



Seared Scallops Celeriac puree, braced callaloo, Thai curry sauce \$ 14.75
Sicilian Octopus Cherry tomato, peppers, spinach, cannellini beans \$ 14.95
Tempura fried Shrimp Grilled pineapple, Oriental slaw, spicy pepper sauce \$ 14.95
Asian BBQ pork belly Celeriac puree, Thai pickle slaw with pineapple \$ 13.95
Crispy Calamari Thyme and scotch bonnet aioli \$ 12.95
Marinated Conch Cayman Style, local peppers, tomato, plantain chips \$ 14.95
Tuna Ceviche Mango, peppers, orange, red onion, mandarin dressing \$ 14.95

Soup

Lobster Bisque Caribbean lobster, parsley, olive oil \$ 8.75

Salads

Abacus Local kale, arugula, sundried cranberries, olives, roasted beets, cherry tomatoes, goat cheese crumble, almonds, 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

Sharing

■ **Artisanal Board** assorted cheeses, cured meats, basil crusted baked brie, candied pecans, seasonal chutney, olives, country bread \$ 26.00

■ **Mussels** tomatoes, herb infused creamy wine sauce, grilled bread. \$ 19.75

ABACUS at NIGHT

■ "All You Can Eat" Caribbean Lobster Night	Saturday – Thursday – Tuesday	\$ 49.95
■ PRIME RIB Night	Friday Night	Queen \$ 32.00 King \$ 42.00
■ Live Music by Hi-Tide, Sean & Shane	Saturday Night	7.00 pm to 10.00 pm



Sea

- ABACUS “Mixed Grille”** Grilled local fish, lobster tail & scallop with a shrimp, Roast potato, garden vegetable, grilled watermelon \$ 36.95
- Red Snapper** Arugula and Basil Pesto Risotto finished with Italia Parmesan Cheese \$ 29.95
- Seafood Risotto** Caribbean Lobster, shrimp, octopus, green peas & Italian parmesan \$ 34.95

Pasta

- Lobster & shrimp Linguine** Cherry tomato, garden greens, peas, creamy white wine sauce \$ 28.95
- 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. \$ 42.95
- Chicken Teriyaki, a Classic** Free Range Chicken Breast over Penne Pasta with a Cream Sauce, Dash of Cayenne Pepper \$ 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 \$ 42.95
- Surf & Turf** 5 oz. Caribbean Lobster Tail & 5 oz. Filet of Beef Tenderloin Whipped Potatoes, Asparagus, broccolini Peppercorn Sauce \$ 48.95
- **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

ABACUS at NIGHT

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|---|---|-------------------------------|----------|--------|--------------------------------------|----------|------------------|
| <ul style="list-style-type: none"> ■ “All You Can Eat” Caribbean Lobster Night ■ PRIME RIB Night ■ Live Music by Hi-Tide, Sean & Shane | <table border="0" style="width: 100%;"> <tr> <td style="width: 60%;">Saturday – Thursday – Tuesday</td> <td style="text-align: right;">\$ 49.95</td> </tr> <tr> <td>Friday</td> <td style="text-align: right;">Queen cut \$ 32.00 King cut \$ 42.00</td> </tr> <tr> <td>Saturday</td> <td style="text-align: right;">7.00 to 10.00 pm</td> </tr> </table> | Saturday – Thursday – Tuesday | \$ 49.95 | Friday | Queen cut \$ 32.00 King cut \$ 42.00 | Saturday | 7.00 to 10.00 pm |
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Children’s Menu Available ■ Prices are in Cayman Islands Dollars ■ Subject to a 15% Service Charge

