

RAW BAR

CLASSIC PLATTER (S)(G)

8 Oysters, 4 king prawns U10,
Sea Bream Ceviche, Salmon tartare,
Tuna tartare

570

NEPTUNE'S FOLLY (S)(G)

18 Oysters, 6 U10 Prawns, King crab,
Steamed mussels, Sea Bream Ceviche,
Tuna Tartare, Salmon tartare

899

FRESHLY SHUCKED OYSTERS (S)

Served with mignonettes, horseradish,
Tabasco & lemon. Ask your waiter for availability

By the Piece, Half Dozen or Dozen

SEA BREAM CRUDO (S)

Maldon lime sea salt, green jalapeño

85

TUNA TARTARE (S)(G)

Avocado, wonton crisp, soy ginger dressing

85

COLOSSAL SHRIMP COCKTAIL (S)

Two U7 Shrimp, horseradish cocktail sauce

125

STARTERS

TOMATO CARPACCIO (V)

Heirloom tomatoes, sumac, lemon, fresh oregano, EVOO

35 | 55

BUTTER LETTUCE SALAD (N)(V)

Balsamic house dressing, roasted pistachio, pink radish

55

LENTILS SALAD (N)(V)

Edamame, jalapeño, sun-dried tomatoes, maple balsamic vinaigrette

62

BLUE CHEESE WEDGE SALAD (S)(D)(G)

Iceberg lettuce, blue cheese dressing, beef bacon, dried cranberries, chives

75

KALE CAESAR SALAD (S)(D)(G)

Baby gem, crispy kale, butter croutons, Caesar dressing, beef bacon

82

CRAB & AVOCADO SALAD (S)

Green apple, radish, lamb's lettuce, jerk aioli, lemon vinaigrette, chili

135

MAINE LOBSTER ROLLS (S)(D)(G)

Traditional Maine Lobster rolls

2 pcs 145

BEEF CARPACCIO TONNATO (S)(D)

Raw tenderloin, artichokes, capers, tonnato sauce

115

CLASSIC STEAK TARTARE (S)

Raw tenderloin, yolk, gherkins, chives, shallots, capers

120

PULLED BEEF CROQUETTES (S)(D)(G)

Slow-cooked pulled short rib, beef bacon, Gruyère, jalapeño

89

ROMAN ARTICHOKE (D)

Lemon Parmesan dressing, pecorino

2 pcs 110

BURGUNDY SNAILS (D)(N)

Almond, herbs & garlic butter

125

CRISPY FISH TACO (S)(D)(G)

Crispy battered Cod, soft tortilla, pico de gallo

1 pc 45

COQUILLES ST-JACQUES (S)(D)(G)

Creamy scallop & mushroom potato gratin

135

MARYLAND CRAB CAKES (S)(D)(G)

Blue swimming crab lumps, jerk tarragon tartar sauce

145

GRILLED OCTOPUS (S)(D)

Puttanesca sauce, sunchoke purée

145

PRAWNS À LA PLANCHA (S)

Two U7 prawns, rosemary, garlic, green chili

155

STICKY SHORT RIBS (G)

Honey mustard glaze, mint & coriander slaw

155

WAGYU TRUFFLE TOASTIE (G)

Truffle mustard sauce, gherkins, caramelized onions

145

SIDES

HOUSE SALAD (V)

35

TRIPLE-COOKED FRIES (G)

37

LOBSTER MASH (D)(S)

70

CREAMED SPINACH (D)

40

GREEN ASPARAGUS (V)

48

WILD MUSHROOMS (D)

45

CHARRED BRUSSELS SPROUTS (D)

48

CLASSIC MONTREAL POUTINE (G)(D)

75

CLASSIC MAINES

SPICY RIGATONI (D)(G)

Mezze maniche, tomato pink sauce, grated Parmesan

75

MUSSELS MARINIÈRE (S)(D)

500g Beurre blanc, garlic, leeks

150

SHRIMP LINGUINE (S)(G)

Pan-roasted, cherry tomatoes, spicy tomato sauce

115

CEDAR PLANK SALMON (S)(D)

Old Bay rub, sautéed broccolini, sriracha beurre blanc

135

PAN-SEARED TUNA RARE (S)(G)

Sesame-crust ed sushi-grade tuna, Puy lentils

182

LOBSTER TAGLIOLINI (S)(D)(G)

Lobster thermidor served over pasta

235

ANGRY LOBSTER PASTA (S)(G)(D)

Linguine with Maine Lobster, spicy bisque, bottarga

p/half lobster 295

TRUFFLE ROASTED CHICKEN (D)(G)

200g Chicken suprême, porcini mushrooms, shoestring fries

158

STEAK FRITES (D)

200g Grain-fed Australian Black Angus, MB 2+

185

VEAL SCALOPPINE AL LIMONE (D)(G)

Seared escalope, classic meunière sauce

285

LAMB CHOPS (G)

Australian grass-fed, dukkah spice, sticky glaze

4 pcs 265 | 8 pcs 495

MAINE MARKET

CATCH OF THE DAY

Choose the cooking method for your seafood
Chargrilled | Steamed | Baked | Meunière | Poached
Ask your waiter for sizes and availability

CUTS OF THE DAY

Ask your waiter for sizes and availability
Ribeye | NY Sirloin | Filet Mignon | T-Bone | Tomahawk

DESSERTS

KEY LIME PIE (D)(G)

Swiss meringue, lemon sorbet

42

STICKY TOFFEE PUDDING (G)(D)

English cream, toffee sauce

48

CRÈME BRÛLÉE (D)

Fresh vanilla beans

54

SOFT-BAKED COOKIE (D)(G)

Chocolate chip, served à la mode

55

TARTE TATIN (G)(D)

Pink Lady apples, puff pastry, caramel sauce

56

BASQUE CHEESECAKE (D)

Cream cheese

57

PISTACHIO ICE CREAM (D)(N)

Candied pistachios, salted caramel glaze

60

MAINE EVENTS

SHUCK
FEST

EVERY DAY
5PM - 7PM

Fresh Oysters
10 BUCKS
PER SHUCK

GOLDEN
HOUR

EVERY DAY
5PM - 7PM
Selected beverages
including cocktails
2 FOR 1

LUNCH
PRIX FIXE

WEEKDAYS
12PM - 4PM
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

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 تشمل الأسعار