



Caribbean Inspired Fish & Steak House

Bar & Lounge Culture with a carefully curated Wine List

Camana Bay ■ Seven Mile Beach ■ Grand Cayman ■ Cayman Islands

Dinner Menu

Lunch Monday–Saturday 11.00am–2.30pm
Dinner Monday–Saturday 5.30pm–10.30pm
Lobster Night Tuesday – Thursday - Saturday
Bar & Lounge 11.00 am

Reservations 623 8282

Email manager@abacus.ky

Website www.abacus.ky

45 Market Street, Camana Bay, Cayman Islands





Appetizer

Oxtail Spring roll	Thai pickle slaw, tamarind aioli \$ 14.95
Scallops	Sauteed, lobster beurre Blanc, crispy Shallots \$ 16.75
Octopus	Tomato, basil & garlic, olives & white wine \$ 16.95
Nobashi Shrimp	Tempura, pineapple & Asian slaw, Mandarin chili sauce \$ 15.95
Calamari	Crispy, scotch bonnet aioli \$ 14.95
Pork Belly	Asian BBQ, Celeriac puree, Thai pickle slaw \$ 15.95
Conch	Marinated Cayman Style, local peppers, plantain chips \$ 16.95
Foie Gras	Sauteed on Brioche Toast, Fig Jam, Port Wine Glaze \$ 24.95
Ceviche	Chayote, scotch bonnet, orange & lime, pomegranate \$ 16.95
Lobster Bisque	Caribbean lobster, parsley, olive oil \$ 9.95

Salads

Abacus	Local kale, arugula, sundried cranberries, olives, roasted beets, cherry tomatoes, goat cheese crumble, almonds, sherry vinaigrette \$ 12.95
Kale, Avocado & Mango	Local kale, mango, roasted sweet potato, avocado, chickpea and dry cherries with goat cheese crumble and sunflower seeds \$ 12.95
Caesar	Romaine Leaves, croutons, parmesan, Caesar dressing \$ 9.75

Sharing

■ Artisanal Board	Cheeses, cured meats, Marinated Olives, Chicken Pate, Cayman chutney, Cantaloup melon, Pretzel Bread Perfect for Sharing \$ 28.95
■ Mussels	tomato, herbs, creamy wine sauce, grilled bread \$ 19.75

ABACUS at NIGHT

- "All You Can Eat" Caribbean Lobster Night Saturday – Thursday – Tuesday \$ 59.95
- Roast PRIME RIB Night Friday Night
- Live Music by Hi-Tide, Sean & Shane Saturday Night 7.00 to 10.00 pm

Children's Menu Available ■ Prices are in Cayman Islands Dollars ■ Subject to a 15% Service Charge



Dinner

Chef Charith Heman

OCEAN Mixed Grille

Grilled local fish, lobster tail & scallop with a shrimp,
Roast potato, garden vegetable, grilled watermelon \$ 39.95

Red Snapper

Arugula and Basil Pesto Risotto finished with Italia Parmesan Cheese \$ 29.95

Seafood Risotto

Caribbean Lobster, shrimp, octopus, green peas & Italian parmesan \$ 37.95

Lobster & Shrimp Linguine

Cherry tomato, garden greens, peas, creamy white wine sauce \$ 33.95

Risotto - Grilled Asparagus **Vegetarian**

Mushroom Arugula, cherry tomato, basil, Parmigiano-Reggiano \$ 22.50

LAND

Surf & Turf

5 oz. Caribbean Lobster Tail & 5 oz. Filet of Beef Tenderloin
Whipped Potatoes, Asparagus, broccolini Peppercorn Sauce \$ 59.00

Angus New York Strip 12 ounce

Green peppercorn cognac sauce, roast potatoes, vegetables \$ 45.95

Bone-In Angus Ribeye 20 ounce **THE BIG STEAK**

Herb Roasted Bone Marrow, Caribbean Lobster Mac'n & Cheese,
Crispy Onion Rings, Pink Peppercorn Herb Butter & Local Vegetables \$ 64.95
Add Sautéed Foie Gras \$ 15.00 ■ Add Caribbean Lobster Tail \$ 10.00

Rack of Lamb

Grilled vegetable, mashed potato, green peppercorn sauce \$ 46.95

Filet Beef Tenderloin 8 ounce **with herb Roasted Bone Marrow**

Grilled vegetable, mashed potato, Red Wine Essence \$ 57.95
add Sautéed Foie Gras \$ 15.00 ■ add Caribbean Lobster Tail \$ 10.00

Chicken Teriyaki

Natural Chicken over Penne Pasta with a Cream Sauce, Dash of Cayenne \$ 29.95

Dry Aged Burger

Brioche bun, aged cheddar, smokies bacon, confit onions, confit tomato, fries \$ 19.95

Impossible Burger **Vegetarian** Brioche Bun, onions, tomato, fries \$ 18.95

ABACUS at NIGHT

- "All You Can Eat" Caribbean Lobster Night Saturday – Thursday – Tuesday \$ 59.95
- Roast PRIME RIB Night Friday Night from 6.30
- Live Music by Hi-Tide, Sean & Shane Saturday Night 7.00 to 10.00 pm



Cocktails

Signature

ABACUS Bellini

Prosecco Le Colture with Fresh Peach Purée \$ 13.00

Cocktails

Watermelon Hugo

Elderflower Liqueur St. Germaine & Prosecco, Mint \$ 13.00

Strawberry Sparkler

Stoli Strawberry Vodka, fresh strawberries, lemonade top off with Italian Prosecco \$ 13.00

