

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 ^(V).....**29**
TOMATO CARPACCIO ^(V).....**35** | **55**
BOTTARGA CHIPS ^{(S)(G)}.....**65**
PULLED BEEF CROQUETTES ^{(S)(D)(G)}.....**89**

Starters

ISLAND SALAD ^(V).....**75**
Mint, dill, fennel, scallions, romaine lettuce, yoghurt dressing
KALE CAESAR SALAD ^{(S)(D)(G)}.....**82**
Baby gem, crispy kale, butter croutons, Caesar dressing, beef bacon
CRAB & AVOCADO SALAD ^(S).....**135**
Green apple, radish, lamb's lettuce, jerk aioli, lemon vinaigrette, chili
MAINE LOBSTER ROLLS ^{(S)(D)(G)}.....2pcs **145**
Traditional Maine Lobster rolls
BEEF CARPACCIO TONNATO ^{(S)(D)}.....**115**
Raw tenderloin, artichokes, capers, tonnato sauce
CLASSIC STEAK TARTARE ^(S).....**120**
Raw tenderloin, yolk, gherkins, chives, shallots, capers
ROMAN ARTICHOKEs ^(V).....2pcs **110**
Lemon Parmesan dressing, Pecorino
CRISPY FISH TACO ^{(S)(D)(G)}.....1pc **45**
Crispy battered Cod, soft tortilla, pico de gallo
GRILLED OCTOPUS ^{(S)(D)}.....**145**
Puttanesca sauce, sunchoke purée
STICKY SHORT RIBs ^(G).....**155**
Honey mustard glaze, mint & coriander slaw

Sides

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

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

Classic Maines

AGLIO E OLIO ^(G).....**70**
Linguine, garlic, chilli flakes, extra virgin olive oil
SHRIMP LINGUINE ^{(S)(G)}.....**115**
Pan-roasted, cherry tomatoes, spicy tomato sauce
CLAMS LINGUINE ^{(S)(G)}.....**110**
Lemon & garlic sautéed clams, chili oil, parsley
CRAB PACCHERI ^{(S)(D)(G)}.....**145**
Dijon creamy sauce, Pecorino, garlic, blue swimming crab
ANGRY LOBSTER PASTA ^{(S)(D)(V)}.....p/half lobster **295**
Linguine with Maine Lobster, spicy bisque, Bottarga
FISH & CHIPS ^{(S)(G)}.....**110**
Battered Cod, home cut fries, mushy peas & tartar sauce
PAN SEARED TUNA RARE ^{(S)(G)}.....**182**
Sesame crusted sushi grade tuna, puy lentils
PARMESAN CHICKEN ^{(D)(G)}.....**158**
Crispy corn-fed breast, celeriac herbs slaw
STEAK FRITES ^(V).....**185**
200g Grain-fed Australian Black Angus, MB 3+
48H SLOW-COOKED SHORTRIBS ^{(D)(G)}.....**195**
Australian Black Angus, garlic mashed potatoes, crispy kale, garlic chips
VEAL SCALOPPINE AL LIMONE ^{(D)(G)}.....**285**
Seared escalope, classic meunière sauce
LAMB CHOPS ^(G).....4pcs **265** | 8pcs **495**
Australian, sticky glaze, shiso salsa

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 | T-Bone | Tomahawk

Desserts

KEY LIME PIE ^{(D)(G)}.....**42**
Swiss meringue, lemon sorbet
BASQUE CHEESECAKE ^(V).....**57**
Cream cheese
PISTACHIO ICE CREAM ^{(D)(G)}.....**60**
Candied pistachios, salted caramelized glaze
TRIPLE CHOCOLATE MOUSSE ^(V).....**55**
Layered Valrhona Chocolate Gianduja, Jivara & Ivoire
SOFT BAKED COOKIE ^{(D)(G)}.....**55**
Chocolate chip, served à la mode

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