

The MAINE

STREET EATERY

COLD STARTERS

FRESH BAGUETTE (D)(G)	1pc	9
MARINATED OLIVES (S) Anchovies, comichons, guindillas, lemon		19
TOMATO CARPACCIO (D)(G) Honey whipped feta dip, grilled sourdough toast	40	60
BUTTER LETTUCE SALAD (N)(V) Balsamic house dressing, roasted pistachio, pickled daikon		55
KALE CAESAR SALAD (S)(D)(G) Baby gem, crispy kale, butter croutons, Caesar dressing, beef bacon		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		115
CLASSIC STEAK TARTARE (D)(G)(S) Raw Filet Mignon, potato bark, Egg white & yolk, gherkins, chives, shallots, capers		120

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 Clams
Salmon Tartare, Tuna Tartare
Sea Bass Ceviche
570

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



FINE DE CLAIRE (S)
Juicy soft texture, short finish
Brittany, France
#4 1/2 dozen **135** | dozen **250**

MIGNON GOLD (S)
Delicate sweetness, smooth clean finish
Adriatic Bay, Ferrara, Italy
#4 1/2 dozen **140** | dozen **280**

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

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, chili,
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, cherry 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> Linguine with Maine Lobster, spicy bisque, Bottarga		295
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
FISH & CHIPS (S)(G) Battered Cod, home cut fries, mushy peas, tartar sauce		110
BLACK COD & BERRAISE (S)(D) Smashed potatoes, beef bacon, green peas		185
MAINE BURGER (S)(D)(G) Potato bun, caramelized onions, lettuce, tomato, gherkins, Cheddar		155
PARMESAN CHICKEN (D)(G) Crispy corn-fed breast, celeriac herbs slaw		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
DOVER SOLE MEUNIÈRE (S)(D)(G) 650g Fillet, brown caper butter		MP
VEAL SCALOPPINE AL LIMONE (G)(D) Seared escalope, classic meunière sauce		285

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	3pcs	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
CHARRED BRUSSELS SPROUTS (D)		48

DESSERTS

KEY LIME PIE (D)(G) Swiss meringue, lemon sorbet		42
BASQUE CHEESECAKE (D) Cream cheese		57
PISTACHIO ICE CREAM (D)(N) Candied pistachios, salted caramelized glaze		60
SOFT BAKED COOKIE (D)(G) Chocolate chip, served à la mode		55
STICKY TOFFEE PUDDING (D)(G) English cream, toffee sauce		48
CRÈME BRÛLÉE (D) Fresh vanilla beans		54
ROCKY ROAD BROWNIE (D)(G)(N) Warm brownie pot, toasted hazelnuts, served à la mode		57

MAINE EVENTS

SHUCK FEST
EVERY DAY
5PM - 9PM
Fresh Oysters
10 BUCKS
A SHUCK

GOLDEN HOUR
EVERYDAY
5PM - 9PM
Selected beverages
including cocktails
2 FOR 1

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

OH MY GRILL!
SATURDAYS
12PM - 4PM
3 Course Brunch with
Open Bar Starts at **395 PP**

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