

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 ^(V).....**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**
MUSHROOM & TRUFFLE PIZZA ^{(D)(G)}.....**95**
CRISPY FISH TACO ^{(S)(D)(G)}.....1pc **45**
CRISPY CALAMARI ^{(G)(S)}.....**75**
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**
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**
CLAMS LINGUINE ^{(S)(D)(G)}.....**110**
ANGRY LOBSTER PASTA ^{(S)(G)}.....p/half lobster **295**

FISH & CHIPS ^{(S)(G)}.....**110**
CEDAR PLANK SALMON ^{(S)(D)}.....**135**
PAN SEARED TUNA RARE ^{(S)(G)}.....**182**
BLACK COD & BEARNAISE ^{(S)(G)}.....**185**

PARMESAN CHICKEN ^{(D)(G)}.....**158**
STEAK FRITES ^(D).....**185**
MAINE BURGER ^{(S)(D)(G)}.....**155**
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**
AFFOGATO ^(D).....**48**
STICKY TOFFEE PUDDING ^{(D)(G)}.....**48**
CRÈME BRÛLÉE ^(D).....**54**
SOFT BAKED COOKIE ^{(D)(G)}.....**55**
BASQUE CHEESECAKE ^(D).....**57**
PISTACHIO ICE CREAM ^{(D)(G)}.....**60**

MAINE EVENTS

SHUCK FEST

EVERY DAY
4PM - 8PM
Fresh Oysters
10BUCKS
PERSHUCK

GOLDEN HOUR

EVERY DAY
4PM - 8PM
Selected beverages
including cocktails
2 FOR 1

CLAM JAM

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

THE MAINE FRIDAYS

9PM - 12AM
Ladies complimentary Margaritas,
White, Red or Rosé Wine
At the bar

OVERBOARD BRUNCH

SATURDAYS
12PM - 4PM
All You Can Eat
All You Can Drink
450 PP

SUNDAY ROAST

SUNDAYS
12PM - 6PM
Two courses **245 PP**
Three courses **285 PP**