

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 King crab legs, Scallop Crudo Tuna Tartare, Sea Bream Crudo</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 BREAM CRUDO (S) <i>Maldon lime sea salt, green jalapeño</i> 85	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

STARTERS

TOMATO CARPACCIO (V) <i>Heirloom tomatoes, sumac, lemon, fresh oregano, EVOO</i> 35 55	
BUTTER LETTUCE SALAD (S)(D)(G) <i>Balsamic house dressing, roasted pistachio, pink radish</i> 55	
LENTILS SALAD (S)(D)(G) <i>Edamame, jalapeño, sun-dried tomatoes, maple balsamic vinaigrette</i> 62	
BLUE CHEESE WEDGE SALAD (S)(D)(G) <i>Iceberg, radicchio leaves, crispy bacon, scallions, caramelized walnuts</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	
PULLED BEEF CROQUETTES (S)(D)(G) <i>Slow-cooked pulled short rib, beef bacon, Gruyère, jalapeño</i> 89	
ROMAN ARTICHOKEs (D) <i>Lemon Parmesan dressing, pecorino</i> 2pcs 110	
BURGUNDY SNAILS (D)(N) <i>Almond, herbs & garlic butter</i> 125	
CRISPY FISH TACO (S)(D)(G) <i>Crispy battered Cod, soft tortilla, pico de gallo</i> 1pc 45	
COQUILLES ST-JACQUES (S)(D) <i>Creamy scallop & mushroom potato gratin</i> 135	
MARYLAND CRAB CAKES (S)(D)(G) <i>Blue swimming crab lumps, tarragon tartare, crispy vermicelli</i> 2pcs 145	
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
LOBSTER MASH (D)(S)	37
CREAMED SPINACH (D)	37
GREEN ASPARAGUS (V)	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	
MUSSELS MARINIÈRE (S)(D) <i>500g Beurre blanc, garlic, leeks</i> 150	
SHRIMP LINGUINE (S)(G) <i>Pan-roasted, cherry tomatoes, spicy tomato sauce</i> 115	
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	
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	
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 sizes and availability

CUTS OF THE DAY

Ask your waiter for 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	
STICKY TOFFEE PUDDING (G)(D) <i>English cream, toffee sauce</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 caramel glaze</i> 60	

MAINE EVENTS

SHUCK FEST	GOLDEN HOUR	LUNCH PRIX FIXE	CLAM JAM	SUNDAY ROAST
EVERY DAY 5PM - 7PM Fresh Oysters 10 BUCKS PER SHUCK	EVERY DAY 5PM - 7PM Selected beverages including cocktails 2 FOR 1	WEEKDAYS 12PM - 4PM Three courses Set Menu 145 pp	THURSDAYS 8PM - 12AM Ladies complimentary White, Red or Rosé Wine at the bar	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
الأسعار تشمل رسوم البلدية 7% مقابل بدل خدمة 10% ضريبة الخدمة المضافة 5%