



## Caribbean Inspired Fish & Steak House

**Bar & Lounge Culture with a carefully curated Wine List**

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

### Lunch Menu

Lunch	Monday–Saturday 11.00am–2.30pm
Dinner	Monday–Saturday 5.30pm–10.30pm
Bar & Lounge	11.00 am to midnight
Lobster Night	<b>“All You Can Eat” Caribbean Lobster Night”</b> Tuesday, Thursday & Saturday
Live Music	by Hi-Tide with Sean & Shane ■ Saturday Night
Reservations	623 8282
Email	<a href="mailto:manager@abacus.ky">manager@abacus.ky</a>
Menu	<a href="http://www.abacus.ky">www.abacus.ky</a>
Location	45 Market Street, Camana Bay, Cayman Islands





# Appetizer

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<b>Oxtail Spring roll's</b>	Thai pickle slaw, tamarind aioli \$ 14.95
<b>Lobster &amp; Crab cake</b>	Fennel Salad, habanero Mango aioli \$ 17.95
<b>Crispy Shrimp</b>	Wasabi tempura, mango slaw, orange ginger sauce \$ 17.95
<b>Charred Octopus</b>	Tomato, cannellini beans, olives, basil, white wine \$ 16.95
<b>Beef Tartare</b>	Shallots, gherkin, parsley, Dijon Mustard, grilled crostini \$ 19.95
<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>Mussels</b>	Tomato, herbs, creamy wine sauce, grilled bread \$ 19.75
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<b>Foie Gras</b>	Sauteed on Brioche Toast, Fig Jam, Port Wine Glaze \$ 24.95
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■ <b>Artisanal Board</b>	Cheeses, cured meats, Marinated Olives, Chicken Pate, Cayman chutney, Cantaloupe melon, Pretzel Bread Perfect for Sharing \$ 28.95

## Salads & Lobster Bisque

<b>Abacus</b>	Local kale, arugula, sundried cranberries, olives, roasted beets, cherry tomatoes, goat cheese crumble, almonds, sherry vinaigrette \$ 13.95
<b>Kale, Avocado &amp; Mango</b>	Local kale, mango, roasted sweet potato, avocado, chickpea and dry cherries with goat cheese crumble and sunflower seeds \$ 13.95
<b>Caesar</b>	romaine hearts, croutons, parmesan, Caesar dressing \$ 9.75
<b>Lobster Bisque</b>	Caribbean lobster, parsley, olive oil \$ 9.95

### LOBSTER Night at ABACUS

**"All You Can Eat" Caribbean Lobster Night** Tuesday, Thursday & Saturday \$ 59.95

■ **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

## Caribbean Inspired Fish & Steak House

Bar & Lounge Culture with a carefully curated Wine

### OCEAN Red Snapper

Arugula and Basil Pesto Risotto finished with Parmesan Cheese \$ 25.95

### Seafood Risotto

Caribbean Lobster, shrimp, octopus, green peas & Italian parmesan \$ 25.95

### Fish and Chips

Crispy catch, sweet pea puree, fries, tartar sauce \$ 19.75

### Fish Tacos

Pickled jalapenos & lemony tomato, crispy cabbage, aji Amarillo sc. \$ 16.95

### Asian Stir-Fry **Market driven**

Egg noodles, market vegetables, Asian inspired sauce \$ 19.25

### Shrimp Linguine

Cherry tomato, garden greens, peas, creamy white wine sauce 24.95

### LAND

### Beef Stroganoff

Beef tenderloin, dusted with Hungarian Paprika, Mushrooms, Gherkin, Rice \$ 24.95

### West Indies Curry

Chicken, poppadum crisp, spinach, mango chutney, Basmati rice \$ 19.95

### Chicken Penne Pasta

Local basil, roasted tomatoes, creamy tomato sauce, parmesan \$ 19.95

### Steak & Frites

10 oz. Angus Flank Steak, Café de Paris herb butter, Peppercorn Sauce \$ 27.95

### Angus New York Strip 12 oz.

Green Peppercorn Cognac Sauce, roasted baby Potatoes, market vegetables \$ 42.95

### Lamb Shank

Whipped potato, mushroom, glazed pearl onion, lamb jus \$ 28.95

### 8 oz. Prime Burger

Brioche Bun, Cheddar, smokies bacon, balsamic onions, confit tomato, fries \$ 19.95

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

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

## LOBSTER Night at ABACUS

**“All You Can Eat” Caribbean Lobster Night”** Tuesday, Thursday & Saturday \$ 59.95

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# BAR Wines ■ Cocktails ■ Beer

<b>Cocktails</b>	<b>Watermelon Hugo</b>	<b>Elderflower Liqueur St. Germaine</b> & Prosecco, Mint \$ 14.00
	<b>Strawberry Sparkler</b>	<b>Stoli Vodka</b> , strawberries, lemonade Prosecco \$14.00
	<b>Violet Bombay G &amp; T</b>	<b>butterfly pea flower infused Gin</b> , limes, rosemary, grapefruit \$ 14.00
	<b>Blueberry basil smash</b>	<b>Stoli Vodka blueberries</b> , basil, lemon, simple syrup, soda \$ 14.00
	<b>Spicy Mamacita</b>	<b>Fortaleza Reposado Tequila Watermelon</b> , lime, orange, agave \$ 14.00
	<b>Butterfly Margarita</b>	<b>Don Julio Blanco Tequila</b> infused tequila, lime juice, orange, agave \$ 14.00

