



# ABACUS Dinner Menu

Address: 45 Market Street

Phone: (345) 623 8282

Cuisine: Caribbean Lobster & Steakhouse

**Delivery terms:** Lunch and dinner only

**Delivery times:** During restaurant opening hours

## APPETIZERS

<b>Oxtail Spring Roll</b>	<b>CI\$14.95</b>
Thai pickle slaw, tamarind aioli	
<b>Lobster &amp; Crab Cake</b>	<b>CI\$17.95</b>
Fennel salad, habanero mango aioli	
<b>Crispy Shrimp</b>	<b>CI\$17.95</b>
Wasabi tempura, mango slaw, orange ginger sauce	
<b>Charred Octopus</b>	<b>CI\$16.95</b>
Tomato, cannellini beans, basil, garlic, olives, white wine	
<b>Beef Tartar</b>	<b>CI\$19.95</b>
Shallots, gherkin, parsley, Dijon mustard, grilled crostini	
<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>Ceviche</b>	<b>CI\$16.95</b>
Chayote, scotch bonnet, orange, lime, pomegranate	
<b>Mussels</b>	<b>CI\$19.75</b>
Tomato, herbs, creamy wine sauce, grilled bread	

**Foie Gras** **CI\$24.95**

Sautéed on brioche toast, fig jam, port wine glaze

**Artisanal Board** **CI\$28.95**

Cheeses, cured meats, marinated olives, chicken pâté, cantaloupe melon, pretzel bread. Perfect for sharing

## SALADS & LOBSTER BISQUE

**Abacus** v **CI\$13.95**

Local kale, arugula, sun-dried cranberries, olives, roasted beets, cherry tomatoes, goat's cheese crumble, almonds, sherry vinaigrette

**Kale, Avocado & Mango** v **CI\$13.95**

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

**Lobster Bisque** **CI\$9.95**

Caribbean lobster, parsley, olive oil

## OCEAN

**ABACUS Seafood Mixed Grille** **CI\$49.95**

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

**Red Snapper** **CI\$32**

Arugula and basil pesto risotto, Italian parmesan cheese

**Chilean Sea Bass** **CI\$38**

Roasted gnocchi, spinach leaves, white wine essence veronique

**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

## 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>Two Filet Mignon's Wrapped In Prosciutto</b>	<b>CI\$49</b>
Barolo red wine risotto with glazed pearl onions and thyme	
<b>Lamb Chops</b>	<b>CI\$46.95</b>
Grilled vegetables, mushrooms, whipped potato, green peppercorn sauce	
<b>Chicken Breast</b>	<b>CI\$29.95</b>
Stuffed with mozzarella and sun dried tomatoes. Asparagus, mashed potatoes	
<b>8oz Prime Burger</b>	<b>CI\$19.95</b>
Brioche bun, aged cheddar, "smokies" bacon, confit onions, fries	

## VEGETARIAN

<b>Impossible Burger</b>	<b>CI\$18.95</b>
Brioche bun, onions, tomato, fries	
<b>Risotto - Grilled Asparagus</b>	<b>CI\$22.5</b>
Mushroom, arugula, cherry tomato, basil, Parmigiano	

Last updated: Wed 27 Nov, 2024