

STARTERS

SHRIMP COCKTAIL* 18

horseradish, lemon, cocktail sauce

SEAFOOD PLATEAU* 63

shrimp cocktail, oysters, lobster maison, horseradish, lemon

CHEESE & CHARCUTERIE BOARD* 32

mix of local & imported cheese, cured meats, nuts,
seasonal jam, fresh fruit, crostini

GRILLED OCTOPUS* 24

gazpacho, fennel-red onion salad, green chickpea, sumac

OYSTERS* 24

mignonette, lemon

MEZE PLATE 22

hummus, roasted eggplant, feta, pita, marinated olives

BURRATA TOAST 17

grilled bread, rosemary-tomato marmalade,
hazelnut, olive oil, balsamic

BOCCONCINI DI ARANCINI 14

fried saffron risotto rice balls,
pecorino romano, arrabiata sauce

PASTAS

PENNE PRIMAVERA 28

roasted spring vegetables, ricotta, basil

add chicken+7 add salmon*+15 add shrimp*+15*

LOBSTER FARFALLE* 34

san marzano tomato, scallion, fennel-lobster broth

PAPPARDELLE ALLA RAGOUT* 38

braised short rib, spring pea, pickled cauliflower, ricotta



gluten free



vegetarian



vegan



CHOPS

*served a la carte
brushed with a
white wine herb tallow butter*

12 oz BONE-IN FILET* 75

8 oz FILET MIGNON* 48

12 oz RIBEYE* 59

12 oz STRIP STEAK* 48

32 oz TOMAHAWK* 179

12 oz PORK CHOP* 45

peach marmalade

SAUCES

au poivre - 5 

bearnaise - 5 

cabernet demi - 6 

abbey steak sauce - 5 

ENHANCEMENTS

lobster maison* +26 

SIDES

yukon gold mashed potatoes - 6  

calabrian chili roasted broccolini - 7  

grilled asparagus *lemon oil and pecorino* - 10  

roasted carrots *sumac yogurt* - 6  

creamed corn *chive, pickled chili* - 7  

SOUPS & SALADS

ARTICHOKE BISQUE 10

artichoke relish, crostini, herb oil

240 WEDGE 16

baby iceberg, tomato, pickled onion, roth moody blue cheese,
house lardon, buttermilk dressing

PANZANELLA SALAD 18

burrata, heirloom tomato, arugula,
ciabatta crouton, basil vinaigrette

ABBEY CAESAR 16

hearts of romaine, shaved parmesan, toasted baguette

STEAK SALAD* 36

5oz steak, crisp romaine, tomato, bacon, blue cheese,
hard-boiled egg, french fries, caesar

salad enhancements

add chicken+7 add salmon*+15 add shrimp*+15*

SPECIALTIES

BRAISED SHORT RIB* 38

pimento grits, charred broccolini, cipollini, braising jus

ROASTED HALF CHICKEN* 32

whipped potato, wilted cress, buttered jus

SEARED BRONZINO* 48

fennel, swiss chard, fingerlings,
citrus-chardonnay sauce

CHARRED CABBAGE STEAK 22

jicama, basil, fingerlings, coconut-red curry, thai chili vinaigrette

LOBSTER ROLL* 32

new england style bun, tarragon remoulade, pickled onion

240 PRIME BURGER* 24

potato bun, smoked gouda-pimento, lettuce, marinated tomato

*Please notify us of any food allergies. Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may increase your risk of
foodborne illness. Separate check requests available for parties of eight or less. Parties
of eight or more will have an automatic 21% gratuity applied. Revised 07.03.2025