

Appetizers

OUR FAMOUS SESAME SEARED TUNA

Pan seared with sesame seeds to your liking
Served with sea weed salad and ginger **26**

WARM BRIE IN A PUFF PASTRY

served with Melba...and a curry pineapple
dipping sauce **19**

BRUSCHETTA

Toasted Italian bread, Topped with tomato,
onions, garlic and fresh basil. Served with a
wedge of warm Brie **17**

LOBSTER MACARONI

Chunks of Maine lobster in a fontaine and
white cheddar cheese sauce with a hint of
white truffle oil **22**

SHRIMP COCKTAIL

Five jumbo shrimp, Served with cocktail sauce **20**

WASABI SHRIMP

Five large shrimp grilled to perfection
Served with a wasabi guacamole **20**

ESCARGOT

Seasoned to perfection in a warm garlic butter.
A great starter! **22**

Soups

CREAMY WHITE CONCH CHOWDER

Tender pieces of Bahamian conch, seasoned
to perfection in a creamy chowder base
Cup **6** or Bowl **11**

LOBSTER BISQUE

Creamy bisque, delicious bits of lobster topped
with herbed croutons
Cup **7** or Bowl **12**

Salads

MIXED GREENS GARDEN SALAD

Side Salad **9** or Dinner **15**

Lettuce, baby spinach, arugula all tossed together
with a dressing of your choice
Add Fish, Chicken, Conch or Shrimp **9**

CAESAR SALAD

Side Salad **10** or Dinner **16**

Crisp romaine lettuce, croutons, parmesan cheese
and creamy caesar dressing
Add Fish, Chicken, Conch or Shrimp **9**

THE WEDGE SALAD

Slice of iceberg lettuce topped with chunky Blue
Cheese and Pancetta bacon **14**

CAPRESE SALAD

The Italian word 'Caprese' refers to a simple,
yet sublime salad made using ripe tomatoes, fresh
mozzarella and basil **20**

KALE SALAD

Side Salad **12** or Dinner **19**

A healthier choice...craisins, mandarin oranges,
walnuts and goat cheese. Tossed in a mango
vinaigrette

ROASTED BEET SALAD

Mixed greens, goat cheese & candied walnuts
in a citrus vinaigrette **20**

GREEK SALAD

Diced cucumber, onions and sliced kalamata olives.
Served on a star-carved tomato **21**
Add Fish, Chicken or Shrimp **9**

MEDITERRANEAN SALAD

Tossed mixed greens, couscous, raisins, walnuts
and Feta crumbles, tossed in a creamy
Ranch dressing **22**

Entrees

FROM THE SEA

FISH OF THE DAY

Blackened, grilled or fried, just as you like **36**

GRILLED GROUPER

Topped with portobello mushroom fries and bernaise sauce **38**

GROUPER PICATTA

Lightly floured pan fried and topped with lemon butter and capers **38**

FRESH GROUPER

(fried, blackened, grilled or coconut fried)

Served with Shrimp and grits with a hint of Pancetta bacon **36**

Lobster **42** - Beef **40**

CRUNCHY GROUPER

Lightly battered fillet rolled in corn flakes with cajun spice sauce **38**

BAHAMIAN CRAWFISH

Delicious local crawfish, blackened, grilled, fried or coconut fried **40**

SESAME SEARED TUNA

Pan seared with sesame seeds, cooked to your liking.

Served with seaweed salad and ginger **40**

SURF & TURF

Tender fillet of beef cooked to your liking,

paired with Bahamian crawfish

Blackened, grilled, fried or coconut fried as you wish **44**

All Entrees are served with your choice of starch and vegetable of the day.

Entrees

FROM THE LAND

ANGUS BEEF FILET MIGNON

Prime fillet of beef cooked to order **40**

BEEF FILET MIGNON

Resting on a rosemary marinated portobello mushroom, topped with garlic shrimp **44**

ABACO INN SIGNATURE SKIRT STEAK

10oz of delicious certified angus beef cooked to your liking, topped with haystack sweet onions.
A must try! **38**

NEW ZEALAND RACK OF LAMB

Herb crusted and served with mint jelly **42**

CRISPY ROASTED DUCK

Crisped to perfection, herbed stuffing and raspberry dipping sauce **38**

LEMON CHICKEN

Grilled chicken breast, topped with a lemon garlic and wine sauce **34**

Pastas

SPINACH & ALMOND

Fresh spinach & sliced toasted almonds tossed together in alfredo sauce, Served over fettuccine **32**

SHRIMP DIABLO

Sautéed shrimp with tomatoes, capers & green chile,
Served in a white wine & garlic creamy tomato sauce over fettuccine **36**

COCONUT CURRY SEAFOOD PASTA

Flavorful coconut curry sauce with mussels, scallops, crawfish and conch **40**

Additional Sides

Vegetable **7**

Potatoes **7**

Rice **7**

Pasta **7**

Creamed Chopped Spinach **8**

Roasted Cauliflower topped with whipped Goat Cheese **9**