



# ABACUS Dinner Menu

Address: 45 Market Street

Phone: (345) 623 8282

Cuisine: Contemporary Caribbean

**Delivery terms:** Lunch and dinner only

**Delivery times:** Mon-Sat: 11am-2.30pm and 5pm-9.30pm

## APPETIZERS

<b>Seared Scallops</b>	<b>CI\$14.75</b>
Celeriac puree, braced callaloo, Thai curry sauce	
<b>Sicilian Octopus</b>	<b>CI\$14.95</b>
Cherry tomato, peppers, spinach, cannellini beans	
<b>Tempura fried Shrimp</b>	<b>CI\$14.95</b>
Grilled pineapple, oriental slaw, spicy pepper sauce	
<b>Asian BBQ pork belly</b>	<b>CI\$13.95</b>
Celeriac puree, Thai pickle slaw with pineapple	
<b>Crispy Calamari</b>	<b>CI\$12.95</b>
Thyme and scotch bonnet aioli	
<b>Marinated Conch</b>	<b>CI\$14.95</b>
Cayman-style, local peppers, tomato, plantain chips	
<b>Tuna Ceviche</b>	<b>CI\$14.95</b>
Mango, peppers, orange, red onion, mandarin dressing	

## SOUP

<b>Lobster Bisque</b>	<b>CI\$8.75</b>
Caribbean lobster, parsley, olive oil	

## SALADS

**Abacus** **CI\$11.95**

Local kale, arugula, sundried cranberries, olives, roasted beets, cherry tomatoes, goat cheese crumble, almonds, sherry vinaigrette

**Watermelon Greek** **CI\$11.95**

Feta cheese, cucumber, peppers, olives, tomatoes, romaine lettuce with a citrus dressing

**Kale, Avocado & Mango** **CI\$11.95**

Local kale, mango, roasted sweet potato, avocado, chickpea and dry cherries with goat cheese crumble and sunflower seeds

**Caesar** **CI\$9.75**

Herb croutons, parmesan cheese, traditional Caesar dressing

## SHARING

**Artisanal Board** **CI\$26**

Assorted cheeses, cured meats, basil crusted baked brie, candied pecans, seasonal chutney, olives, country bread

**Mussels** **CI\$19.75**

Tomatoes, herb infused creamy wine sauce, grilled bread

## SEA

**ABACUS "Mixed Grille"** **CI\$36.95**

Grilled local fish, lobster tail & scallop with a shrimp, roast potato, garden vegetables, grilled watermelon

**Red Snapper** **CI\$29.95**

Arugula and basil pesto risotto finished with Italian parmesan cheese

**Seafood Risotto** **CI\$34.95**

Caribbean lobster, shrimp, octopus, green peas & Italian parmesan

## PASTA

**Lobster & Shrimp Linguine** **CI\$28.95**

Cherry tomato, garden greens, peas, creamy white wine sauce

**Lobster Ravioli** **CI\$28.95**

Green peas, cherry tomato, spinach, creamy basil sauce

**Sweet Potato Gnocchi** **CI\$23.85**

Grilled vegetables and assorted mushrooms with local basil, topped with freshly grated Italian parmesan cheese

## LAND

**Herb Crusted Rack of Lamb** **CI\$42.95**

Grilled local vegetables, mashed potato, green peppercorn sauce

**Chicken Teriyaki** **CI\$29.95**

Free range chicken breast over penne pasta with a cream sauce and dash of cayenne pepper

**Dry Aged Burger** **CI\$18.95**

Brioche bun, aged cheddar cheese, smokey bacon, balsamic onions, confit tomato, crisp romaine, fries

**Jerk Pork Tenderloin** **CI\$29.95**

Over potato gnocchi in a light basil pesto cream sauce

**12oz. Angus New York Strip** **CI\$42.95**

Green peppercorn cognac sauce, roast potatoes, vegetables

**Surf & Turf** **CI\$48.95**

5 oz. Caribbean lobster tail & 5 oz. filet of beef tenderloin, whipped potatoes, asparagus, broccolini peppercorn sauce

**The Big Steak** **CI\$54.95**

20 oz. Bone-in ribeye angus reserve, Caribbean lobster mac'n'cheese, crispy onion rings, pink peppercorn herb butter & local vegetables

## CHILDREN

**Chicken Fingers** **CI\$8.95**

Served with French fries

Last updated: Thu 27 Mar, 2025