

CARIBBEAN INSPIRED FISH & STEAK HOUSE

BAR & LOUNGE CULTURE WITH A CAREFULLY CURATED WINE LIST

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

Neil Bryington and Markus Mueri opened the doors to ABACUS at Camana Bay in 2007. They offer an exquisite refined modern Caribbean indoor and outdoor setting accompanied by a sophisticated tantalizing menu. Their selection of seafood with harvest vegetables and spices are sourced both organically and regionally. Enjoy an eclectic and seasonal Menu which includes Prime Steaks, locally and internationally sourced Fish and Shellfish.

Our Menus are paired with a carefully curated wine list, a collection of Craft Beers or a Handcrafted Signature Cocktail. Whether you are looking for a Birthday Celebration with Dancing, Corporate Cocktail or Dinner Party or to pamper clients, ABACUS is the location to just that in style with a touch of Caribbean Flair.

ABACUS has experienced culinary artist Chef Charith Heman to create culinary experiences. We are excited to showcase the new Caribbean flavors combined with the freshest local produce from our land and ocean.

Our Host Leon Jacques and his team are ready to welcome you to ABACUS to enjoy attentive service in an Inviting atmosphere.

SEATING CAPACITY AT ABACUS FOR LUNCH, DINNER OR COCKTAIL PARTIES

INSIDE DINING ROOM FOR LUNCH OR DINNER

Seating in great comfort up to 65 people

OUTSIDE DINING FOR LUNCH OR DINNER

Seating in great comfort up to 100 people

ABACUS PRIVATE FOR YOUR EVENT/OCCASION

We will provide you with our bar, lounge, inside dining room and outdoor patio seating in great style up to 165 people, can be extended with special permission up to 200

COCKTAIL PARTIES

The sky is the limit, abacus is proud to host events up to 1200 people with our annual MISTLETOE fundraiser but more common are smaller gatherings up to 250 in great style

COCKTAIL FUNCTIONS

From 4 to 350 Guests, ABACUS can host and facilitate all your needs. May you wish to add marketing, advertisement or state of the art audiovisual presentations with a PA for your gathering, we can accommodate all your needs. Custom branding with your company colors and logos can be incorporated and make your brand shine.

4 ITEM COCKTAIL PARTY PLATTER

for CI\$ 13.50 per Person (choose 4)

6 ITEM COCKTAIL PARTY PLATTER

for CI\$ 16.50 per Person (Choose 6)

8 ITEM COCKTAIL PARTY PLATTER

for CI\$ 18.50 per Person (Choose 8)

PARMA HAM, BRIE CHEESE, CROSTINI

in house jam

ABACUS BRUSHETTA

roast Tomato, Basil, avocado cream & Parmesan

GRILLED JERK PORK TENDERLOIN

pineapple salsa

MANGO SHRIMP COCKTAIL

scallion, ginger, sesame seed

VEGETABLE SAMOSA

Mint Chutney

FISH & POTATO CROQUETE

spicy chili mango

SHORT RIB BITE

soy glaze, carrot puree

BLACKENED SHRIMP

petit roast potato, peri peri sauce

TANDURI CHICKEN

yogurt, mint

KOREAN BEEF SPRING ROLL

carrots, scallion

CONCH FRITTER

Jerk mayo

MINI FISH TACOS

pickled Jalapeno, crispy cabbage, avocado butter

BEEF TARTER

cornichons, mustard, crispy caper berry

SMOKED SALMON

cucumber, dill Cream Cheese, tobiko

ABACUS is featuring a fresh approach to dining in Cayman in a chic Caribbean Setting.

