

## 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)		21
WHIPPED FETA DIP (D)		27
TOMATO CARPACCIO (V)	35	55
BOTTARGA CHIPS (S)(G)		65
PULLED BEEF CROQUETTES (S)(D)(G)		85

## 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	95
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)		145
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	255   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  
5PM - 9PM  
Fresh Oysters  
**10 BUCKS  
A SHUCK**

### GOLDEN HOUR

EVERYDAY  
5PM - 9PM  
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