

The MAINE

OYSTER BAR & GRILL

Small Plates

Designed for sharing

FLATBREAD (G)	2 pcs	9
FRESH BAGUETTE (D)(G)	1 pc	9
MARINATED ANCHOVIES (S)		9
MARINATED OLIVES (S)		19
WHIPPED FETA DIP (D)		25
FISH ROE DIP (S)		29
TOMATO CARPACCIO (V)	35	55
BURNT PADRÓN PEPPER (V)		45

STARTERS

ROMAN ARTICHOKE (D)		89
<i>Lemon Parmesan dressing, Pecorino</i>		
CRISPY FISH TACO (S)(D)(G)		87
<i>Crispy battered Cod, soft tortilla, pico de gallo</i>		
MUSHROOM & TRUFFLE PIZZA (D)(G)		95
<i>Swiss mushrooms, Fontina, black truffle</i>		
LOBSTER ROLLS (S)(D)(G)	2 pcs	145
<i>Traditional Maine Lobster rolls</i>		
CHARGRILLED OCTOPUS (S)(D)		145
<i>Puttanesca sauce, sunchoke purée</i>		
BEEF CARPACCIO TONNATO (S)(D)		105
<i>Raw tenderloin, artichokes, capers, tonnato sauce</i>		
CLASSIC STEAK TARTARE (S)(G)		115
<i>Raw tenderloin, prepared tableside, yolk, gherkins, chives, shallots, capers</i>		
PULLED BEEF CROQUETTES (S)(D)(G)		80
<i>Slow-cooked pulled short rib, beef bacon, Gruyère, jalapeño</i>		
STICKY SHORT RIBS (G)		145
<i>Honey mustard glaze, mint & coriander slaw</i>		

Salads

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

Pasta

SPICY RIGATONI (D)(G)		75
<i>Mezze maniche, tomato pink sauce, grated Parmesan</i>		
SHRIMP LINGUINE (S)(G)		115
<i>Pan-roasted, cherry tomatoes, spicy tomato sauce</i>		
CLAMS LINGUINE (S)(D)(G)		106
<i>Lemon & garlic sautéed clams, chili oil, parsley</i>		
ANGRY LOBSTER PASTA (S)(G)	p/half lobster	295
<i>Linguine with Maine Lobster, spicy bisque, Bottarga</i>		

Raw Bar

NEPTUNE'S FOLLY (S)(G)
18 Oysters, 6 U10 Prawns, 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

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



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

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

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

SEA BREAM CRUDO (S)
Maldon lime sea salt, green jalapeño
half **85** | whole **175**

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



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

Poutine

Cheese curds, fries, gravy

CLASSIC MONTREAL POUTINE (D)	70
SHORT RIB POUTINE (D)	120
LOBSTER POUTINE (S)(D)	155

Maines

CEDAR PLANK SALMON (S)(D)	135
<i>Old Bay rub, sautéed broccolini, sriracha beurre blanc</i>	
FISH & CHIPS (S)(G)	110
<i>Battered Cod, home cut fries, mushy peas & tartar sauce</i>	
PAN SEARED TUNA RARE (S)(D)(G)	182
<i>Sesame crusted sushi grade tuna, puy lentils</i>	
BLACK COD & BÉARNAISE (S)(D)	185
<i>Smashed potatoes, beef bacon, green peas</i>	
PARMESAN CHICKEN (D)(G)	158
<i>Crispy corn-fed breast, celeriac herbs slaw</i>	
MAINE BURGER (S)(D)	155
<i>Potato bun, caramelized onions, lettuce, tomato, gherkins, Gruyère</i>	
NO MEAT SHORT RIB (V)	125
<i>Truffle mash, kale chips, vegetable jus</i>	

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

ROYAL HAMOUR.....	MP
DOVER SOLE.....	MP
SEA BASS.....	MP
RED SNAPPER.....	MP
SEA BREAM.....	MP
BLACK BREAM.....	MP
CALAMARI.....	MP
U7 SHRIMP.....	MP
CLAMS.....	MP
KING CRAB.....	MP

Steak & Chops

Served with your choice of sauce & side *

STEAK FRITES (S)(D)	185
<i>200g Grain-fed Australian Black Angus, MB 3+</i>	
FILET MIGNON (S)(D)	325
<i>250g Grain-fed Australian Black Angus, MB 2+</i>	
LAMB CHOPS	4 pcs 255 8 pcs 495
<i>Australian, sticky glaze, shiso salsa</i>	

Large Cuts

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

RIB EYE (D)	545
<i>600g Grain-fed Australian Black Angus, MB 2+</i>	
T-BONE (D)	945
<i>1000g Grass-fed Irish John Stone, 28 days dry aged</i>	

Sides

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

Desserts

KEY LIME PIE (D)(G).....	42
<i>Swiss meringue, lemon sorbet</i>	
BASQUE CHEESECAKE (D).....	57
<i>Cream cheese</i>	
PISTACHIO ICE CREAM (D)(G).....	60
<i>Candied pistachios, salted caramelized glaze</i>	
TRIPLE CHOCOLATE MOUSSE (D).....	55
<i>Layered Valrhona Chocolate Gianduja, Jivara & Ivoire</i>	
SOFT BAKED COOKIE (D)(G).....	55
<i>Chocolate chip, served à la mode</i>	
CRÈME BRÛLÉE (D).....	54
<i>Fresh vanilla beans</i>	
AFFOGATO (D).....	48
<i>Espresso shot, clotted cream ice cream, chocolate shards</i>	

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

OH MY GRILL!

WEEKENDS
12PM - 4PM
3 Course Brunch with
Open Bar Starts at
395 PP

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