* PLEASE NOTE: Prices & Selections may change due to seasonal availabilities *



LUNCH MENU 1

APPETIZER

PUMPKIN BISQUE

Local Seasoning Pepper

OR

ABACUS SALAD

local kale, arugula, sundried cranberries, olives, roasted beets, cherry tomatoes, goat cheese crumble, almonds, sherry vinaigrette

MAIN COURSE

GRILLED LOCAL FISH

Seasonal, Red Snapper, Tuna, Wahoo, Bass or Mahi-Mahi, petit potato, callaloo, sour onion tomato sambal, curry leaves sauce

OR

CARIBBEAN CHICKEN CURRY

Peas, carrots, spinach, lemongrass rice

OR

SHRIMP & CHICKEN CHOW MEIN STIR FRY

Shrimp & Chicken marinated in Soy, Ginger & Sesame, egg noodles, Bokchoy, Carrots, Soy Sesame Sauce

OR

VEGETARIAN OPTION

Pumpkin Risotto - Roasted tomato, market vegetable, parmesan

DESSERT

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream

SOMMELIER SELECTED WINE

White wine can be selected from our wine List

Red wine to can selected from our wine List

3 Course Lunch C\$ 29.00 per person

15% Service Charge will be added to your final bill, Minimum 25 people



LUNCH MENU 2

APPETIZER

TOM YUM GUY STEAMED CLAMS & SEA SCALLOPS

Baby bok choy, lemongrass coconut broth, herb butter toast

OR

KALE, AVOCADO & MANGO

Local kale, mango, roasted sweet potato, avocado, chickpea and dry cherries with goat cheese crumble and sunflower seeds

MAIN COURSE

SEAFOOD RISOTTO

Shrimp, Caribbean Lobster and Octopus & Reggiano Parmesan

OR

CHICKEN PENNE PASTA

Oven Roasted Tomatoes, Garlic & Olive Oil, topped with Italian Parmesan Cheese

OR

SHRIMP & CHICKEN CHOW MEIN STIR FRY

Shrimp & Chicken Marinated in Soy, Ginger & Sesame, egg noodles, Bokchoy, Carrots, Soy Sesame Sauce

OR

VEGETARIAN OPTION

Pumpkin Risotto - Roasted tomato, market vegetable, parmesan

DESSERT

FLOURLESS CHOCOLATE CAKE

Mixed Berry Compote

OR

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream

SOMMELIER SELECTED WINE

White wine can be selected from our wine List

Red wine to can selected from our wine List

3 Course Lunch CI\$ 32.00 per person

15% Service Charge will be added to your final bill, Minimum 25 people



LUNCH MENU 3

APPETIZER PLATTER (ONE PLATE PP)

CRISPY CALAMARI island okra, lemon, thyme and scotch bonnet aioli
OXTAIL SPRINGROLL Thai pickle slaw, tamarind aioli
BASIL CRUSTED BAKED BRIE tropical mango chutney

INTERMEZZO

LOCAL FRUIT SORBET

MAIN COURSE

LOBSTER RISOTTO

Caribbean Lobster, shrimp, octopus, green peas & Italian parmesan

OR

GRILLED LOCAL FISH

seasonal, Red Snapper, Tuna, Wahoo, Bass or Mahi-Mahi, petit potato, callaloo, sour onion tomato sambal, curry leaves sauce

OR

STEAK & FRITES

Sous vide hanger steak, salsa verde, kale and tomato salad

OR

SHRIMP & CHICKEN CHOW MEIN STIR FRY

Shrimp & Chicken Marinated in Soy, Ginger & Sesame, egg noodles, Bokchoy, Carrots, Soy Sesame Sauce

OR

VEGETARIAN OPTION

Pumpkin Risotto - Roasted tomato, market vegetable, parmesan

DESSERT

FLOURLESS CHOCOLATE CAKE AND COCONUT MANGO PANACOTTA

Mixed Berry Compote, Vanilla Cream

SOMMELIER SELECTED WINE

White wine can be selected from our wine List

Red wine to can selected from our wine List

3 Course Lunch CI\$ 36.00 per person

15% Service Charge will be added to your final bill, Minimum 25 people



DESIGN YOUR OWN LUNCH MENU

Create your own menu and select from our A la carte Menu or our Banquet Menus

FIRST COURSE OF YOUR CHOICE

Soup _____

or

Salad _____

APPETIZER

1 _____

or

2 _____

INTERMEZZO

Soup or Sorbet

MAIN COURSE OF YOUR CHOICE

Fish _____

or

Meat _____

or

Chicken or Pasta _____

DESSERT (SELECT ONE OR TWO)