Uncorked

				<u>Glass or Bottle</u>	
	Prosecco	Le Colture		Italy	13.00 ■ 48.00
	Champagne	Veuve Clicquot		France	19.00 ■ 89.00
		Bollinger		France	\$ 125
		MOET ICE		France	\$ 140
		Dom Perignon		France	\$ 240
		Cristal		France	\$ 328
		KRUG		France	\$ 349
	White	Sauvignon Blanc	Infamous Goose	New Zealand	12.00 ■ 48.00
		Sauvignon Blanc	Cloudy Bay	New Zealand	16.95 ■ 69.00
		Sancerre	Chateau de Sancerre	France	14.95 ■ 64.00
		Pinot Grigio, Santa Cristiana	Antinori	Italy	12.00 ■ 48.00
		Chardonnay	Submission by 689	Napa	12.00 ■ 48.00
		Chardonnay	ROMBAUER, Carneros	Napa-Sonoma	19.00 ■ 72.00
		Riesling, Kabinett	GEIL	Germany	12.00 ■ 48.00
		Rose, Cote de Provence	Minuty <i>M</i>	France	12.00 ■ 48.00
Red	Cabernet Sauvignon	Josh Vineyard		Napa	12.00 ■ 48.00
	Cabernet Sauvignon, DECOY	By Duckhorn Vineyard		Sonoma	16.00 ■ 69.00
	Cabernet Sauvignon	Sequoia Grove		Napa	19.00 ■ 71.00
	Pinot Noir	<i>Les Vignes de Sud</i>		France	12.00 ■ 48.00
	Pinot Noir	Meiomi		California	16.00 ■ 69.00
	Chianti Classico	Peppoli by Antinori		Italy	14.00 ■ 59.00

■ Please ask for our extensive Wine selection ■

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Bar

Cocktails

ABACUS Bellini	Prosecco Le Colture with Fresh Peach Purée \$ 13.00
Watermelon Hugo	Elderflower Liqueur St. Germaine & Prosecco, Local Mint \$ 12.00
Strawberry Sparkler	Stoli Strawberry Vodka, fresh strawberries, lemonade top off with Italian Prosecco \$ 12.00
Plantation Chameleon	Tanqueray gin, basil, agave, grapefruit, soda \$ 12.00
Kentucky Dream	Don Julio Blanco Tequila, Apricot brandy, Orange syrup, Lemon Juice \$ 12.00
Hendricks Cocktail	Bulliet Bourbon Muddled Mint and fresh Pineapple, Sugar syrup, soda \$ 12.00
	Hendricks Gin with fresh Cucumber, Grapefruit, Rosemary twig, Juniper Berries and finished with Fever Tree Tonic \$ 12.00

Prosecco Spritzers \$ 12.00 (Low Calorie)

Ketel ONE Peach	& Orange Blossom, Fresh fruit and Prosecco
Smirnoff Watermelon	& Mint, Fresh fruit and Prosecco
Smirnoff Cucumber	& Lime, fresh fruit and Prosecco
Aperol Spritz	Prosecco and Prosecco

Beer

DRAFT	CAYBREW Original	16oz.	\$ 7.00
	WHITE TIP	16oz.	\$ 7.00
	NITRO Stout	16oz.	\$ 7.50
BOTTLE	Heineken	Heineken ZERO	\$ 5.50
	Miller Lite	Stella	\$ 5.50
	Amstel Light	Michelob Ultra	\$ 5.50
	Coors Light	Red Stripe	\$ 5.50
	Tropical IPA	1981	\$ 5.50
	Corona	Hoegaarden	\$ 5.75
	Peroni	Leffe Blonde	\$ 5.75
CIDER	Crabbies	Savanna	\$ 7.00
	TRULY		\$ 6.00

The Collection

Gin

Tanqueray Sevilla	\$ 10.00
Botanist	\$ 12.00
Oxley	\$ 12.00
Hendricks	\$ 12.00

Vodka

Titos	\$ 10.00
Belvedere	\$ 12.00
Grey Goose	\$ 12.00
Ketel One	\$ 12.00

Tequila

Don Julio Blanco	\$ 12.00
Don Julio Reposado	\$ 12.00
Don Julio 1942	\$ 18.00
Casamigos Anejo	\$ 14.00

Whisky

Balvenie 17yr	\$ 25.00
Glenlivet 15yr	\$ 14.00
Oban 14yr	\$ 14.00
Macallan 12yr	\$ 14.00

Rum

Zacapa 23yr	\$ 14.00
El Dorado 21yr	\$ 18.00
Appleton 21yr	\$ 20.00
Diplomatico 12yr	\$ 10.00