

RAW BAR

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

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

NEPTUNE'S FOLLY (S)(G)
18 Oysters, 6 U10 Prawns, 18 Clams
King crab legs, Scallop Crudo
Tuna Tartare, Sea Bass Ceviche
899

TUNA TARTARE (S)(G)
Avocado, wonton crisp, soy ginger dressing
85

FRESHLY SHUCKED OYSTERS (S)
Served with mignonettes, horseradish, tabasco & lemon
Ask your waiter for additional oysters availability
By Piece, Half Dozen or Dozen

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

SMALL PLATES

FLATBREAD (G) 2pcs **9**
MARINATED OLIVES (S) **29**
WHIPPED FETA DIP (D) **29**
TOMATO CARPACCIO (V) **35** | **55**
BOTTARGA CHIPS (S)(G) **65**
PULLED BEEF CROQUETTES (S)(D)(G) **89**

STARTERS

ISLAND SALAD (D) **75**
KALE CAESAR SALAD (S)(D)(G) **82**
CRAB & AVOCADO SALAD (S) **135**
MAINE LOBSTER ROLLS (S)(D)(G) 2pcs **145**
BEEF CARPACCIO TONNATO (S)(D) **115**
CLASSIC STEAK TARTARE (S)(G) **120**

ROMAN ARTICHOKE (D) 2pcs **110**
BURGUNDY SNAILS (D)(N) **125**
CRISPY FISH TACO (S)(D)(G) 1pc **45**
SCALLOPS & FOIE GRAS (S)(D) **135**
GRILLED OCTOPUS (S) **145**
PRAWNS A LA PLANCHA (S) **155**
STICKY SHORT RIBS (G) **155**
WAGYU TRUFFLE TOASTIE (G) **145**

SIDES

HOUSE SALAD **35**
TRIPLE-COOKED FRIES **37**
LEMON POTATOES **37**
HISPI CABBAGE WEDGE **37**
STEAMED BROCCOLINI (D) **45**
WILD MUSHROOMS (D) **45**
CHARRED BRUSSELS SPROUTS (D) **48**
CLASSIC MONTREAL POUTINE (D) **75**

CLASSIC MAINES

SPICY RIGATONI (D)(G) **75**
SHRIMP LINGUINE (S)(G) **115**
LOBSTER TAGLIOLINI (S)(D)(G) **235**
ANGRY LOBSTER PASTA (S)(G) p/half lobster **295**
CEDAR PLANK SALMON (S)(D) **135**
PAN SEARED TUNA RARE (S)(G) **182**
TRUFFLE ROASTED CHICKEN (D)(G) **158**
STEAK FRITES (D) **185**
VEAL SCALOPPINE AL LIMONE (D)(G) **285**
LAMB CHOPS (G) 4pcs **265** | 8pcs **495**

MAINE MARKET

CATCH OF THE DAY

Choose the cooking method for your seafood
Chargrilled | Steamed | Baked | Meunière | Poached
Ask your waiter for the sizes and availability

CUTS OF THE DAY

Ask your waiter for the sizes and cuts availability
Ribeye | NY Sirloin | Filet Mignon

DESSERTS

KEY LIME PIE (D)(G) **42**
AFFOGATO (D) **48**
TARTE TATIN (G)(D) **56**
CRÈME BRÛLÉE (D) **54**
SOFT BAKED COOKIE (D)(G) **55**
BASQUE CHEESECAKE (D) **57**
PISTACHIO ICE CREAM (D)(N) **60**

MAINE EVENTS

SHUCK FEST
EVERY DAY
4PM - 8PM
Fresh Oysters
10 BUCKS A SHUCK

GOLDEN HOUR
EVERYDAY
4PM - 8PM
Selected beverages
including cocktails
2 FOR 1

LUNCH PRIX FIXE
WEEKDAYS
12PM - 5PM
Three courses
Set Menu
145 pp

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**

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