



All our food is prepared to order. We appreciate your patience as some menu items may take longer than others. It's worth the wait!

The Original Boneless Wings

Yea, we invented them, but we don't like to brag. Hand cut fresh chicken breast pieces that are lightly breaded & deep fried then tossed in your favorite wing sauce & piled over french fries w/bleu cheese or ranch. The original is always the best.

1 lb. 17.50 ½ lb. 9.00

Tampa Bay's Best Wings

We start with the biggest fresh chicken wings we can find, cook them crispy in soy oil & douse them in sauces that might sound traditional, but are completely original. Go ahead order them breaded or not, tossed with your favorite sauce or no sauce at all - no matter how you order them, you're getting the best damn wings in Tampa Bay.

4 Wings	5.00	24 Wings	24.50
8 Wings	9.50	48 Wings	48.00
12 Wings	13.50		

48 wings may be split into two flavors

All Drums	.60 per 4
Sloppy Style (Extra Sauce)	.80
Side of Bleu Cheese, Ranch or sauce.	.80
Celery & Bleu Cheese or Ranch	1.25
Take a Pint of Any Sauce Home	4.50

Sauce Flavors

MILD	● ● ● ●	HOT	
OUR ORIGINAL MILD	●	HONEY BBQ	●
Sweet sauce, not hot		Sweet with mildly spiced BBQ sauce	
GARLIC PARMESAN	●	MEDIUM	●
Seasoned butter tossed with fresh garlic & parmesan cheese		Slightly spicy, a little sweet flavor	
BLACKENED	●	HOT	●
Dry seasoning, no butter added		No sweetness, dry taste & hot sauce	
BUFFALO HOT	●	"ANOTHER" HOT GARLIC	●
Straight from Buffalo, NY The original recipe.		Once retired! Our hot sauce flavored with garlic butter	
HOT BBQ SAUCE	●	JAMAICAN JERK	●
Sweet & hot		Authentic Caribbean spicy BBQ sauce	
HOUSE SAUCE	●	NUCLEAR	●
No sweetness, hot, dry & flavorful		Too hot to handle, very dry sauce	

Drinks

Free refills in-house.

Iced Tea — sweet or unsweet (Add Raspberry +.25)	2.25
Soda (Coke, Coke Zero, Cherry Coke, Diet Coke Caffeine Free, Sprite, Root Beer & Mr. Pibb)	2.60
Lemonade	2.60
Coffee (regular or decaf)	2.00
Hot Tea	2.00

Additional Beverages

Bottled Water	2.00 ea
Perrier Water	2.50 ea
Redbull (regular or sugar-free)	3.00 ea

Tip Off!

Nachos

Corn chips covered with chili, cheese, lettuce, tomatoes, black olives & Onions. Sour cream & salsa on the side. Jalapeños by request. 8.50

Filet Mignon Tips

Fresh cut tenderloin cooked to your liking. Served with garlic bread. Choice of garlic, teriyaki, blackened, seasoned or plain. 11.00

Southwest Tortilla Rolls

Crispy spring flour tortillas, filled with chicken, black beans, roasted red peppers, sweet corn, jalapenos & Monterey Jack cheese. Served with ranch dressing. 8.50

Buffalo Fried Shrimp

A dozen of them lightly tossed in your favorite sauce. Served with celery sticks & Bleu Cheese or Ranch. 9.00

Soft Pretzel Sticks

3 Fresh-baked soft pretzel sticks salted & Served with our own cheese sauce. 5.00

Fried Pickles

Sliced dill pickles, deep fried. Served with ranch. 6.00

Grouper Nuggets

A Tampa Bay favorite! Pieces of tender, wild-caught grouper fried in a crunchy, crispy coating and served w/ cocktail sauce 9.99

Fried Mushrooms

About a pound of fresh whole mushrooms, served with our creamy horseradish sauce. 7.50

Quesadillas

A 10" flour tortilla filled with sautéed onions, cheddar & mozzarella cheese. Salsa & sour cream on side. Cheese 5.00, Chicken 7.00

Spinach & Artichoke Dip

A blend of cheeses with artichoke hearts & spinach Served with fresh corn chips. 7.00

Cheese Stix with sauce

Mozzarella fried Cheese sticks with marinara sauce. 8 for 8.00 5 for 6.00

Onion Rings

Battered rings piled high served with our own horseradish sauce. 6.00

Pulled Pork Nachos

Everything you love about our nachos, but topped with pulled pork instead of our chili. Sour cream & salsa on the side. Jalapeños by request. 9.00

Potato Skins

Stuffed with cheddar cheese, bacon & topped with green onions. Served w/ sour cream. 8.00

Buffalo Chicken Tenders

Hand cut breaded tenders fried then tossed in your choice of our wing sauces. Bleu Cheese or Ranch dressing 7.50

Poppers

8 spicy jalapeños stuffed with Cheddar Cheese. Served with 1000 Island dressing. 6.00

Bottomless Chips

Served warm with fresh in-house made salsa. 5.00

The Sampler

Chicken tenders, Cheese stix, Onion Rings, Poppers & Fried Mushrooms. With 4 sauces for dipping. 14.00

Power Plays

Chicken, Steak, or Shrimp Bowl — We start with a bowl filled with our rice & black beans.

