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# BAR SNACKS

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## ABACO INN RESTAURANT

### CONCH CHOWDER OR SOUP OF THE DAY

Cup	\$8
Bowl	\$14

### CONCH FRITTERS

Half a dozen	\$10
Dozen	\$18

### CONCH/CHICKEN/ FISH FINGERS

Tenderized conch battered and fried, also available grilled.

**\$24.00**

### CHICKEN WINGS

Regular	\$22
Buffalo	\$24
Jerked wings	\$24

### BRUSCHETTA

Toasted Italian bread topped with tomato, onion, garlic and fresh basil. Served with a wedge of warm brie.

**\$24.00**

### BAHAMIAN LOBSTER BITES

Fresh Bahamian lobster served with tartar sauce. Available grilled.

**\$34.00**

### GROUPEL NANTUA

**\$20.00**

### POTATO SKINS

Four halves of potato smothered with cheeses, onion, bacon and tomato. Served with sour cream and salsa.

**\$28.00**

### PULLED PORK & FRIES

Fresh fried potato fries with bleu cheese crumble, pulled pork and tangy BBQ sauce.

**\$32.00**

### NACHOS

Cheese, onions, sweet peppers, tomatoes and jalapeños.

Add chicken, fish, shrimp, lobster or conch.

**\$28.00**

\$10

### BEEF TIPS

Tender beef tips grilled to your liking and served with a creamy horseradish sauce.

**\$32.00**

### SOFT PRETZEL STICKS

Served with a jalapeño cheese sauce and sweet and spicy Amish mustard.

**\$18.00**

### SMOKED FISH DIP

With crackers.

**\$20.00**

### BAKED MOZZARELLA SHRIMP

Topped with mozzarella cheese, served on chopped spinach with garlic butter.

**\$28.00**

### CAJUN SHRIMP

Wrapped in bacon, rolled in cajun seasoning, and baked served on yellow rice.

**\$28.00**

### BRUSSEL SPROUTS

Grilled tossed cashews, mint sweet chili Thai sauce and sesame sriracha aioli.

**\$18.00**

### FIRECRACKER SHRIMP

Shrimp, butterflied and battered. Glazed in a mild firecracker sauce with bleu cheese dipping sauce.

**\$32.00**

### PEEL AND EAT SHRIMP

Boiled in old bay seasoning and served with drawn butter and cocktail sauce.

Half pound

\$22

Whole pound

\$38

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# Burgers, Wraps, and Sandwiches

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<b>BURGER</b> Classic, chicken, conch or fish burger. Served fried, coconut fried, grilled or blackened. Add swiss, american or cheddar cheese	<b>\$24.00</b> \$2	<b>PASTRAMI SANDWICH ON RYE</b> Pastrami, swiss cheese, coleslaw, and thousand island dressing on rye bread.	<b>\$28.00</b>
<b>TURKEY BURGER</b> 8oz turkey burger served with white cheddar cheese, lettuce, tomato, and purple onion. Includes fries.	<b>\$24.00</b>	<b>BAHAMIAN CLUB SANDWICH</b> Turkey, ham, cheese, bacon, lettuce and tomato.	<b>\$30.00</b>
<b>CHICKEN CAPRESE PANINI</b> Grilled chicken mozzarella and balsamic emulsion.	<b>\$28.00</b>	<b>DUCK CLUB SANDWICH</b> Triple decker filled with duck confit, applewood smoked bacon, and hickory smoked cheddar topped with garlic aioli, lettuce, tomato and red onion on Bahamian sweet bread.	<b>\$34.00</b>
<b>CUBAN SANDWICH</b> Pulled pork, ham, and pickles in a pressed roll.	<b>\$28.00</b>	<b>BASKET OF FRIES</b> Tenderized conch battered and fried, also available grilled. Add cheese	<b>\$6.00</b>
<b>CHEESEBURGER WRAP</b> Spicy ground beef and American cheese (swiss or cheddar), lettuce, tomato and onion in a tortilla wrap.	<b>\$30.00</b>		

## Salads

\$2

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<b>EDAMAME</b> Fresh edamame sprinkled with sea salt.	<b>\$20.00</b>	<b>THE WEDGE</b> Slice of iceberg lettuce topped with chunky bleu cheese and pancetta bacon.	<b>\$24.00</b>
<b>GARDEN OR CLASSIC CAESAR SALAD</b> Small Large	\$14 \$22	<b>CAPRESE</b> A simple, yet sublime salad made using ripe tomatoes, fresh mozzarella and basil.	<b>\$28.00</b>
<b>ROASTED BEET SALAD</b> Mixed greens, goat cheese and candied walnuts in a citrus vinaigrette.	<b>\$28.00</b>	<b>BAHAMIAN CRAWFISH SALAD</b> Fresh crawfish tossed with onions, tomatoes, and fresh cracked black pepper.	<b>\$36.00</b>

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## Fresh Tuna Dishes

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### OUR FAMOUS SESAME SEARED TUNA

Pan-seared with sesame seeds to your liking. Served with seaweed salad and ginger.

**\$34.00**

### AHI TUNA SALAD

Mixed greens, sprouts, carrots, jicama, sliced Ahi Tuna, sesame seed dressing, topped with fried rice noodles and chopsticks.

**\$34.00**

### TUNA WONTONS

Diced Ahi Tuna mixed with garlic, ginger teriyaki glaze, seaweed salad & sour cream placed on three fried wonton chips. Add more wasabi, soy sauce and pickled ginger.

**\$32.00**

### FRESH TUNA TACOS

Three flour tortillas filled with Ahi Tuna, garlic seaweed salad topped with sweet chili sauce, eel sauce and wasabi mayo. Add pickled ginger and more wasabi.

**\$32.00**

