



# ABACUS Lunch Menu

Address: 45 Market Street

Phone: (345) 623 8282

Cuisine: Caribbean Lobster & Steakhouse

Available Monday-Saturday 11am-2.30pm

**Delivery terms:** Lunch and dinner only

**Delivery times:** During restaurant opening hours

## APPETIZERS

<b>Oxtail Spring Roll</b>	CI\$15.95
Thai pickle slaw, tamarind aioli	
<b>Lobster &amp; Crab Cake</b>	CI\$18.95
Fennel salad, habanero mango aioli	
<b>Crispy Shrimp</b>	CI\$17.95
Watermelon, radish and mango slaw, orange ginger sauce	
<b>Charred Octopus</b>	CI\$18.95
Tomato, cannellini beans, olives, basil, white wine	
<b>"Picanha" Carpaccio</b>	CI\$19.95
Brazilian beef carpaccio, garlic and herb crostini	
<b>Calamari</b>	CI\$16.95
Crispy, scotch bonnet aioli	
<b>Pork Belly</b>	CI\$16.95
Asian BBQ, celeriac purée, jalapeno and pineapple slaw	
<b>Conch</b>	CI\$16.95
Marinated Cayman-style, local peppers, plantain chips	
<b>Ceviche</b>	CI\$17.95
Chayote, scotch bonnet, orange & lime, pomegranate	

<b>Mussels</b>	<b>CI\$19.75</b>
Tomato, herbs, creamy wine sauce, grilled bread	
<b>Artisanal Board</b>	<b>CI\$28.95</b>
Cheeses, cured meats, marinated olives, chicken pâté, cantaloupe melon, pretzel bread. Perfect for sharing	
<b>Foie Gras</b>	<b>CI\$26.95</b>
Sautéed on brioche toast, fig jam, port wine glaze	
<b>Beluga Siberian Caviar</b>	<b>CI\$125</b>
15 grams with Stolichvodka creme fraiche, touch of chives, shallots, chopped egg whites and yolk, warm blinis	

## SALADS & LOBSTER BISQUE

<b>Abacus</b> <span style="border: 1px solid black; padding: 0 2px;">v</span>	<b>CI\$14.95</b>
Local kale, arugula, sun-dried cranberries, olives, roasted beets, cherry tomatoes, goat's cheese crumble, almonds, sherry vinaigrette	
<b>Tomato &amp; Burrata</b> <span style="border: 1px solid black; padding: 0 2px;">v</span>	<b>CI\$15.95</b>
Basil pesto, shallots, burrata, drizzle of olive oil, sea salt	
<b>Kale, Avocado &amp; Mango</b> <span style="border: 1px solid black; padding: 0 2px;">v</span>	<b>CI\$14.95</b>
Local kale, mango, roasted sweet potato, avocado, chickpea and dry cherries with goat's cheese crumble and sunflower seeds	
<b>Caesar</b>	<b>CI\$12.75</b>
Romaine leaves, croutons, parmesan, Caesar dressing	
<b>Lobster Bisque</b>	<b>CI\$11.95</b>
Caribbean lobster, parsley, olive oil	

## OCEAN

<b>Red Snapper</b>	<b>CI\$26.95</b>
Arugula and basil pesto risotto finished with parmesan cheese	
<b>Seafood Risotto</b>	<b>CI\$27.95</b>
Caribbean lobster, shrimp, octopus, green peas & Italian parmesan	
<b>Fish and Chips</b>	<b>CI\$21.75</b>
Crispy catch, sweet pea purée, fries, tartar sauce	

<b>Fish Tacos (2)</b>	<b>CI\$19.95</b>
Pickled jalapeños and lemony tomato, crispy cabbage, aji Amarillo	
<b>Asian Stir-Fry</b>	<b>CI\$19.25</b>
Egg noodles, market vegetables, Asian-inspired sauce (market driven)	
<b>Caribbean Lobster &amp; Shrimp Linguine</b>	<b>CI\$26.95</b>
Cherry tomato, garden greens, peas, creamy white wine sauce	

## VEGETARIAN

<b>Risotto - Grilled Asparagus</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$22.5</b>
Mushrooms, arugula, cherry tomato, basil, Parmigiano	
<b>Impossible Burger</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$19.95</b>
Brioche bun, onions, tomato, fries	

## LAND

<b>Beef Stroganoff</b>	<b>CI\$26.95</b>
Beef tenderloin, dusted with Hungarian paprika, mushrooms, gherkins, rice	
<b>West Indies Curry</b>	<b>CI\$21.95</b>
Chicken, poppadum crisp, spinach, mango chutney, lemongrass rice	
<b>Chicken Penne Pasta</b>	<b>CI\$21.95</b>
Local basil, roasted tomatoes, creamy tomato sauce, parmesan	
<b>Steak &amp; Frites</b>	<b>CI\$29.95</b>
10oz Angus flank steak, Café de Paris herb butter, peppercorn sauce	
<b>Angus New York Strip 12oz</b>	<b>CI\$42.95</b>
Green peppercorn cognac sauce, potatoes, vegetables	
<b>8oz Prime Burger</b>	<b>CI\$19.95</b>
Brioche bun, cheddar, smokies bacon, balsamic onions, confit tomato, fries	

Last updated: Tue 18 Mar, 2025