Then we add a layer of your choice of blackened chicken, blackened shrimp or seasoned steak & finish it with a scoop of Pico De Gallo. Served with guacamole or sour cream.
Chicken Large 10.00 Regular 8.00, Steak or Shrimp Large 13.00 Regular 11.00,

Chicken Tender Platter

A half dozen chicken tenders served over fries. Choice of BBQ sauce, Honey Mustard or Ranch dressing. 11.00

BBQ Ribs

We slow cook our ribs for HOURS before basting them in BBQ sauce & serving them with your choice of side. 14.00

Blackened Chicken & Rice

Served with fresh seasoned vegetables. 10.00

Buffalo Shrimp Boat

Hand breaded & fried, tossed in your choice of sauce. Served on a bed of fries with Bleu Cheese or Ranch. 12.00

Fish Dinner

Grilled or blackened, served over rice with a side of sweet & spicy chili sauce & choice of one side. Imposter 10.00, Tilapia 10.00

Shrimp Boat

Freshly hand breaded & fried, served on a bed of fries. 11.00

Center Cut Sirloin Steak

Over half a pound of lean sirloin, seasoned with our own blend of spices. Served with your choice of two sides. 14.00

Filet Mignon Bites

Filet Mignon chunks marinated & served over rice w/sautéed onion & mushrooms. Choice of garlic, teriyaki, blackened seasoning or plain. 13.00

Fish & Chips

Breaded Cod Served over fries w/tartar sauce & lemon. 2 pieces 10.00 3 pieces 12.50

Sides:

French Fries • Cup of Soup
Black Beans & Rice
Cole Slaw • Vegetables
Garlic Mashed Red Potatoes
Apple Sauce

Substitutions:

Curly Fries 1.00 • Tots 1.00
Mac & Cheese 1.00
Cup of Clam Chowder 1.00
Cup of Chili 1.00
Onion Rings 1.50
Salad 2.00

Extras:

Vegetables 2.00 • Garlic Bread 2.50
Garlic Mashed Potatoes 3.50
Cole Slaw 2.50 • Applesauce 2.50
French Fries 3.50 • Curly Fries 4.50
Tater Tots 4.50
Mac & Cheese 3.50
Nacho Cheese 2.00

We are open daily from **11am – 11pm** Friday & Saturday **11am – 12am**

1250 S Missouri Ave, Clearwater, FL 33756 • 727-446-0797 phone • 727-446-3112 fax • www.abesplace.com

Two-Point Conversion

Delicious desserts sweet enough for two.

Goey Cake

Midwestern favorite made from scratch with yellow cake and cream cheese, topped with ice cream and walnuts then drizzled with our own maple butter sauce. Truly decadent. 6.00

Brownie Sundae

Ghiradelli chocolate brownie, topped with vanilla ice cream and a dollop of whipped cream and covered in chocolate swirls. 5.50

Fried Cheesecake

Yep, your dreams are coming true. Cheese cake filling stuffed inside a flour tortilla, fried golden brown and drizzled with raspberry sauce and powdered sugar. 5.00

Burger Blitz

Made with 100% U.S.D.A. fresh never frozen, ground chuck beef. Hand formed into a half-pound patty, cooked however you like & served hot on a toasted brioche bun & with a choice of one side.

Lettuce, tomato, onion, & pickle on request

Our Vegan Spicy black bean Gluten Free patty may be substituted for any burger!

Classic Burger

Half pound of chuck with seasoning, & cooked to order. 8.50
Add cheese for .50

California Burger

Topped with fresh avocado, sliced jalapeno, Pepper Jack Cheese & our Spicy Mayo. 10.00

Bacon Cheeseburger

You claim this to be the best bacon cheeseburger around. It is garnished with bacon strips. You choose your favorite cheese. 9.75

Mushroom & Swiss Burger

Our burger loaded with fresh sautéed mushrooms, topped with melted Swiss Cheese. 9.50

Patty Melt

Provolone Cheese, & caramelized onions, melted together on grilled high crown Rye bread. 9.00

Cajun Burger

Our burger covered with Cajun spices & Provolone Cheese. 9.00

Coyote Burger

Comes smothered with Cheddar & bacon & drenched with BBQ sauce. 10.00

Michael's Bleu Burger

First we blacken it then top it with Blue Cheese chunks, smoked bacon & green onions. 10.00

No Border Burger

A juicy beef patty topped with sliced tomatoes & red onion nestled on a bed of iceberg lettuce instead of a bun. Served with a side salad & balsamic vinaigrette dressing. 9.00

Double Down — Add a burger patty for 5.00!

