

The MAINE

STREET EATERY

COLD STARTERS

BAGUETTE (G)	1pc	9
MARINATED OLIVES (S) Anchovies, comichons, guindillas, lemon		19
TOMATO CARPACCIO (D)(G) Honey whipped feta dip, grilled sour dough toast	40	60
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
CRAB & AVOCADO SALAD (S) Green apple, radish, lamb's lettuce, jerk aioli, lemon vinaigrette, chili		135
LOBSTER ROLLS (S)(D)(G) Traditional Maine lobster rolls	2pcs	145
BEEF CARPACCIO TONNATO (S)(D) Raw tenderloin, artichokes, capers, tonnato sauce		105
STEAK TARTARE (D)(G)(S) Prepared tableside, 85 gr raw Filet Mignon, potato bark		
CLASSIC Egg white & yolk, gherkins, chives, shallots, capers		115
ITALIAN Parmesan, truffle paste, green olives, parsley Shallots, egg yolk		125

HOT STARTERS

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
CRISPY CALAMARI (G)(S) Espelette pepper, lemon aioli		75
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 RIBS (G) Honey mustard glaze, mint & coriander slaw		145

PLANT BASED

LENTIL SALAD (N)(V) Edamame, jalapeño, sun-dried tomatoes, maple vinaigrette		65
BEETROOT SALAD (N)(V) Rocket, candied walnuts, vegan goat cheese crumble		69
CAULIFLOWER TACO (G)(V) Sweet corn & Mexican beans salsa, guacamole, tahini dressing		67
PIZZA VERDE (G)(V) Sunflower seeds pesto, zucchini, pódron, fresh rocket, basil oil		95
MUSHROOM TAGLIATELLE (G)(V) Brown button mushrooms, green asparagus, vegetable jus		85
NO MEAT SHORT RIB (V) Truffle mash, kale chips, vegetable jus		125

RAW BAR

CLASSIC TWO TIER (S)(G)
12 Oysters, 6 30/40 Shrimps, 12 Mussels
Salmon Tartare, Tuna Tartare
Sea Bass Ceviche
570

CLASSIC SEAFOOD PLATER (S)(G)
4 U10 Prawns, 6 oysters,
Tuna tartare, Sea Bass ceviche
350



DIBBA BAY (S)
Subtle brine, clean finish,
Fujairah, United Arab Emirates
#4 1/2 dozen 145 | dozen 290

BLUE WATERS (S)
Firm chewy texture, subtle brine, clean finish,
Masirah Island, Sultanate of Oman
#3 1/2 dozen 155 | dozen 310

KELLY GALWAY (S)
Firm chewy texture, long finish,
Galway Bay, Ireland
#3 1/2 dozen 295 | dozen 575

By Piece, Half Dozen or Dozen
Served with mignonettes, horseradish, tabasco & lemon
Ask your waiter for additional oysters availability



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

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

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



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

CLASSIC MAINES

SPICY RIGATONI (D)(G) Mezze maniche, tomato pink sauce, grated Parmesan		75
SHRIMP LINGUINE (S)(G) Pan-roasted, chery tomatoes, spicy tomato sauce		115
CLAMS LINGUINE (S)(D)(G) Lemon & garlic sautéed clams, chilli oil, parsley		106
ANGRY LOBSTER PASTA (S)(G) <i>p/half lobster</i> Linguini with Maine Lobster, spicy bisque, Bottarga		295
CEDAR PLANK SALMON (S)(D) Old Bay rub, sautéed broccolini, sriracha beurre blanc		135
FISH & CHIPS (S)(G) Battered Cod, home cut fries, mushy peas, tartar sauce		110
BLACK COD & BEARNAISE (S)(D) Smashed potatoes, beef bacon, green peas		185
MAINE BURGER (S)(D) Potato bun, caramelized onions, lettuce, tomato, gherkins, Gruyère		155
TRUFFLE ROASTED CHICKEN (D) 200g Chicken suprême, porcini mushrooms, shoestring fries		158

CATCH OF THE DAY



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

MARKET PRICE

Choose the cooking method for your seafood

**Chargrilled | Steamed
Baked | Meunière | Poached**

SHARING MAINES

Designed for 2 persons

WHOLE SALT BAKED SEA BASS (G)(S) 600g Local organic catch, baked in salted crust		265
WHOLE MAINE LOBSTER (S)(D) <i>half</i> 275 <i>whole</i> 535 Triple-cooked fries, aioli		
GRILLED SEAFOOD PLATTER (S)(D) Maine Lobster, U10 Shrimps, Scallops, Octopus, Mussels	450	777
VEAL SCALOPPINE AL LIMONE (G)(D) Seared escalope, classic meunière sauce		285

MUSSELS

MARINIÈRE (S)(D) Beurre blanc, garlic, leeks	500g 1kg	150 295
COCONUT BROTH (S)(D) Kaffir lime, ginger, coconut milk		155 300
PORTUGUESE (S)(D) Beef Chorizo, tomato sauce, chili oil		160 305

STEAKS & CHOPS

*Served with your choice of side dish **

STEAK FRITES (D) 200g Grain-fed Australian Black Angus, MB 3+		185
FILET MIGNON (D) 250g Grain-fed Australian Black Angus, MB 2+		325
LAMB CHOPS (N) Australian, figs jus, dukkah crust		235
SLICED RIB EYE (D) 500g Grain-fed Australian Black Angus, MB 2+		455

POUTINE

Cheese curds, fries, gravy

CLASSIC MONTREAL POUTINE (D)		70
SHORT RIB POUTINE (D)		120

SIDES

HOUSE SALAD *		35
TRIPLE-COOKED FRIES *		37
ROASTED GARLIC MASH (D) *		37
WILD MUSHROOMS (D)		45
BURNT PADRÓN PEPPER (V)		45
STEAMED GREEN ASPARAGUS (V)		45
CHARRED BRUSSELS SPROUTS (D)		48

MAINE EVENTS

SHUCK FEST

EVERY DAY
6PM - 8PM
Fresh Oysters
**10 BUCKS
A SHUCK**

GOLDEN HOUR

EVERYDAY
5PM - 7PM
Selected beverages
including cocktails
2 FOR 1

CLAM JAM

THURSDAYS
8PM - 12AM
Ladies complimentary
White, Red or Rosé Wine
At the bar

SUNDAY ROAST

SUNDAYS
12PM - 6PM
Two courses **245 pp**
Three courses **285 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