 oz. 21

Filet Mignon

8 oz. 24

CHOPS

Classic T-Bone Steak

Delicious char grilled 16 oz. steak 23

Apple Country Pork Chop*

14 oz. chop broiled and oven finished.
Served with pan sauce, mashed potatoes
and brandied apples 16

AW Angus Prime Rib

Herb-encrusted, slow-roasted rib loin
served au jus, with baked potato and fixings,
and seasonal vegetables.

Includes green salad or soup 21

Served Friday and Saturday until we run out.

CHICKEN AND VEAL

Abe's chicken and veal entrées are served with your choice of green salad or soup.

Chicken French

Sautéed Parmesan battered chicken cutlets,
finished with sherry lemon sauce. Served with
mashed potatoes, and seasonal vegetables 13

Chicken Parmesan

Breaded with panko crumbs laced with
Parmigiano Reggiano, and baked with tomato
sauce and mozzarella cheese.
Served over spaghetti 13

Veal Parmesan

Breaded with panko crumbs laced with
Parmigiano Reggiano, and baked with tomato
sauce and mozzarella cheese.
Served over spaghetti 17

Veal Marsala

Tender veal medallions sautéed with mushrooms
and wine. Served with capellini and seasonal
vegetables 17

SEAFOOD

Scampi

Succulent large prawns sautéed
with olive oil, garlic and
lemon zest. Served with
capellini, seasonal vegetables
and green salad or soup 16

Diver Scallops

Sweet sautéed scallops
served with scampi sauce,
mashed potatoes and vegetables.
Includes green salad or soup 19

Abe's Seafood Platter

Beer battered fried haddock,
jumbo prawns, crab cake
and scallops.
Served with French Fries,
cocktail and tartar sauces
and your choice of
green salad or soup
18

AW Pilot House Haddock Fry

Your choice of breaded, battered or
broiled. Served with a green salad
and your choice of French Fries,
mashed or baked potato 10

AW Fresh Seafood Special

We prepare delicious and unique
seafood dishes for your dining
pleasure. Your server will let you
know what today's specials are.
Perch when available! *Enjoy!*

SIDES

Sautéed Mushrooms

Sautéed with wine, garlic and butter 3

French Fries 3

Onion Ring Towers

6" tower 5 • 12" tower 7

Sautéed Seasonal Vegetables 3

Meatballs

Family recipe of beef, pork and veal, served with long
simmered Sunday tomato sauce 4

We use Wayne County, New York State apples.

***How we cook our steaks:** Rare - Red cool center • Medium Rare - Touch of red warm soft center • Medium - Pink and firm
Medium Well - Line of pink • Well Done - Firm and gray center, *pity the steak!*