<b>Peach Bourbon</b>	<b>Bourbon</b>	<b>Buffalo Trace</b> muddled peaches, mint leaves, agave, lime juice \$ 15.00
<b>Old Fashioned</b>	<b>Bourbon</b>	<b>Woodford Reserve</b> Angostura bitters, orange zest \$ 15.00
	<b>Rum</b>	<b>Appleton 12 Year</b> Orange Angostura bitters, orange zest \$ 15.00
<b>Manhattan</b>	<b>Bourbon</b>	<b>Knob Creek 9 yr.</b> sweet vermouth, bitters, maraschino cherry \$ 15.00
	<b>Rye</b>	<b>Whistle Pig, Piggy Back</b> sweet vermouth, bitters, maraschino cherry \$ 18.00

<b>Sparkling</b>	<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>
<b>Sauvignon Blanc</b>	<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>Chardonnay</b>	<b>Submission 689</b>	Napa	<b>13.50 ■ 54.00</b>
	<b>Chardonnay</b>	<b>Rombauer Carneros</b>	Napa	<b>19.00 ■ 75.00</b>
<b>Rosé</b>	<b>Rosé</b>	<b>Minuty M</b>	France	<b>13.50 ■ 54.00</b>
	<b>Rosé</b>	<b>Whispering Angel</b>	France	<b>16.95 ■ 69.00</b>
<b>Cabernet</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>
	<b>Cabernet</b>	<b>Hahn Family</b>	Napa Valley	<b>13.50 ■ 54.00</b>
<b>Pinot Noir</b>	<b>Cabernet</b>	<b>DECOY Duckhorn</b>	Sonoma	<b>16.00 ■ 69.00</b>
	<b>Cabernet</b>	<b>Sequoia Grove</b>	Napa Valley	<b>18.00 ■ 72.00</b>
<b>Pinot Noir</b>	<b>Pinot Noir</b>	<b>Les Vignes de Sud</b>	France	<b>13.50 ■ 54.00</b>
	<b>Pinot Noir</b>	<b>Meiomi</b>	Oregon	<b>16.00 ■ 69.00</b>

**Mocktails**    Gin Cocktail ■ Sangria ■ Vodka Apple Sour \$ 12.50  
NON ALCOHOLIC Flavored Gin and Vodka

**Beer DRAFT**    CAYBREW Original Pilsner    WHITE TIP Crisp Lager    IPA, *West Coast Style*  
CAYBREW is locally made in the Cayman Islands, serving 16oz. Pints \$ 7.75

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

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TEQUILA ■ MEZCAL ■ BOURBON ■ RYE ■ RUM ■ WHISKY

## Collection

### RUM

<b>Flor de Cana 12</b>	Jamaica	\$ 12.00
<b>Appleton 12</b>	Jamaica	\$ 12.00
<b>Appleton 15</b>	Jamaica	\$ 14.00
<b>Appleton 21</b>	Jamaica	\$ 20.00
<b>Appleton DECADES 1962-2022</b>		\$ 260.00
<b>Zacapa 23yr</b>	Guatemala	\$ 16.00
<b>Zacapa XO</b>	Guatemala	\$ 25.00
<b>El Dorado 12yr</b>	Guyana	\$ 13.00
<b>El Dorado 21yr</b>	Guyana	\$ 18.00

### TEQUILA ■ MEZCAL

<b>CLASE AZUL</b>	Reposado	\$ 25.00
<b>CLASE AZUL</b>	Anejo	\$ 75.00
<b>CLASE AZUL</b>	<b>Mezcal</b> Joven	\$ 40.00
<b>KOMOS</b>	Reposado Rose	\$ 26.00
<b>KOMOS</b>	Extra Anejo	\$ 85.00
<b>Fortaleza</b>	Blanco	\$ 15.00
<b>Fortaleza</b>	Reposado	\$ 15.00
<b>Mijenta</b>	Reposado	\$ 16.00
<b>Jose Cuervo</b>	Reserva la Familia	\$ 18.00
<b>Don Julio</b>	1942	\$ 25.00
<b>Porfidio</b>	Anjeo	\$ 25.00

### GIN

<b>Monkey 47</b>	Germany	\$ 18.00
<b>Ki No Bi</b>	Japan	\$ 14.00
<b>Tanqueray 10</b>	England	\$ 13.00
<b>Botanist</b>	Scotland	\$ 13.00
<b>Oxley</b>	England	\$ 15.00
<b>Hendricks</b>	Scotland	\$ 13.00

## Collection

### BOURBON ■ RYE

<b>Buffalo Trace</b>	Original	\$ 13.00
<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>Weller</b>	Original 107	\$ 75.00
<b>Whistle Pig</b>	Piggy Back	\$ 16.00
<b>WhistlePig</b>	15 Year Old	\$ 39.00
<b>High West</b>	Original	\$ 18.00
<b>High West</b>	Cask Collection	\$ 28.00
<b>Blanton's</b>	Original	\$ 32.00
<b>Blanton's</b>	Gold Edition	\$ 40.00
<b>Blanton's</b>	Single Barrel	\$ 45.00

### 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>Blue Label by JW</b>		\$ 25.00
<b>The Dalmore King Alexander</b>		\$ 75.00

### 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

### VODKA

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

**Manager Ryan Reed ■ Chef Charith Heman**

**■ Please ask for our extensive Wine selection ■**

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