



# ABACUS Lunch 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	

## LUNCH SALADS

**Red Snapper on Abacus** **CI\$23.95**

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

**Grilled Shrimp on Watermelon Greek** **CI\$23.95**

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

**Salmon on Kale, Avocado & Mango** **CI\$23.95**

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

**Grilled Chicken on Kale Caesar** **CI\$18.95**

Kale, romaine lettuce, herb croutons, parmesan cheese, traditional Caesar dressing

Salad without protein - CI\$11.95

## 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

**Red Snapper** **CI\$23.95**

Arugula and basil pesto risotto finished with parmesan cheese

**Seafood Risotto** **CI\$23.95**

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

**Fish and Chips** **CI\$18.75**

Crispy catch, sweet pea puree, fries, tartar sauce

## TACOS

Grilled soft tortilla or lettuce wrap

**Fish Tacos** **CI\$14.95**  
Pickled jalapenos & lemony tomato, crispy cabbage, aji Amarillo sc.

**Chilli Lime Shrimp Tacos** **CI\$15.95**  
Tortilla, corn and tomato salsa, sriracha sauce

## PASTA

**Lobster & Shrimp Linguine** **CI\$19.95**  
Cherry tomato, garden greens, peas, creamy white wine sauce

**Asian Stir-Fry** **CI\$18.25**  
Market driven, egg noodles, market vegetables, Asian inspired sauce

**Chicken Penne Pasta** **CI\$18.95**  
Local basil, roasted tomatoes, creamy tomato sauce, parmesan

**Sweet Potato Gnocchi** **CI\$18.95**  
Grilled vegetables, mushrooms, fresh basil, grated Italian parmesan cheese

## LAND

**West Indies Curry** **CI\$18.95**  
Chicken, poppadum crisp, spinach, mango chutney, lemongrass rice

**Jerk Chicken Breast** **CI\$18.95**  
Creamy basil gnocchi, spinach, cherry tomato

**Dry Aged Burger** **CI\$18.95**  
Brioche bun, cheddar cheese, smokies bacon, balsamic onions, confit tomato, fries

**Steak & Frites** **CI\$19.95**  
Angus flank steak, café de Paris herb butter, peppercorn sauce

**12oz Angus New York Strip** **CI\$42.95**  
Green peppercorn cognac sauce, potatoes, vegetables

**Herb Crusted Rack of Lamb** **CI\$42.95**  
Grilled local vegetables, mashed potato, green peppercorn sauce

## CHILDREN

## **Chicken Fingers**

Served with French fries

**CI\$8.95**

Last updated: Wed 02 Feb, 2022