Lunch menu price will be calculated based on your choices

15% Service Charge will be added to your final bill, Minimum 25 people

SOMMELIER SELECTED WINE

White wine can be selected from our wine List

Red wine to can selected from our wine List

DINNER MENU 1

APPETIZER PLATTER

ABACUS SALAD

local kale, arugula, sundried cranberries, olives, roasted beets, cherry tomatoes, goat cheese crumble, almonds, sherry vinaigrette

OR

LOBSTER BISQUE

Fresh Parsley, Olive Oil

OR

OXTAIL SPRINGROLL

Thai pickle slaw, tamarind aioli

MAIN COURSE

GRILLED LOCAL FISH

Seasonal Red Snapper, Tuna, Wahoo, Bass or Mahi-Mahi, petit potato, callaloo, sour onion tomato sambal, curry leaves sauce

OR

ROASTED ORGANIC CHICKEN BREAST

Creamy mushroom orzo risotto, market vegetable

OR

STEAK & FRITES

Hanger steak, salsa verde, kale and tomato salad, fries

OR

VEGETARIAN OPTION

Pumpkin Risotto - Roasted tomato, market vegetable, parmesan

DESSERT

FLOURLESS CHOCOLATE CAKE

Vanilla Cream, Berry compote

SOMMELIER SELECTED WINE

White wine can be selected from our wine List

Red wine to can selected from our wine List

3 Course Lunch CI\$ 38.00 per person

15% Service Charge will be added to your final bill, Minimum 25 people



DINNER MENU 2

APPETIZER PLATTER

TOM YUM GUY STEAMED CLAMS & SEA SCALLOPS

Baby bok choy, lemongrass coconut broth, herb butter toast

OR

KALE, AVOCADO & MANGO

Local kale, mango, roasted sweet potato, avocado, chickpea and dry cherries with goat cheese crumble and sunflower seeds

OR

CRAB & CARIBBEAN LOBSTER CAKE

arugula, green apple and mango with remoulade sauce

MAIN COURSE

GRILLED LOCAL FISH

Seasonal Red Snapper, Tuna, Wahoo, Bass or Mahi-Mahi, petit potato, callaloo, sour onion tomato sambal, curry leaves sauce

OR

ROASTED ORGANIC CHICKEN BREAST

Creamy mushroom orzo risotto, market vegetable

OR

12 OZ PRIME ANGUS NY STRIP

Creamy Mashed Potato, Local Vegetables, Peppercorn Sauce

OR

VEGETARIAN OPTION

Pumpkin Risotto - Roasted tomato, market vegetable, parmesan

DESSERT

FLOURLESS CHOCOLATE CAKE

Vanilla Cream, Berry compote

OR

STICKY TOFFEE PUDDING

Salted Caramel Sauce, Vanilla Ice Cream

SOMMELIER SELECTED WINE

White wine can be selected from our wine List

Red wine to can selected from our wine List

3 Course Lunch CI\$ 43.00 per person

15% Service Charge will be added to your final bill, Minimum 25 people



DINNER MENU 3

APPETIZER PLATTER (ONE PLATE PP)

SASHIMI WITH LOCAL FISH scotch bonnet, coconut, cucumber, tangerine dressing
OXTAIL SPRINGROLL Mango & jicama salsa, chipotle aioli
CRAB & CARIBBEAN LOBSTER CAKE arugula, green apple and mango with remoulade sauce

INTERMEZZO

LOCAL FRUIT SORBET

MAIN COURSE

ABACUS "CARIBBEAN RUNDOWN"

Grilled Local Fish, Lobster tail & Scallop with a Mussel, Clam & Shrimp rundown enhanced with okra, callaloo, coconut and tomato with Caribbean spices & herbs served with Jamaican dumpling

