

The
MAINE
BEACH HOUSE

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

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



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

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 ARTICHOKEs ^(D)..... 2pcs **110**
CRISPY FISH TACO ^{(S)(D)(G)}..... 1pc **45**
GRILLED OCTOPUS ^(S)..... **145**
STICKY SHORT RIBS ^(G)..... **155**

Sides

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

Classic Maines

AGLIO E OLIO ^{(D)(G)}..... **70**
SHRIMP LINGUINE ^{(S)(G)}..... **115**
CLAMS LINGUINE ^{(S)(D)(G)}..... **110**
CRAB PACCHERI ^{(S)(D)(G)}..... **145**
ANGRY LOBSTER PASTA ^{(S)(G)}..... p/half lobster **295**

FISH & CHIPS ^{(S)(G)}..... **110**
PAN SEARED TUNA RARE ^{(S)(G)}..... **182**

PARMESAN CHICKEN ^{(D)(G)}..... **158**
STEAK FRITES ^(D)..... **185**
48H SLOW COOKED SHORTRIBS ^(G)..... **195**
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
Visit our fresh fish and seafood counter to
choose your catch of the day

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**
BASQUE CHEESECAKE ^(D)..... **57**
PISTACHIO ICE CREAM ^{(D)(G)}..... **60**
TRIPLE CHOCOLATE MOUSSE ^(D)..... **55**
SOFT BAKED COOKIE ^{(D)(G)}..... **55**

MAINE EVENTS

SHUCK FEST

EVERY DAY
4PM - 8PM
Fresh Oysters
10 BUCKS
PER SHUCK

GOLDEN HOUR

EVERY DAY
4PM - 8PM
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 SUBJECT TO 7% MUNICIPALITY FEE 5% ضريبة الخدمة المضافة 10% مقابل بدل خدمة 7% رسوم البلدية الأسعار تشمل