The Handoff

All Sandwiches & Wraps are served with your choice of one side. Lettuce tomato onion & pickle on request.

Chicken Sandwich

A classic sandwich! Grilled, blackened or fried chicken breast, on a brioche bun. 9.00

Bacon Chicken Sandwich

Grilled chicken breast topped with American cheese and bacon all on a brioche bun. 9.50

Buffalo Chicken

Thick & over sized, hand breaded & fried, then drenched in your favorite wing sauce. Served on a brioche roll w/ Bleu Cheese or Ranch. 10.00

Grilled Spicy Chicken

Chicken breast, with Pepper Jack Cheese & spicy mayo on a toasted brioche bun. 9.50

Chicken Philly

Huge hoagie with grilled chicken breast, smothered with onions, mushrooms, peppers & choice of American or Provolone Cheese. Jalapeños by request. 9.00

Steak Philly

Huge hoagie with shaved sirloin with onions, mushrooms, peppers & choice of American or Provolone Cheese. Jalapeños by request. 9.50

French Dip

Thinly sliced roast beef piled into a toasted hoagie roll topped with Provolone Cheese w/side of Au Jus. 9.50

BLT

Crispy bacon, shredded lettuce & fresh tomato on a toasted hoagie roll. 8.00

Vegetarian Wrap

Wheat tortilla, spicy mayo, lettuce, chopped tomatoes, mixed cheese, black olives, rice & side of ranch. 7.00

The Imposter (Customers' Favorite)

An oversized flaky white filet of fish, fried, grilled, blackened or with lemon pepper. Served on a toasted brioche bun with tartar sauce & lemon. 9.50

Tilapia

Center-cut filet prepared grilled, blackened, lemon pepper or fried. Served on a toasted brioche bun w/ tartar sauce & lemon. 9.50

Buffalo Chicken Wrap

Hand-breaded chicken tenders fried or grilled & tossed in your choice of our wing sauces, stuffed inside a wheat tortilla with Cheddar Cheese & coleslaw. Served with Ranch dressing on the side. 8.00

Reuben

Cooked in house Corn beef, sliced thin & piled high with Swiss Cheese & Sauerkraut, topped with 1000 island dressing. Grilled to perfection on Rye bread. 9.50

Bowl Games

Our own recipes made fresh daily.

Steak & Romaine Salad

Seasoned center cut sirloin steak, cooked to your taste, loaded with bleu cheese crumbles, cucumbers, tomatoes, egg, & red onions. With garlic bread. 12.00

Caesar Salad 5.00

Romaine tossed in our special Caesar dressing with croutons & Parmesan cheese. Served with garlic bread.

With: Chicken Large 9.50 Small 8.00
(Choice of grilled, blackened or fried.)

Soup & Salad or Sandwich

Cup of the soup of the day served with a side salad or a grilled cheese sandwich. 7.00

New England Clam Chowder

Harbor master's favorite recipe. No skimping on clams here. Bowl 6.50 Cup 4.60

Chili

Slow cooked with ground chuck, onions, peppers, green chilies & beans. Topped with diced onions & cheddar cheese. Bowl 5.00 Cup 3.60

Black Beans & Rice

Served with diced red onions. Bowl 5.00 Cup 3.60

Buffalo Chicken Salad

We start with our garden salad then add crispy Boneless wings tossed in your choice of our wing sauce. Large 9.50 Small 8.00

House Salad 5.00

Iceberg lettuce with tomatoes, red onions, cucumbers, & cheddar cheese. Black olives on request. Served with garlic bread.

With: Chicken Large 9.50 Small 8.00
(Choice of grilled, blackened or fried.)

Cobb Salad

Piles of diced grilled chicken, eggs, bleu cheese crumbles, tomatoes, & chopped bacon over a bed of crisp romaine. Served with garlic bread. 8.50

Soup of the Day

Soups are made from scratch never frozen or canned. Bowl 3.50 Cup 3.00

Monday

Italian Wedding Soup

Tuesday

Vegetable Beef

Wednesday

Broccoli & Cheese

Thursday

Chicken Noodle

Friday

Chicken Tortilla Soup

Saturday & Sunday

Ask your server

Dressing Choices

Bleu Cheese

Ranch

Honey Mustard

Oil & Vinegar

Italian

1000 Island

Balsamic Vinaigrette

Raspberry Vinaigrette

We only use 100% trans fat free soybean vegetable oil for frying. Food portions reflect precooked weight. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We participate in the "Responsible Vendor Program" so we are committed to serving alcoholic beverages responsibly

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