



# 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>Oxtail Spring Roll</b>	<b>CI\$14.95</b>
Thai pickle slaw, tamarind aioli	
<b>Scallops</b>	<b>CI\$16.75</b>
Sautéed, lobster beurre blanc, crispy shallots	
<b>Octopus</b>	<b>CI\$16.95</b>
Tomato, basil, garlic, olives, white wine	
<b>Nobashi Shrimp</b>	<b>CI\$15.95</b>
Tempura, pineapple and Asian slaw, Mandarin chili sauce	
<b>Calamari</b>	<b>CI\$14.95</b>
Crispy, scotch bonnet aioli	
<b>Pork Belly</b>	<b>CI\$15.95</b>
Asian BBQ, celeriac purée, Thai pickle slaw	
<b>Conch</b>	<b>CI\$16.95</b>
Marinated Cayman-style, local peppers, plantain chips	
<b>Foie Gras</b>	<b>CI\$24.95</b>
Sautéed on brioche toast, fig jam, port wine glaze	
<b>Ceviche</b>	<b>CI\$16.95</b>
Chayote, scotch bonnet, orange, lime, pomegranate	
<b>Lobster Bisque</b>	<b>CI\$9.95</b>
Caribbean lobster, parsley, olive oil	

## SALADS

- Abacus**  v **CI\$12.95**  
Local kale, arugula, sun-dried cranberries, olives, roasted beets, cherry tomatoes, goat's cheese crumble, almonds, sherry vinaigrette
- Kale, Avocado & Mango**  v **CI\$12.95**  
Local kale, mango, roasted sweet potato, avocado, chickpeas, dried cherries, goat's cheese crumble, sunflower seeds
- Caesar**  v **CI\$9.75**  
Romaine leaves, croutons, parmesan, Caesar dressing

## SHARING

- Artisanal Board - Perfect for Sharing** **CI\$28.95**  
Cheeses, cured meats, marinated olives, chicken pâté, Cayman chutney, cantaloup melon, pretzel bread
- Mussels** **CI\$19.75**  
Tomato, herbs, creamy wine sauce, grilled bread

## OCEAN

- Mixed Grille** **CI\$39.95**  
Grilled local fish, lobster tail, scallop, a shrimp, roast potato, garden vegetables, grilled watermelon
- Red Snapper** **CI\$29.95**  
Arugula and basil pesto risotto, Italia parmesan cheese
- Seafood Risotto** **CI\$37.95**  
Caribbean lobster, shrimp, octopus, green peas, Italian parmesan
- Lobster & Shrimp Linguine** **CI\$33.95**  
Cherry tomato, garden greens, peas, creamy white wine sauce
- Risotto - Grilled Asparagus**  v **CI\$22.50**  
Mushroom, arugula, cherry tomato, basil, Parmigiano Reggiano

## LAND

<b>Surf &amp; Turf</b>	<b>CI\$59</b>
5oz Caribbean lobster tail, 5oz fillet of beef tenderloin, whipped potatoes, asparagus, broccolini, peppercorn sauce	
<b>12oz Angus New York Strip</b>	<b>CI\$45.95</b>
Green peppercorn cognac sauce, roast potatoes, vegetables	
<b>20oz Bone-In Angus Ribeye</b>	<b>CI\$64.95</b>
Herb-roasted bone marrow, Caribbean lobster mac 'n' cheese, crispy onion rings, pink peppercorn herb butter and local vegetables. Add: sautéed foie gras CI\$15 / Caribbean lobster tail CI\$10	
<b>Rack of Lamb</b>	<b>CI\$46.95</b>
Grilled vegetables, mashed potatoes, green peppercorn sauce	
<b>8oz Fillet of Beef Tenderloin</b>	<b>CI\$57.95</b>
Herb-roasted bone marrow, grilled vegetables, mashed potatoes, red wine essence. Add: sautéed foie gras CI\$15 / Caribbean lobster tail CI\$10	
<b>Chicken Teriyaki</b>	<b>CI\$29.95</b>
Natural chicken over penne pasta with a cream sauce, dash of cayenne	
<b>Dry Aged Burger</b>	<b>CI\$19.95</b>
Brioche bun, aged cheddar, "smokies" bacon, confit onions, confit tomato, fries	
<b>Impossible Burger</b> <input type="checkbox"/>	<b>CI\$18.95</b>
Brioche bun, onions, tomato, fries	

Last updated: Fri 17 Mar, 2023