



ABACUS Lunch Menu

Address: 45 Market Street

Phone: (345) 623 8282

Cuisine: Contemporary Caribbean

Upper Lorem Ipsum is simply dummy text of the printing and typesetting industry. Lorem Ipsum has been the industry's standard dummy text ever since the 1500s, when an unknown printer took a galley of type and scrambled it to make a type specimen book. It has survived not only five centuries, but also the leap into electronic typesetting, remaining essentially unchanged. It was popularised in the 1960s with the release of Letraset sheets containing Lorem Ipsum passages, and more recently with desktop publishing software like Aldus PageMaker including versions of Lorem Ipsum.

Delivery terms: Lunch and dinner only

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

APPETIZERS

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Seared Scallops V	CI\$14.75
Celeriac puree, braced callaloo, Thai curry sauce	
Sicilian Octopus Vegan	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	MP
Celeriac puree, Thai pickle slaw with pineapple	
Crispy Calamari Vegan	CI\$12.95
Thyme and Scotch bonnet aioli	
Marinated Conch	CI\$14.95
Cayman-style, local peppers, tomato, plantain chips	

Tuna Ceviche	<div>GF</div>	CI\$14.95
Mango, peppers, orange, red onion, mandarin dressing		

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SOUP

Lobster Bisque		MP
Caribbean lobster, parsley, olive oil		

LUNCH SALADS

Red Snapper on Abacus	<div>GF</div>	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	<div>V</div>	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 Vegan	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	CI\$8.95
Served with French fries	

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