

The
MAINE
OYSTER BAR & GRILL

Small Plates

FLATBREAD ^(G)	2 pcs 9
MARINATED ANCHOVIES ^(S)	9
MARINATED OLIVES ^(V)	25
WHIPPED FETA DIP ^(D)	25
FISH ROE DIP ^(S)	45
TOMATO CARPACCIO ^(V)	35 55
BURNT PADRÓN PEPPER ^(V)	45

Starters

ROMAN ARTICHOKEs ^{(D)(G)} <i>Lemon Parmesan dressing, Pecorino</i>	89
CRISPY FISH TACO ^{(S)(D)(G)} <i>Crispy battered Cod, soft tortilla, pico de gallo</i>	87
MUSHROOM & TRUFFLE PIZZA ^{(D)(G)} <i>Swiss mushrooms, fontina, black truffle</i>	85
BAKED SCALLOPS ^{(S)(D)} <i>Herbs garlic butter</i>	^{½ dozen} 132 ^{1 dozen} 264
LOBSTER ROLLS ^{(S)(D)(G)} <i>Two traditional Maine Lobster rolls</i>	145
PRAWNS A LA PLANCHA ^(S) <i>Two U7 prawns, rosemary, garlic, green chili</i>	155
CHARGRILLED OCTOPUS ^{(S)(D)} <i>Puttanesca sauce, sunchoke purée</i>	145
BEEF CARPACCIO TONNATO ^{(S)(D)} <i>Raw tenderloin, artichokes, capers, tonnato sauce</i>	105
CLASSIC STEAK TARTARE ^{(S)(G)} <i>Raw tenderloin, prepared tableside, yolk, gherkins, chives, shallots, capers</i>	115
PULLED BEEF CROQUETTES ^{(S)(D)(G)} <i>Slow-cooked pulled short rib, beef bacon, Gruyère, jalapeño</i>	80
STICKY SHORT RIBS ^(G) <i>Honey mustard glaze, mint & coriander slaw</i>	145

Salads

KALE CAESAR SALAD ^{(S)(D)(G)} <i>Baby gem, crispy kale, butter croutons, caesar dressing</i>	82
LENTIL SALAD ^{(N)(V)} <i>Edamame, jalapeño, sun-dried tomatoes, maple balsamic vinaigrette</i>	65
BEETROOT SALAD ^{(N)(V)} <i>Rocket, candied walnuts, vegan goat cheese crumble</i>	69
CRAB & AVOCADO SALAD ^(S) <i>Green apple, radish, lamb's lettuce, jerk aioli, lemon vinaigrette, chili</i>	135

Pasta

SPICY RIGATONI ^{(D)(G)} <i>Mezze maniche, tomato pink sauce, grated Parmesan</i>	75
CLAMS LINGUINE ^{(S)(D)(G)} <i>Lemon & garlic sautéed clams, chili oil, parsley</i>	106
CRAB PACCHERI ^{(S)(D)(G)} <i>Dijon creamy sauce, Pecorino, garlic, blue swimming crab</i>	145
ANGRY LOBSTER PASTA ^{(S)(D)(G)} <i>Maine lobster, spicy bisque, bottarga</i>	295
SHRIMP LINGUINE ^{(S)(G)} <i>Pan-roasted, cherry tomatoes, spicy tomato sauce</i>	115

Raw Bar

NEPTUNE'S FOLLY ^{(S)(G)}
6 U10 Prawns, 18 oysters, 18 mussels
King crab legs, Salmon Tartare
Tuna Tartare, Sea Bass Ceviche
899

CLASSIC TWO TIER ^{(S)(G)}
12 oysters, 6 30/40 shrimps, 12 mussels
Salmon Tartare, Tuna Tartare
Sea Bass Ceviche
570



TUNA TARTARE ^{(S)(G)}
Avocado, wonton crisp,
soy ginger dressing
95

SEA BASS CEVICHE ^(S)
Blood orange, maple syrup, chilies,
scallions, espelette pepper
80

SALMON TARTARE ^(S)
Organic local salmon, homemade cassava chips
85

SEA BREAM CRUDO ^(S)
Maldon lime sea salt, green jalapeño
75

TRIO TARTARE ^{(S)(G)}
Tuna Tartare, Salmon Tartare
Sea Bass Ceviche
165

COLOSSAL SHRIMP COCKTAIL ^(S)
Two U7 Shrimp, horseradish cocktail sauce
125



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

Mussels

MARINIÈRE ^{(S)(D)} <i>Beurre blanc, garlic, leeks</i>	150 295
PORTUGUESE ^{(S)(D)} <i>Smoked beef chorizo, tomato sauce, chili oil</i>	160 305

Classic Maines

CEDAR PLANK SALMON ^{(S)(D)} <i>Old Bay rub, sautéed broccolini, sriracha beurre blanc</i>	135
FISH & CHIPS ^{(S)(G)} <i>Battered Cod, home cut fries, mushy peas & tartar sauce</i>	110
PAN SEARED TUNA RARE ^{(S)(D)(G)} <i>Sesame crusted sushi grade tuna, puy lentils</i>	182
BLACK COD & BÉARNAISE ^{(S)(D)} <i>Smashed potatoes, beef bacon, green peas</i>	185
WILD TURBOT ^{(S)(D)(G)} <i>Fennel & parsnips purée, zucchini, orange beurre blanc, beef bacon</i>	255
PARMESAN CHICKEN ^{(D)(G)} <i>Crispy corn-fed breast, citrus dressing, herbs slaw</i>	158

Catch of the Day

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

MARKET PRICE

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

Sharing Maines

WHOLE SALT BAKED SEA BASS ^(S) 600g Local organic catch, baked in salted crust	265
DOVER SOLE MEUNIÈRE ^{(S)(D)(G)} 650g Fillet, brown caper butter	MP
GRILLED SEAFOOD PLATTER ^{(S)(D)} Maine lobster, U10 shrimps, scallops, octopus, mussels	450 777
WHOLE MAINE LOBSTER ^{(S)(D)} half whole Triple-cooked fries & aioli	275 535

Steak & Chops

Served with your choice of sauce & side *

STEAK FRITES ^{(S)(D)} 200g Grain-fed Australian Black Angus, MB 3+	185
FILET MIGNON ^{(S)(D)} 250g Grain-fed Australian Black Angus, MB 2+	325
VEAL SCALOPINE AL LIMONE ^{(D)(G)} Seared escalope, classic meunière sauce	285
RACK OF LAMB ^(N) Australian, figs jus, dukkah crust	295

Large Cuts

Designed for sharing, min 250g per person,
Ask your waiter for other sizes and cuts availability

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
TOMAHAWK ^(D) 1500g Grain-fed, Australian Black Angus, MB 3+ <i>Not for the faint of heart, served with Bone Marrow</i>	1500

Poutine

Cheese curds, fries, gravy

CLASSIC MONTREAL POUTINE ^(D)	70
SHORT RIB POUTINE ^{(D)(G)}	120
LOBSTER POUTINE ^{(S)(D)}	155

Sides

TRIPLE-COOKED FRIES *	37
HOUSE SALAD *	35
ROASTED GARLIC MASH ^(D) *	37
PORTOBELLO MUSHROOMS ^(D)	45
STEAMED BROCCOLINI ^(D)	45
STEAMED GREEN ASPARAGUS ^(V)	45
CHARRED BRUSSELS SPROUTS ^(D)	48

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

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

440 PP

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

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