

Raw Bar

SEAFOOD TOWERS

CLASSIC TWO TIER (S)(G)

12 oysters, 6 30/40 shrimps, 12 mussels
Salmon Tartare, Tuna Tartare
Sea Bass Ceviche

570

NEPTUNE'S FOLLY (S)(G)

6 U10 Prawns, 18 oysters, 18 mussels
King crab legs, Salmon Tartare
Tuna Tartare, Sea Bass Ceviche

899

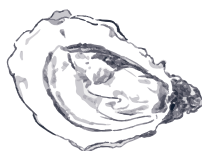
Consuming raw seafood and shellfish may increase your risk of foodborne illness

Caviar

CAVIAR SERVICE (S)(D)(G)

Blinis with all the classic trimmings
30g Oscietra Caspian Legacy

550



FRESHLY SHUCKED OYSTERS

By piece, half dozen or dozen
Served with mignonettes, horseradish, tabasco, lemon
Ask your waiter for oyster menu

Crudos

TUNA TARTARE (S)(G)

Avocado, wonton crisp,
soy ginger dressing

95

TRIO TARTARE (S)(G)

Tuna Tartare, Salmon Tartare
Sea Bass Ceviche

165

SEA BASS CEVICHE (S)

Blood orange, maple syrup, chilies,
scallions, espelette pepper

80

BEEF CARPACCIO TONNATO (D)(S)

Artichokes, capers,
Tonnato sauce

105

SEA BREAM CRUDO (S)

Maldon lime sea salt, green jalapeño

75

SALMON TARTARE (S)

Organic local salmon, home made cassava chips

85

TABLESIDE STEAK TARTARE

CLASSIC STEAK TARTAR

85g raw filet mignon, potato bark
Egg white & yolk, gherkins,
Chives, shallots, capers

115

ITALIAN STEAK TARTARE (D)

85g raw filet mignon, potato bark
Parmesan, truffle paste, green olives
Parsley, shallots, egg yolk

125

Starters

TOMATO CARPACCIO (D)(G)

Honey whipped feta dip, grilled sour dough toast

40 | 50

BUTTER LETTUCE SALAD

Balsamic house dressing, roasted pistachio, pickled daikon

55

KALE CAESAR SALAD (S)(D)(G)

Baby gem, crispy kale, butter croutons, Caesar dressing

82

ROMAN ARTICHOKE (D)

Lemon Parmesan dressing, Pecorino

89

MUSHROOM & TRUFFLE PIZZA (D)(G)

Swiss mushrooms, fontina, black truffle

95

CRISPY FISH TACO (D)(S)(G)

Crispy battered cod, soft tortilla, pico de gallo

87

SCALLOPS & FOIE GRAS (S)(D)

Chervil butter, smoked brisket, spice glaze

135

COLOSSAL SHRIMP COCKTAIL (S)

Two U7 Shrimp, horseradish
cocktail sauce

125

CRAB & AVOCADO SALAD (S)

Green apple, radish, lamb lettuce, jerk aioli, lemon vinaigrette, chilli

135

LOBSTER ROLLS (S)(D)(G)

Two traditional Maine lobster rolls

145

CHARGRILLED OCTOPUS (S)(D)

Puttanesca sauce, sunchoke purée

145

PRAWNS A LA PLANCHA (S)

Two U7 prawns, rosemary, garlic, green chili

155

PULLED BEEF CROQUETTES (D)(G)

Slow-cooked pulled short rib, beef bacon, gruyère, jalapeño

80

STICKY SHORT RIB (G)

Honey mustard glaze, mint & coriander slaw

145

Poutine

Cheese curds, fries, gravy

CLASSIC MONTREAL POUTINE (D)

70

SHORT RIB POUTINE (D)

120

MAINE LOBSTER POUTINE (D)(S)