Plantation

Tanqueray Gin, basil, agave, splash soda \$ 13.00

Mezcal Paloma

Gracias a dios Mezcal, Passionfruit, Grapefruit \$ 13.00

Sangria

Berries, White Wine, Grand Marnier and Prosecco \$ 13.00

Gin Cocktail

Bombay Sapphire Gin with fresh Cucumber, Grapefruit, Rosemary twig, Juniper Berries, Fever Tree Tonic \$ 13.00

Tequila Smash

Don Julio Blanco Tequila, muddled berries, lime juice, Grand Marnier, topped with Rose \$ 13.00

SEEDLIP Gin Cocktail **NON ALCOHOLIC**

Cucumber, Grapefruit, Rosemary twig, Juniper Berries, Fever Tree Tonic \$ 13.00

Collection

TEQUILA ■ MEZCAL

CLASE AZUL	Reposado	\$ 25.00
CLASE AZUL	Anejo	\$ 75.00
CLASE AZUL	Mezcal Joven	\$ 40.00
KOMOS	Reposado Rose	\$ 26.00
KOMOS	Anejo Cristalino	\$ 29.00
KOMOS	Extra Anejo	\$ 85.00
Don Julio	1942	\$ 20.00
Porfidio	Anjeo	\$ 25.00
Casamigos	Reposado	\$ 14.00
Jose Cuervo	Reserva la Familia	\$ 18.00
Fortaleza	Reposado	\$ 15.00

GIN

Monkey 47	Germany	\$ 18.00
Ki No Bi	Japan	\$ 14.00
Botanist	Scotland	\$ 13.00
Oxley	England	\$ 15.00
Hendricks	Scotland	\$ 13.00
Rosy's Tschin	Zürisee, Schweiz	\$ 15.00

VODKA

Titos	USA	\$ 11.00
Ketel One	Holland	\$ 12.00
Grey Goose	France	\$ 12.00
Belveders	Poland	\$ 13.00
Ciroc	France	\$ 13.00

Beer

DRAFT

CAYBREW Original	Pilsner	Cayman	16oz.	\$ 7.50
WHITE TIP	Crisp Lager	Cayman	16oz.	\$ 7.75
FREE STYLE Citrus	Gluten Removed	Cayman	16oz.	\$ 7.75

BOTTLE

Red Stripe	Jamaica	\$ 6.00	Amstel Light	Holland	\$ 6.00
Tropical IPA 1981	Cayman	\$ 6.00	Michelob Ultra	USA	\$ 6.00
Corona	Mexico	\$ 6.50	Coors Light	USA	\$ 6.00
Peroni	Italy	\$ 6.50	Miller Lite	USA	\$ 6.00
Heineken	Holland	\$ 6.00	Stella	Belgium	\$ 6.75
Heineken ZERO	Holland	\$ 6.00	Hoegaarden	Belgium	\$ 6.75
			Lefte Blonde	Belgium	\$ 6.75



Uncorked

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	\$ 300
	Cristal	France	\$ 328
	KRUG	France	\$ 349

White

Sauvignon Blanc	Infamous Goose	NZ	12.50 ■ 49.00
Sauvignon Blanc	Cloudy Bay	NZ	16.95 ■ 69.00
Sancerre	Chateau de Sancerre	France	15.95 ■ 64.00
Pinot Grigio	Antinori	Italy	12.50 ■ 49.00
Chardonnay	Submission by 689	Napa	12.50 ■ 49.00
Chardonnay	ROMBAUER, Carneros	Napa	19.00 ■ 72.00
Riesling, Kabinett	GEIL	Germany	12.50 ■ 49.00
Rose	Minuty <i>M</i>	France	12.50 ■ 49.00
Rose	Whispering Angel	France	16.95 ■ 69.00

Red

Cabernet Sauvignon	Josh Vineyard	Napa	12.50 ■ 49.00
Cabernet Sauvignon	DECOY By Duckhorn	Sonoma	16.00 ■ 69.00
Pinot Noir	Les Vignes de Sud	France	12.50 ■ 49.00
Pinot Noir	Meiomi	Cali	16.50 ■ 69.00
Chianti Classico	Peppoli by Antinori	Italy	14.00 ■ 59.00

Collection

BOURBON ■ RYE

Knob Creek	9 Year Old	\$ 13.00
Woodford	Reserve	\$ 13.00
Eagle Rare	10 Year Old	\$ 35.00
WhistlePig	15 Year Old	\$ 39.00
Weller	12 Years Old	\$ 75.00

RUM

Appleton 15	Jamaica	\$ 14.00
Appleton 21	Jamaica	\$ 20.00
Appleton DECADES		
1962-2022	Jamaica	\$ 260.00
Zacapa 23yr	Guatemala	\$ 14.00
Zacapa XO	Guatemala	\$ 25.00
El Dorado 21yr	Guyana	\$ 18.00
Diplomatico	12yr Venezuela	\$ 12.00

SCOTCH ■ WHISKY

The Dalmore		
King Alexander III		\$ 75.00
Glenlivet	15yr	\$ 15.00
Glenfarclas	21yr	\$ 22.00
Macallan	12yr	\$ 15.00
Macallan	18yr	\$ 40.00
Balvenie	12yr	\$ 15.00
Glenkinchie	12yr	\$ 15.00
Century by Chivas	100 Malts	\$ 25.00
JW Blue Label		\$ 25.00

COGNAC

Hennessy	XO	\$ 25.00
Remy Martin	XO	\$ 25.00
Hennessy	Paradis	\$ 275.00

Manager Chris Collins

■ Please ask for our extensive Wine selection ■

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