



Caribbean Inspired Fish & Steak House

Bar & Lounge Culture with a carefully curated Wine List

■ Camana Bay ■ Seven Mile Beach ■ Grand Cayman ■

Dinner Menu Appetizer

From 5.00 to 10.00pm Monday to Saturday

Appetizer

Oxtail Spring roll	Thai pickle slaw, tamarind aioli \$ 12.95
Seared Scallops	Celeriac puree, braced callaloo, Thai green curry sauce \$ 14.75
Sicilian Octopus	Cherry tomato, peppers, spinach, cannellini beans \$ 13.95
Tempura fried Shrimp	Grilled pineapple, Oriental slaw, spicy pepper sauce \$ 12.95
Asian BBQ pork belly	Celeriac puree, Thai pickle slaw with pineapple \$ 12.95
Crispy Calamari	Thyme and scotch bonnet aioli \$ 11.95
Marinated Conch	Cayman Style, local peppers, tomato, plantain chips \$ 12.95
Tuna Ceviche	Mango, peppers, orange, red onion, mandarin dressing \$ 13.95

Soup

Lobster Bisque	Caribbean lobster, parsley, olive oil \$ 8.75
Seafood Chowder	Lobster, conch, fish, sweet corn, pepper \$ 8.95

Salads

Abacus	Local kale, arugula, sundried cranberries, olives, roasted beets, cherry tomatoes, goat cheese crumble, sherry vinaigrette \$ 11.95
Watermelon Greek	Feta Cheese, cucumber, peppers, olives, tomatoes, Romaine Lettuce with a citrus dressing \$11.95
Kale, Avocado & Mango	Local kale, mango, roasted sweet potato, avocado, chickpea and dry cherries with goat cheese crumble and sunflower seeds \$ 11.95
Caesar	Herb croutons, parmesan cheese, traditional Caesar dressing \$ 9.75



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Sea

ABACUS “Mixed Grille”	Grilled local fish, lobster tail & scallop with a shrimp, Roast potato, garden vegetable, grilled watermelon \$ 33.95
Red Snapper	Arugula and Basil Pesto Risotto finished with Italia Parmesan Cheese \$ 28.95
Seafood Risotto	Caribbean Lobster, shrimp, octopus, green peas & Italian parmesan \$ 22.95

Lobster Nights ■ “All you Can Eat” Caribbean Lobster Tails ■ C!\$ 39.95

■ Tuesday, Thursday & Saturday Night

Creamy Lobster Bisque or Caesar Salad as an Appetizer Unlimited Caribbean Lobster Tails

Served with Mashed Potatoes, Seasonal Vegetables, Drawn Butter

Pasta

Lobster & shrimp Linguine	Cherry tomato, garden greens, peas, creamy white wine sauce \$ 28.95
Lamb Ragu Linguini	Local callaloo, confit tomato, fine herbs in mushroom cream sauce \$ 27.95
Lobster Ravioli	Green peas, cherry tomato, spinach, creamy basil sauce \$ 28.95
Sweet Potato Gnocchi	Grilled vegetables and assorted mushrooms with local basil, topped with Freshly Grated Italian Parmesan Cheese \$ 23.85

Land

Herb Crusted Rack of Lamb	Grilled local vegetable, mashed potato, green peppercorn sauce. \$ 38.95
West Indies Curry	Chicken, poppadum crisp, spinach, mango chutney, lemongrass rice \$ 24.95
Chicken Teriyaki, a Classic	Free Range Chicken Breast over Penne Pasta with a Cream Sauce, Cayenne \$ 29.95
Jerk Pork Tenderloin	Over Potato Gnocchi in a Light Basil Pesto Cream Sauce \$ 29.95
12oz. Angus New York Strip	Green peppercorn cognac sauce, roast potatoes, vegetables \$ 38.95
Surf & Turf	5 oz. Caribbean Lobster Tail & 5 oz. Filet of Beef Tenderloin Whipped Potatoes, Asparagus, broccolini Peppercorn Sauce \$ 38.95
■ THE BIG STEAK !	20 oz. Bone-In Ribeye Angus Reserve, Caribbean Lobster Mac’n & Cheese, Crispy Onion Rings, Pink Peppercorn Herb Butter & Local Vegetables \$ 54.95
Dry Aged Burger	Brioche bun, aged cheddar cheese, smokies bacon, balsamic onions, confit tomato, crisp romaine, fries \$ 18.95
■ Children	Chicken Fingers served with French Fries \$ 8.95

Desserts

- **Sticky toffee pudding** Vanilla ice cream \$ 9.95
- **Baileys Chocolate mousse** Mix berry compote \$ 9.95
- **Mango cheesecake** Raspberry coulis, berries \$ 9.95
- **Lemon & orange tart** Mixed berries, fresh mint \$ 9.95