



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

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

SOUP

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|---------------------------------------|-----------------|
| Lobster Bisque | CI\$8.75 |
| 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: Wed 02 Feb, 2022