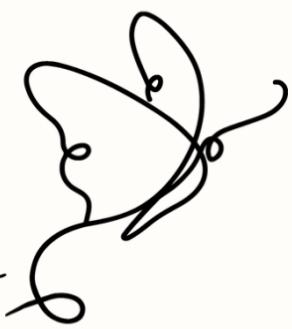


Dinner 

MENU

Abracadabra

Since 1985, Abracadabra has been where great food, music, and memories come to life in English Harbour. For nearly four decades, we've perfected the art of good times — from dinner under the palms to unforgettable nights on the dance floor. With our refined wine cellar, handcrafted cocktails, and signature Caribbean charm, every visit is a taste of history. Enjoy your meal, and be part of the magic that has made Abracadabra an icon of the Harbour.

PRIVATE EXPERIENCES

Planning a **private** party or dining with a **large group**?
We'd love to host you. *Ask your server or call us to arrange your booking*

hello@abracadabra.ag • www.abrcadabra.ag • +1 (268) 460 2701

—STARTERS & SHARING PLATES—

All starters are served with freshly baked bread, extra-virgin olive oil, and assorted dips

Taramasalata and hummus plate with marinated olives

\$40

Pan fried jumbo shrimp with chorizo, fresh chilies, and garlic

\$50

Creamy burrata mozzarella caprese

\$45

Fried salt and pepper squid

\$45

Beef tenderloin carpaccio with parmigiana and caper berries

\$50

Long sliced finest London cured smoked salmon plate

\$45

Lobster bisque finished with brandy, lobster meat, and garlic rouille

\$45

Homemade pumpkin and ricotta filled ravioli with sage butter sauce and shaved parmigiana

\$45

Chef's salad

\$35

Oscietra caviar (30g), served with the classic accompaniments

\$340

—STARTER TAPAS PLATTER—

\$100

Chef's own choice of a mixed starter tapas platter to share for 2 people

SPECIALS
BOARD



Updated daily with fresh, seasonal creations

— MAIN COURSES —

— STEAKS —

All steaks cooked on our open charcoal grill for maximum flavor
Cut to size in-house with Certified Hereford Standard from the UK

10 oz Boneless Strip Loin \$110

24 oz Bone-in Porterhouse \$250

10 oz Boneless Ribeye \$165

10 oz Prime Tenderloin \$200

For Sharing

32 oz Beef Tomahawk \$370

— SEA —

Grilled Local Fresh Catch \$90

Scottish Salmon \$90

Pan Fried Blackened Fillet

Whole Grilled Local Lobster \$170

Seafood Tagliatelle \$90

*Tossed in extra virgin olive oil, garlic, chilli,
and white wine*

— BUTCHER'S CUTS —

Crispy Pork Belly
with Apple Sauce and Gravy
\$100

Abra Signature "Elephant's Ear"
Chicken Breast Schnitzel
\$85

SIDES

Please choose your preferred sides to complement your meal

\$25

Homemade Seasoned Hand-Cut House Fries

Creamy Sweet Potato Mash

Steamed Jasmine Rice

Crispy Homemade Onion Rings

Creamed Spinach

Baked Eggplant Gratin with Tomato Sauce and Mozzarella

Plain Steamed Greens

Pan-Fried Garlic Mushrooms

ACCOMPANYING SAUCES

Please choose a complimentary sauce to accompany your meal

Creamy Mushroom | Classic Béarnaise | Chimichurri | Peppercorn

DESSERTS

\$40

Classic Tiramisu

Hot Fudge & Nut Brownie

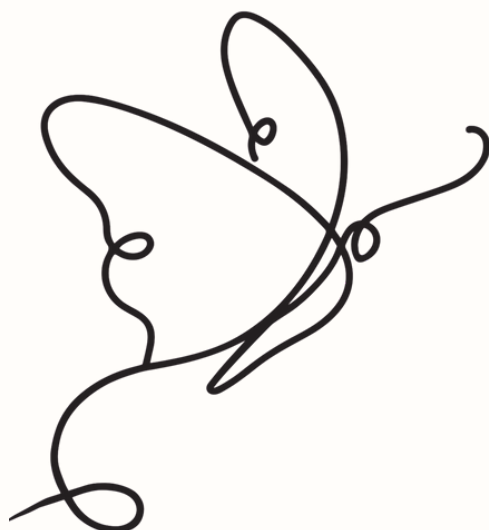
With vanilla ice cream & caramel sauce

Key Lime Pie

Tarte Tatin

Served with ice cream





Abacadabra

*All prices are in EC\$. A discretionary service charge of 10% will be added to your bill.
Gratuities are at your discretion, ABST at 17% is included*