



# 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

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45 Market Street, Camana Bay, Cayman Islands





# Appetizer

<b>Oxtail Spring roll</b>	Thai pickle slaw, roasted pepper aioli \$ 14.95
<b>Lobster &amp; Crab cake</b>	Fennel Salad, habanero Mango aioli \$ 17.95
<b>Charred Octopus</b>	Tomato, cannellini beans, olives, basil, white wine \$ 16.95
<b>Crispy Soft-shell Crab</b>	Watermelon radish slaw, kimchi aioli \$ 16.95
<b>Calamari</b>	Crispy, scotch bonnet aioli \$ 14.95
<b>Pork Belly</b>	Asian BBQ, Celeriac puree, jalapeno & pineapple slaw \$ 15.95
<b>Conch</b>	Marinated Cayman Style, local peppers, plantain chips \$ 16.95
<b>Ceviche</b>	Chayote, scotch bonnet, orange & lime, pomegranate \$ 16.95
<b>Lobster Bisque</b>	Caribbean lobster, parsley, olive oil \$ 9.95
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<b>Foie Gras</b>	Sauteed on Brioche Toast, Fig Jam, Port Wine Glaze \$ 24.95
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## Salads

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

## Sharing

■ <b>Artisanal Board</b>	Cheeses, cured meats, Marinated Olives, Chicken Pate, Cayman chutney, Cantaloup melon, Pretzel Bread Perfect for Sharing \$ 28.95
■ <b>Mussels</b>	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

Prices in Cayman Islands Dollars ■ Subject to a 15% Service Charge



# Dinner

Chef Charith Heman

## OCEAN **Seafood Mixed Grille** Lobster tail, local fish, scallop & shrimp

Roast potato, garden vegetable, grilled watermelon \$ 49.95

### Grilled Scallops

Kimchi risotto, shallots, brussels sprouts, parmesan cheese \$ 35.95

### Red Snapper

Arugula and Basil Pesto Risotto finished with Italia Parmesan Cheese \$ 32.00

### Chilean sea bass

Roasted Gnocchi, spinach leaves, white wine Essence Vernique \$38.00

### 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

### Whole roasted branzino

Charred lemon, saffron rice, Onion pickle, chimichurri rojo \$ 44.95

## 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, roasted baby Potatoes \$ 49.95

### 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 & mushrooms, Whipped potato, green peppercorn sauce \$ 46.95

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

Grilled vegetable, Truffle whipped 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, fries \$ 19.95

## Vegetarian

### Risotto - Grilled Asparagus Mushroom, Arugula, cherry tomato, basil, Parmigiano \$ 22.50

### Impossible Burger 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

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# BAR Wines ■ Cocktails ■ Beer

## Cocktails

<b>Watermelon Hugo</b>	Elderflower Liqueur St. Germaine & Prosecco, Mint \$ 14.00
<b>Strawberry Sparkler</b>	Stoli Vodka, strawberries, lemonade Prosecco \$14.00
<b>Plantation</b>	Tanqueray Gin, Grapefruit, basil, agave, splash soda \$ 14.00
<b>Mezcal Paloma</b>	Gracias a dios Mezcal, Passionfruit, Grapefruit \$ 14.00
<b>Sangria</b>	Berries, White Wine, Grand Marnier and Prosecco \$ 14.00
<b>Gin Cocktail</b>	Bombay Sapphire Gin with fresh Cucumber, Grapefruit, Rosemary twig, Juniper Berries, Fever Tree Tonic \$ 14.00
<b>Tequila Smash</b>	Don Julio Blanco Tequila, muddled berries, lime juice, Grand Marnier, topped with Rose \$ 14.00

## Old Fashioned

<b>Bourbon, Woodford Reserve</b>	Angostura bitters \$ 15.00
<b>Rum, Appleton 12 Year, Rare Blend</b>	Orange Angostura bitters \$ 15.00
<b>Mezcal, Gracias a Dios Espadin</b>	Agave, Chocolate bitters \$ 15.00
<b>Rosemary Negroni</b>	Botanist Gin, Rosemary infused Campari, Vermut Lustan \$ 15.00
<b>Bourbon, Woodford Reserve</b>	\$ 15.00 or <b>Whistle Pig</b> Piggy Back \$ 18.00

## Negroni Manhattan

## Sparkling

<b>Prosecco</b>	<b>Lunetta</b>	Italy	<b>15.00 ■ 62.00</b>
<b>Champagne</b>	<b>Veuve Clicquot</b>	France	<b>24.00 ■ 99.00</b>

## White Wine

<b>Sauvignon Blanc</b>	<b>Infamous Goose</b>	NZ	<b>13.50 ■ 54.00</b>
<b>Sauvignon Blanc</b>	<b>Cloudy Bay</b>	NZ	<b>16.95 ■ 69.00</b>
<b>Sancerre</b>	<b>Chateau de Sancerre</b>	France	<b>15.95 ■ 64.00</b>
<b>Chardonnay</b>	<b>Submission 689</b>	Napa	<b>13.50 ■ 54.00</b>
<b>Chardonnay</b>	<b>Frank Family</b>	Napa	<b>19.00 ■ 72.00</b>
<b>Rose</b>	<b>Minuty <i>M</i></b>	France	<b>13.50 ■ 54.00</b>
<b>Rose</b>	<b>Whispering Angel</b>	France	<b>16.95 ■ 69.00</b>
<b>Moscato Petalo</b>	<b>Bottega</b>	Italy	<b>13.50 ■ 54.00</b>
<b>Pinot Grigio</b>	<b>Santa Christina</b>	Italy	<b>13.50 ■ 54.00</b>

