

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**
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 ^(D)..... 2pcs **110**
Lemon Parmesan dressing, Pecorino
MUSHROOM & TRUFFLE PIZZA ^{(D)(G)}..... **95**
Swiss mushrooms, Fontina, black truffle
CRISPY FISH TACO ^{(S)(D)(G)}..... 1pc **45**
Crispy battered Cod, soft tortilla, pico de gallo
CRISPY CALAMARI ^{(S)(G)(D)}..... **75**
Espelette pepper, lemon aioli
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 ^(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)}..... **75**
Mezze maniche, tomato pink sauce, grated Parmesan
SHRIMP LINGUINE ^{(S)(G)}..... **115**
Pan-roasted, cherry tomatoes, spicy tomato sauce
CLAMS LINGUINE ^{(S)(G)}..... **110**
Lemon & garlic sautéed clams, chili oil, parsley
ANGRY LOBSTER PASTA ^{(S)(G)(D)}..... 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
CEDAR PLANK SALMON ^{(S)(D)}..... **135**
Old Bay rub, sautéed broccolini, sriracha beurre blanc
PAN SEARED TUNA RARE ^{(S)(G)}..... **182**
Sesame crusted sushi grade tuna, puy lentils
BLACK COD & BEARNAISE ^{(S)(D)}..... **185**
Smashed potatoes, beef bacon, green peas
PARMESAN CHICKEN ^{(D)(G)}..... **158**
Crispy corn-fed breast, celeriac herbs slaw
STEAK FRITES ^(D)..... **185**
200g Grain-fed Australian Black Angus, MB 3+
MAINE BURGER ^{(S)(D)(G)}..... **155**
Potato bun, caramelized onions, lettuce, tomato, gherkins, Gruyère
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
AFFOGATO ^(D)..... **48**
Espresso shot, clotted cream ice cream, chocolate shards
ROCKY ROAD BROWNIE ^{(D)(G)(S)}..... **57**
Warm brownie pot, toasted hazelnuts, served à la mode
STICKY TOFFEE PUDDING ^{(D)(G)}..... **48**
English cream, toffee sauce
CRÈME BRÛLÉE ^(D)..... **54**
Fresh vanilla beans
SOFT BAKED COOKIE ^{(D)(G)}..... **55**
Chocolate chip, served à la mode
BASQUE CHEESECAKE ^(D)..... **57**
Cream cheese
PISTACHIO ICE CREAM ^{(D)(G)}..... **60**
Candied pistachios, salted caramelized glaze

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

THURSDAYS
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

SUNDAY ROAST

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