OR

BONE-IN FREE RANGE CHICKEN BREAST

Truffle mash, wilted greens, mushroom sauce

OR

LOBSTER & SHRIMP RISOTTO

enhanced with octopus, green peas, Italian parmesan cheese

OR

PRIME NEW YORK STRIP STEAK OR WHOLE ROASTED ANGUS PRIME RIB (MINIMUM 40 PEOPLE)

Creamy Mashed Potatoes, Sautéed Greens, Local Vegetables, Brandy Flamed Green Peppercorn Sauce

OR

VEGETARIAN OPTION

Pumpkin Risotto - Roasted tomato, market vegetable, parmesan

DESSERT

FLOURLESS CHOCOLATE CAKE AND COCONUT MANGO PANACOTTA

Mixed Berry Compote, Vanilla Cream

OR

CHEESE BOARD (ON TABLES)

Market Cheese, Soft, Blue & Firm

SOMMELIER SELECTED WINE

White wine can be selected from our wine List

Red wine to can selected from our wine List

3 Course Lunch CI\$ 49.00 per person

15% Service Charge will be added to your final bill, Minimum 25 people



DINNER MENU 4

APPETIZER PLATTER (ONE PLATE PP)

POACHED LOBSTER SALAD avocado cream, jicama & mango salsa, fennel, arugula

CHAR SUI PORK BELLY jalapeno and celery puree, asian asado sauce

BASIL CRUSTED BAKED BRIE tropical mango chutney

INTERMEZZO

LOCAL FRUIT SORBET

MAIN COURSE

ABACUS "CARIBBEAN RUNDOWN"

Grilled Local Fish, Lobster tail & Scallop with a Mussel, Clam & Shrimp rundown enhanced with okra, callaloo, coconut and tomato with Caribbean spices & herbs served with Jamaican dumpling

OR

BONE-IN FREE RANGE CHICKEN BREAST

Truffle mash, wilted greens, mushroom sauce

OR

HERB CRUSTED RACK OF LAMB

Grilled local vegetables, mashed potatoes, pink peppercorn Jus

OR

FILET BEEF TENDERLOIN

Roasted bone marrow, charred shallots, root vegetable, gremolata, red wine jus

OR

VEGETARIAN OPTION

Pumpkin Risotto - Roasted tomato, market vegetable, parmesan

DESSERT

FLOURLESS CHOCOLATE CAKE AND COCONUT MANGO PANACOTTA

Mixed Berry Compote, Vanilla Cream

OR

CHEESE BOARD (ON TABLES)

Market Cheese, Soft, Blue & Firm

SOMMELIER SELECTED WINE

White wine can be selected from our wine List

Red wine to can selected from our wine List

3 Course Lunch CI\$ 56.00 per person

15% Service Charge will be added to your final bill, Minimum 25 people



DESIGN YOUR OWN DINNER MENU

Create your own menu and select from our A la carte Menu or our Banquet Menus

FIRST COURSE OF YOUR CHOICE

Soup _____

or

Salad _____

APPETIZER

1 _____

or

2 _____

INTERMEZZO

Soup or Sorbet

MAIN COURSE OF YOUR CHOICE

Fish _____

or

Meat _____

or

Chicken or Pasta _____

DESSERT (SELECT ONE OR TWO)

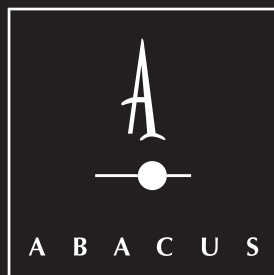
Lunch menu price will be calculated based on your choices

15% Service Charge will be added to your final bill, Minimum 25 people

SOMMELIER SELECTED WINE

White wine can be selected from our wine List

Red wine to can selected from our wine List



Phone: 623-8282

Email: manager@candw.ky

Website: www.abacus.ky

Address: 45 Market Street, Camana Bay

HOURS:

Lunch: Monday–Saturday 11am–2.30pm

Dinner: Monday–Saturday 5.30pm–10.30pm

Bar & Lounge: from 11am

Happy Hour: Daily 3pm–7pm