## Red Wine

<b>Cabernet</b>	<b>Josh Vineyard</b>	Napa	<b>13.50 ■ 54.00</b>
<b>Cabernet</b>	<b>DECOY Duckhorn</b>	Sonoma	<b>16.00 ■ 69.00</b>
<b>Pinot Noir</b>	<b>Les Vignes de Sud</b>	France	<b>13.50 ■ 54.00</b>
<b>Pinot Noir</b>	<b>ELK COVE</b>	Oregon	<b>19.00 ■ 72.00</b>
<b>Bordeaux Blend</b>	<b>Camille</b>	France	<b>13.50 ■ 54.00</b>
<b>Primitivo Salento</b>	<b>Tormaresca</b>	Italy	<b>13.50 ■ 54.00</b>

## Mocktails

<b>Gin Cocktail ■ Sangria ■ Vodka Apple Sour</b>	<b>\$ 12.50</b>
<b>NON ALCOHOLIC Flavored Gin and Vodka</b>	

## Beer DRAFT

<b>CAYBREW Original Pilsner</b>	<b>WHITE TIP Crisp Lager</b>	<b>FREE STYLE Citrus</b>
Cayman Islands 16oz. Pints	\$ 7.75	

## Beer BOTTLE

<b>Red Stripe</b>	<b>Jamaica</b>	<b>\$ 6.25</b>	<b>Michelob Ultra</b>	<b>USA</b>	<b>\$ 6.25</b>
<b>Corona</b>	<b>Mexico</b>	<b>\$ 6.75</b>	<b>Miller Lite</b>	<b>USA</b>	<b>\$ 6.25</b>
<b>Peroni</b>	<b>Italy</b>	<b>\$ 6.75</b>	<b>Stella</b>	<b>Belgium</b>	<b>\$ 7.00</b>
<b>Heineken</b>	<b>Holland</b>	<b>\$ 6.25</b>	<b>Heineken ZERO</b>	<b>Holland</b>	<b>\$ 6.25</b>



TEQUILA ■ MEZCAL ■ BOURBON ■ RYE RUM ■ WHISKY

## Collection

### TEQUILA ■ MEZCAL

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

### GIN

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

### VODKA

<b>Titos</b>	USA	\$ 11.00
<b>Ketel One</b>	Holland	\$ 12.00
<b>Grey Goose</b>	France	\$ 12.00
<b>Belveders</b>	Poland	\$ 13.00
<b>Belvedere</b>	Poland	\$ 13.00
<b>Ciroc</b>	France	\$ 13.00

### COGNAC

<b>Hennessy</b>	<b>XO</b>	\$ 25.00
<b>Remy Martin</b>	<b>XO</b>	\$ 25.00
<b>Hennessy</b>	<b>Paradis</b>	\$ 275.00

## Collection

### BOURBON ■ RYE

<b>Knob Creek</b>	9 Year Old	\$ 13.00
<b>Woodford</b>	Reserve	\$ 13.00
<b>Eagle Rare</b>	10 Year Old	\$ 35.00
<b>Whistle Pig</b>	Piggy Back	\$ 16.00
<b>WhistlePig</b>	15 Year Old	\$ 39.00
<b>Weller</b>	12 Years Old	\$ 75.00
<b>Weller</b>	Antique 107	\$ 85.00
<b>Blanton's</b>	Original	\$ 32.00
<b>Blanton's</b>	Gold Edition	\$ 40.00
<b>Blanton's</b>	Single Barrel	\$ 45.00

### RUM

<b>Appleton 15</b>	Jamaica	\$ 14.00
<b>Appleton 21</b>	Jamaica	\$ 20.00

### Appleton DECADES 1962-2022

Jamaica \$ 260.00

<b>Zacapa 23yr</b>	Guatemala	\$ 16.00
<b>Zacapa XO</b>	Guatemala	\$ 25.00
<b>El Dorado 21yr</b>	Guyana	\$ 18.00
<b>Diplomatico 12yr</b>	Venezuela	\$ 15.00

### SCOTCH ■ WHISKY

<b>Talisker</b>		\$ 15.00
<b>Glenlivet</b>	15yr	\$ 15.00
<b>Glenfiddich</b>	15yr	\$ 15.00
<b>Aberfeldy</b>	12yr	\$ 15.00
<b>Glenfarclas</b>	21yr	\$ 22.00
<b>Macallan</b>	12yr	\$ 15.00
<b>Macallan</b>	18yr	\$ 40.00
<b>Glenkinchie</b>	12yr	\$ 15.00
<b>Century by Chivas</b>	100 Malts	\$ 25.00
<b>Blue Label by JW</b>		\$ 25.00
<b>The Dalmore</b>	King Alexander	\$ 75.00

Manager Ryan Reed

■ Please ask for our extensive Wine selection ■