155

ALL PRICES ARE INCLUSIVE OF 5% VAT, 10% SERVICE CHARGE AND 7% MUNICIPALITY FEES

الأسعار تشمل (5%) ضريبة القيمة المضافة (10%) مقابل بدل الخدمة (7%) رسوم البلدية

(N) Contains Nuts (S) Contains Seafood or Shellfish (D) Contains Dairy (G) Contains Gluten (V) Vegan

The SEAFOOD FEST

Grilled Seafood Platter

Maine live lobster, mussels
Black tiger u10 shrimps
Octopus & puttanesca sauce
Scallops & beurre blanc
Chargrilled & served with triple-cooked fries

for one for two
450 777

FISHERMAN'S SOUP (S)(D)

Mussels, clams, cod fish, shrimps, cherry tomato, basil, chili oil
79

KING CRAB LEGS (S)(D)

Meunière Alaskan crab clusters
380 (2 pcs) | **750** (4 pcs)

Pots

OLD BAY CLAM BAKE POT (S)(D)

Old Bay seasoned with U10 shrimps, blue crab, mussels & clams
260

MUSSEL POT (S)(D)

Steamed Scottish mussels marinière
310 (1 kg) | **590** (2 kg)

LOBSTER POT (S)(D)

Maine half live lobster, choice of steamed or grilled
890 (4 pcs) | **1680** (8 pcs)

BLACK TIGER PRAWNS POT (S)(D)

Your choice of steamed or grilled
260 (6 pcs) | **505** (12 pcs)

All Buckets are served with

*Corn on the Cob | Homeslaw | Ratte Potatos
Triple-Cooked Fries | Lemon Garlic Butter*



Catch of the day

Visit our fresh fish and seafood counter to
choose your catch of the day

SALMON

Organic local

KING CRAB LEGS

Alaska

BLACK SEA BREAM

Local

SEA BASS

Mediterranean

TURBOT

France

RED SNAPPER

Local catch

Market Price

Ask your waiter for availability and more details
Chargrilled | Steamed | Baked | Meunière | Poached

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The PLANT BASED

STARTERS

LENTIL SALAD (N)(V)

Edamame, jalapeño, sun-dried tomatoes, raisins
Green apple, maple balsamic vinaigrette

65

CAULIFLOWER TACO (G)(V)

Sweet corn & mexican beans salsa, guacamole, tahini dressing

67

BRUSSELS SPROUTS SALAD (N)(V)

Kale, toasted almonds, dry cranberry

75

BEETROOT SALAD (N)(V)

Rocket, candied walnuts,
vegan goat cheese crumble

69

MAINES

NO MEAT SHORT RIB (V)

Truffle mash, kale chips, vegetable jus

125

MUSHROOM TAGLIATELLE (G)(V)

Brown button mushrooms, green asparagus,
Vegetable jus

85

CHARRED CAULIFLOWER STEAK (V)

Old Bay seasoning, king oyster
mushrooms, green olives, capers

78

PIZZA VERDE (G)(V)

Sunflower seeds pesto, zucchini, padrón,
fresh rocket, basil oil

95

DESSERTS

PECAN PIE (V)(N)(G)

Tofu base, oat meal streusel
Vegan vanilla sauce

50

SORBET SELECTION (V)

Chocolate coconut vegan ice cream
Lemon sorbet
Mango sorbet

38

Hot Plates

Maines

FISH & CHIPS (S)(G) Battered cod, home cut fries, mushy peas & tartar sauce	110
CEDAR PLANK SALMON (S)(D) Old Bay rub, sautéed broccolini, sriracha beurre blanc	135
PAN SEARED TUNA RARE (S)(D)(G) Sesame crusted sushi grade tuna, puy lentils	182
BLACK COD & BÉARNAISE (S)(D) Smashed potatoes, beef bacon, green peas	185
WHOLE MAINE LOBSTER (S)(D) Triple-cooked fries, aioli, half whole	275 535
WILD TURBOT (S)(D)(G) Fennel & parsnips purée, zucchini, Orange beurre blanc, crispy beef bacon	255
TRUFFLE ROASTED CHICKEN (D) 200g Chicken suprême, porcini mushrooms, shoestring fries	150

