

SHUCK FEST

Daily 6pm till 8pm
Fresh oysters
10 Bucks a shuck

The MAINE BEACH HOUSE

GOLDEN HOUR

Everyday 5pm till 7pm
On selected beverages and cocktails
2 for 1

Small Plates

Designed for sharing

FLATBREAD (G)	2pcs	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 PEPPERS (V)		45
BOTTARGA CHIPS (S)(G)		59
PULLED BEEF CROQUETTES (S)(D)(G)		80

STARTERS

ROMAN ARTICHOKE (D)	2pcs	89
CRISPY FISH TACO (S)(D)(G)	1pc	44
MAINE LOBSTER ROLLS (S)(D)(G)	2pcs	145
GRILLED OCTOPUS (S)		145
BEEF CARPACCIO TONNATO (S)(D)		105
CLASSIC STEAK TARTARE (S)(G)		115
STICKY SHORT RIBS (G)		145

Salads

KALE CAESAR SALAD (S)(D)(G)		82
<i>Baby gem, crispy kale, butter croutons, Caesar dressing</i>		
ISLAND SALAD (D)		75
<i>Mint, romaine lettuce, dill, fennel, yoghurt dressing</i>		
CRAB & AVOCADO SALAD (S)		135
<i>Green apple, radish, lamb's lettuce, jerk aioli, lemon vinaigrette, chili</i>		

Pasta

AGLIO E OLIO (D)(G)		70
<i>Garlic, EVO, parsley, red pepper flakes, Parmesan cheese, lemon</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, chilli oil, parsley</i>		
CRAB PACCHERI (S)(D)(G)		145
<i>Dijon creamy sauce, Pecorino, garlic, blue swimming crab</i>		
ANGRY LOBSTER PASTA (S)(G)	p/half lobster	295
<i>Linguine with Maine Lobster, spicy bisque, Bottarga</i>		

Raw Bar

POSEIDON TOWER (S)(G)
18 Oysters, 4 colossal shrimps U7, poached lobster
Hamachi Ceviche, Salmon tartare, Tuna tartare
995

CLASSIC PLATTER (S)(G)
12 Oysters, 4 king prawns U10, king crab leg
Sea bass ceviche, Salmon tartare, Tuna tartare
570



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

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

JOSEPHINE (S)
Plump texture, harmonious salinity, light sweetness
Normandy, France
#3 1/2 dozen 300 | 1 dozen 590

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
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*

Sides

HOUSE SALAD	35
TRIPLE-COOKED FRIES	37
LEMON POTATOES	37
GRILLED GREEN ASPARAGUS	47
PORTOBELLO MUSHROOMS (D)	45
CHARRED BRUSSELS SPROUTS (D)	48

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
PREMIUM SULTAN	MP
SEA BASS	MP
RED SNAPPER	MP
SEA BREAM	MP
RED PORGY	MP
BLACK BREAM	MP
SARDINES	MP
CALAMARI	MP
TURBOT	MP
U7 SHRIMP	MP
CARABINEIROS	MP
DIVER SCALLOPS	MP
CLAMS	MP

Steak & Chops

STEAK FRITES (D)	185
<i>200g Grain-fed Australian Black Angus, MB 3+, Triple-Cooked Fries</i>	
PARMESAN CHICKEN (D)(G)	158
<i>Crispy corn-fed breast, celeriac herbs slaw</i>	
VEAL SCALOPPINE AL LIMONE (D)(G)	285
<i>Seared escalope, classic meunière sauce</i>	
LAMB CHOPS (G)	4pcs 255/8pcs 495
<i>Australian, sticky glaze, shiso salsa</i>	
SLICED RIB EYE (D)	455
<i>500g Grain-fed Australian Black Angus, MB 2+</i>	
T-BONE (D)	945
<i>1000g Grass-fed Irish John Stone, 28 days dry aged</i>	

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>	

MAINE EVENTS

SHUCK FEST

EVERY DAY
6PM - 8PM
Fresh Oysters
10 BUCKS
PERSHUCK

GOLDEN HOUR

EVERY DAY
5PM - 7PM
Selected beverages
including cocktails
2 FOR 1

CLAM JAM

TUESDAYS
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