DINNER Abaco inn restaurant

\$34.00

\$26.00

\$32.00

Appetizers

OUR FAMOUS SEARED TUNA

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

SHRIMP COCKTAIL Five jumbo shrimp served with cocktail sauce.

ESCARGOT Seasoned to perfection in warm garlic butter. A

Seasoned to pertection in warm garlic butter. A great starter!

Soups and Salads

CONCH CHOWDER OR SOUP OF

| THE DAY | |
|---------|------|
| Сир | \$8 |
| Bowl | \$14 |

MIXED GREENS GARDEN SALAD

| Lettuce, baby spinach and arugula are all tossed |
|--|
| together with a dressing of your choice. |
| Side |
| Main |

CAESAR SALAD

| Crisp romaine lettuce, croutons, parmesan cheese |
|--|
| and creamy Caesar dressing. |
| Side |

| Side | | | |
|------|--|--|--|
| Main | | | |
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THE WEDGE

Slice of iceberg lettuce topped with chunky bleu cheese and pancetta bacon.

CAPRESE

A simple, yet sublime salad made using ripe tomatoes, fresh mozzarella and basil.

Entrees

| ANGUS BEEF FILET MIGNON Prime filet of beef cooked to order. | \$56.00 |
|---|----------------|
| NEW ZEALAND RACK OF LAMB Herb crusted and served with mint jelly. | \$54.00 |
| CRISPY ROASTED DUCK Crisped to perfection, herbed stuffing and rasple dipping sauce. | \$46.00 |
| PORK SALTIMBOCCCA Topped with prosciutto, fresh mozzarella over sautéed spinach. | \$54.00 |
| FISH OF THE DAY Blackened, grilled or fried just as you like. | \$42.00 |
| GROUPER PICCATA Lightly floured pan-fried and topped with lemon butter and capers. | \$44.00 |
| BAHAMIAN CRAWFISH Delicious local crawfish, blackened, grilled, fried coconut fried. | \$62.00 |
| SURF & TURF Tender fillet of beef cooked to your liking, paired with Bahamian crawfish. Blackened, grilled, fried coconut fried as you wish! | |
| SHRIMP AND GRITS Shrimp, tomato, mushrooms, onions, bell peppers topped with pancetta bacon bits over yellow sto ground grits. | |

\$26.00

\$24.00

\$14 \$22

\$14 \$22

SHRIMP OR LOBSTER DIABLO

Sautéed shrimp with tomatoes, capers and green chile, served in a white wine and garlic creamy tomato sauce over fettuccine.

GNOCCHI ROASTED ZUCCHINI \$34.00

\$10

AND BUTTERNUT SQUASH

Portobello mushrooms and sage browned in butter and cream sauce and shaved parmesan. Add chicken, conch, shrimp or lobster

Sides

\$54.00

| RICE | \$7.00 | PASTA | \$8.00 |
|---------------|--------|---|---------|
| GRITS & BACON | \$8.00 | CREAMED CHOPPED SPINACH | \$12.00 |
| VEGETABLES | \$8.00 | ROASTED CAULIFLOWER Topped with shipped goat cheese. | \$16.00 |
| POTATOES | \$8.00 | BRUSSEL SPROUTS GRILLED | \$12.00 |

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



