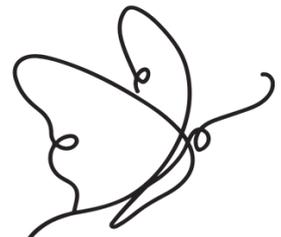


Dinner



MENU

— STARTERS AND SHARING PLATES —

All starters are accompanied with freshly baked bread, extra virgin olive oil, and Maldon sea salt

Oven-baked feta, olives, garlic, sun-dried tomatoes, and thyme \$40

Pan-fried jumbo shrimp, chorizo, fresh chilies, and garlic \$50

Taramasalata and hummus plate with marinated olives \$40

Fresh tuna carpaccio, olive oil & lime emulsion \$45

Fresh salmon tartare, pickled vegetables \$50

Creamy burrata mozzarella caprese \$45

Fried salt and pepper squid with marinara sauce \$45

Tenderloin beef carpaccio, dressed arugula, parmigiano & caper berries \$50

Lobster bisque finished with brandy, chunks of lobster meat, topped with garlic rouille \$45

Melon and Parma ham, toasted walnuts & honey \$45

Homemade pumpkin & ricotta-filled ravioli, sage butter sauce, shaved parmigiano \$45

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

— HOUSE SALADS —

\$40

Greek Salad

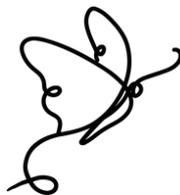
Fresh mozzarella, tomato, and pesto

Caesar Salad

Abra's "Farm-to-Table" tossed mixed greens

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.



STEAK MAIN COURSES

Cooked on our open charcoal grill for maximum flavor
Cut to size in-house with Certified Hereford standard beef

8 oz or 12 oz Boneless Striploin
\$90ec/135

24 oz Bone-in Porterhouse
\$250

16 oz Bone-in T-Bone
\$200

8 oz Prime Tenderloin
\$180

12 oz Ribeye
\$185

32 oz Beef Tomahawk (*sharing*)
\$370

Butcher's Choice Bavette Steak
\$110

SAUCES TO ACCOMPANY STEAKS

Classic béarnaise

Chimichurri

Peppercorn

Warm melted blue cheese

SLOW ROASTED MEATS & SEAFOOD

Succulent crispy pork belly, apple & cinnamon compote, flavored and served in its own cooking liquor \$100

NZ lamb shank in a rich tomato and balsamic reduction, topped with shaved parmigiano and fresh herb stuffing \$170

Sticky hoisin, soy, and ginger-marinated whole rack of baby back pork ribs \$110

½ or whole lobster grilled with peppered garlic-parsley butter or served Thermidor style \$120 / \$170

8 oz pan-fried blackened salmon fillet, shrimp, chive, and pink peppercorn sauce \$95

8 oz plain grilled locally caught fresh catch, capers, wine, herb reduction \$95

8 oz fresh tuna fillet, light ginger teriyaki glaze \$95

SIDES

\$25

Homemade seasoned hand-cut house fries

Baked eggplant gratin with tomato sauce and mozzarella

Creamy sweet potato mash

Plain steamed broccoli florets

Steamed Jasmine Rice

Panfried garlic mushrooms

Crispy homemade onion rings

Creamed spinach

Coleslaw with apples and cranberries, olive oil dressing

DESSERTS

\$40

Classic Tiramisu

Hot Fudge & Nut Brownie
(with vanilla ice cream & caramel sauce)

Key Lime Pie

Tarte Tatin
Served with ice cream and whipped cream
(Sharing)

70ec

Abacadabra

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