Mussels

MARINIÈRE (D) Beurre blanc, garlic, leeks	500g 1kg 150 295
COCONUT BROTH (D) Kaffir lime, ginger, coconut milk	155 300
PORTUGUESE (D) Smoked beef chorizo, tomato sauce, chilli oil	160 305

Pasta

SPICY RIGATONI (D)(G) Pink sauce, grated Parmesan	75
LINGUINE VONGOLE (S)(D)(G) Lemon & garlic sautéed clams, chili oil, parsley	106
SHRIMP LINGUINE (S)(G) Pan-roasted, cherry tomatoes, spicy tomato sauce	115
ANGRY LOBSTER PASTA (S)(D)(G) Linguini with half Maine lobster, spicy bisque, bottarga	295

Sharing Maines

WHOLE SALT BAKED SEA BASS (G)(S) 600g Local organic catch, baked in salted crust	265
DOVER SOLE MEUNIÈRE (S)(D)(G) 650g Filet, brown caper butter	MP
GRILLED SEAFOOD PLATTER (S)(D) Maine lobster, u10 shrimps, scallops, octopus, mussels	777
VEAL SCALOPINNE AL LIMONE (G)(D) Seared escalope, classic meuniere sauce	285

Steaks & Chops

Served with your choice of sauce & side dish *

STEAK FRITES (D) 200g Grain-fed Australian Black Angus, MB 3+	185
RACK OF LAMB (N) Australian, figs jus, dukkah crust	295
FILET MIGNON (D) 250g Grain-fed Australian Black Angus, MB 2+	325
RIB EYE (D) 600g Grain-fed Australian Black Angus, MB 2+	545
T-BONE (D) 1000g Grain-fed Australian Black Angus 28 days dry aged	820

Sides

TRIPLE-COOKED FRIES *	37
HOUSE SALAD *	35
ROASTED GARLIC MASH (D) *	37
BUTTERMILK ONION RINGS (G)(D)	37
STEAMED BROCCOLINI (D)	45
STEAMED GREEN ASPARAGUS	45
CHARRED BRUSSELS SPROUTS (D)	48

Desserts

SOFT BAKED COOKIE (D)(G)

Chocolate chip, served à la Mode

55

STICKY TOFFEE PUDDING (D)(G)

English cream, toffee sauce

48

DEATH BY CHOCOLATE (D)(G)(N)

Praline crust, dark chocolate ganache

65

ROCKY ROAD BROWNIE (D)(N)(G)

Warm brownie pot, toasted hazelnut served à la mode

57

CRÈME BRULÉE (D)

Fresh vanilla beans

54

KEY LIME PIE (G)(D)

Swiss meringue, lemon sorbet

42

BASQUE CHEESECAKE (D)

Cream Cheese

57

PECAN PIE (V)(N)(G)

Tofu base, oat meal streusel and vegan vanilla sauce

50

PISTACHIO ICE CREAM (N)(D)

Candied pistachios, salted caramelized glaze

60

AFFOGATO(D)

Espresso shot, clotted ice cream, chocolate shards

48

ICE CREAM & SORBET SELECTION

Vanilla Ice Cream

Triple Chocolate Ice Cream

Chocolate Coconut Ice Cream (V)

Lemon Sorbet (V)

Mango Sorbet (V)

38

Maine Events

SHUCK FEST

EVERY DAY
6PM - 8PM
Fresh Oysters

10 BUCKS
PER SHUCK

GOLDEN HOUR

EVERY DAY
5PM - 7PM

Selected beverages
including cocktails

2 for 1

LUNCH PRIX FIXE

WEEKDAYS
12PM - 4PM

3 Course Menu

145 PP

CLAM JAM

WEDNESDAYS
8PM - 12AM

Ladies complimentary
White, Red
or Rosé
Wine at the bar

BRUNCH

WEEKENDS
12PM - 4PM

3 Course Brunch
with Open Bar
Starts at

299 PP

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