

RAW BAR

CLASSIC PLATTER (S)(G) <i>12 Oysters, 4 king prawns U10, king crab leg Sea bass ceviche, Salmon tartare, Tuna tartare</i> 570	NEPTUNE’S FOLLY (S)(G) <i>18 Oysters, 6 U10 Prawns, 18 Clams King crab legs, Scallop Crudo Tuna Tartare, Sea Bass Ceviche</i> 899	FRESHLY SHUCKED OYSTERS (S) <i>Served with mignonettes, horseradish, tabasco & lemon Ask your waiter for additional oysters availability By <u>Piece</u>, <u>Half Dozen</u> or <u>Dozen</u></i>
SEA BASS CEVICHE (S) <i>Blood orange, maple syrup, chili, scallions, espelette pepper</i> 80	TUNA TARTARE (S)(G) <i>Avocado, wonton crisp, soy ginger dressing</i> 85	COLOSSAL SHRIMP COCKTAIL (S) <i>Two U7 Shrimp, horseradish cocktail sauce</i> 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) <i>Mint, dill, fennel, scallions, romaine lettuce, yoghurt dressing</i>	75
KALE CAESAR SALAD (S)(D)(G) <i>Baby gem, crispy kale, butter croutons, Caesar dressing, beef bacon</i>	82
CRAB & AVOCADO SALAD (S) <i>Green apple, radish, lamb’s lettuce, jerk aioli, lemon vinaigrette, chili</i>	135
MAINE LOBSTER ROLLS (S)(D)(G) <i>Traditional Maine Lobster rolls</i>	2pcs 145
BEEF CARPACCIO TONNATO (S)(D) <i>Raw tenderloin, artichokes, capers, tonnato sauce</i>	115
CLASSIC STEAK TARTARE (S) <i>Raw tenderloin, yolk, gherkins, chives, shallots, capers</i>	120
ROMAN ARTICHOKEs (D) <i>Lemon Parmesan dressing, Pecorino</i>	2pcs 110
BURGUNDY SNAILS (D)(N) <i>Herbs & garlic butter</i>	125
CRISPY FISH TACO (S)(D)(G) <i>Crispy battered Cod, soft tortilla, pico de gallo</i>	1pc 45
SCALLOPS & FOIE GRAS (S)(D) <i>Chervil butter, smoked brisket, spice glaze</i>	135
GRILLED OCTOPUS (S)(D) <i>Puttanesca sauce, sunchoke purée</i>	145
PRAWNS A LA PLANCHA (S) <i>Two U7 prawns, rosemary, garlic, green chili</i>	155
STICKY SHORT RIBS (G) <i>Honey mustard glaze, mint & coriander slaw</i>	155
WAGYU TRUFFLE TOASTIE (G) <i>Truffle mustard sauce, gherkins, caramelized onions</i>	145

SIDES

HOUSE SALAD	35
TRIPLE-COOKED FRIES	37
LEMON POTATOES	37
HISPI CABBAGE WEDGE (D)	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) <i>Mezze maniche, tomato pink sauce, grated Parmesan</i>	75
SHRIMP LINGUINE (S)(G) <i>Pan-roasted, cherry tomatoes, spicy tomato sauce</i>	115
LOBSTER TAGLIOLINI (S)(D)(G) <i>Lobster thermidor served over pasta</i>	235
ANGRY LOBSTER PASTA (S)(G)(D) <i>Linguine with Maine Lobster, spicy bisque, Bottarga</i>	p/half lobster 295
CEDAR PLANK SALMON (S)(D) <i>Old Bay rub, sautéed broccolini, sriracha beurre blanc</i>	135
PAN SEARED TUNA RARE (S)(G) <i>Sesame crusted sushi grade tuna, puy lentils</i>	182
TRUFFLE ROASTED CHICKEN (D)(G) <i>200g Chicken suprême, Porcini mushrooms, shoestring fries</i>	158
STEAK FRITES (D) <i>200g Grain-fed Australian Black Angus, MB 3+</i>	185
VEAL SCALOPPINE AL LIMONE (D)(G) <i>Seared escalope, classic meunière sauce</i>	285
LAMB CHOPS (G) <i>Australian, sticky glaze, shiso salsa</i>	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 | T-Bone | Tomahawk

DESSERTS

KEY LIME PIE (D)(G) <i>Swiss meringue, lemon sorbet</i>	42
AFFOGATO (D) <i>Espresso shot, clotted cream ice cream, chocolate shards</i>	48
TARTE TATIN (G)(D) <i>Pink Lady apples, puff pastry, caramel sauce</i>	56
CRÈME BRÛLÉE (D) <i>Fresh vanilla beans</i>	54
SOFT BAKED COOKIE (D)(G) <i>Chocolate chip, served à la mode</i>	55
BASQUE CHEESECAKE (D) <i>Cream cheese</i>	57
PISTACHIO ICE CREAM (D)(N) <i>Candied pistachios, salted caramelized glaze</i>	60

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	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
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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 القيمة المضافة 10% مقابل بدل خدمة 7% رسوم البلدية تشمل الأسعار