The MAINE BEACH HOUSE

Raw Bar

CLASSIC PLATTER (S)(G)
8 Oysters, 4 king prawns U10
Sea Bream 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 (D) **29**
FISH ROE DIP (G)(S) **31**
MARINATED ANCHOVIES (S) *2pcs* **16**
TOMATO CARPACCIO (V) ..... **35** | **55**
BURNT PADRÓN PEPPERS (V) **50**
BOTTARGA CHIPS (S)(G) **65**
PULLED BEEF CROQUETTES (S)(D)(G) *3pcs* **89**
MUSSELS MARINIÈRE (S)(D) ..... *250g* **75** | *500g* **150**

Starters

BLUE CHEESE WEDGE SALAD (D) **75**
Iceberg lettuce, blue cheese dressing, beef bacon, dried cranberries, chives

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

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

BAKED SCALLOPS (S)(D) ..... *½ dozen* **155** | *1 dozen* **299**
Butter, garlic, herbs, green chili

STICKY SHORT RIBS (G) **155**
Honey mustard glaze, mint & coriander slaw

Sides

HOUSE SALAD **35**
ISLAND SALAD (D) **75**
TRIPLE-COOKED FRIES **37**
LEMON POTATOES **37**
CREAMED SPINACH (D) **40**
GRILLED VEGETABLES (V) **40**
STEAMED GREEN ASPARAGUS (V) **45**
STEAMED BROCCOLINI (D) **45**
PORTOBELLO MUSHROOMS (D) **45**
CHARRED BRUSSELS SPROUTS (D) **48**

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)(G)(D) ..... *p/half lobster* **295**
Linguine with Maine Lobster, spicy bisque, Bottarga

PARMESAN CHICKEN (D)(G) **158**
Crispy corn-fed breast, celeriac herbs slaw

48H SLOW-COOKED SHORTRIBS (D)(G) **195**
Australian Black Angus, garlic mashed potatoes, crispy kale, garlic chips

STEAK FRITES (D) **185**
200g Grain-fed Australian Black Angus, MB 3+

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 (D) **57**
Cream cheese

PISTACHIO ICE CREAM (D)(N) **60**
Candied pistachios, salted caramel glaze

TRIPLE CHOCOLATE MOUSSE (G)(D)(N) **55**
Layered Valrhona Chocolate Gianduja, Jivara & Ivoire

SOFT BAKED COOKIE (D)(G) **55**
Chocolate chip, served à la mode

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

CLAM JAM
TUESDAYS
8PM - 12AM
Ladies complimentary White, Red or Rosé Wine
At the bar

SUNBEDS
Mon-Thu ***150 pp***
Fri-Sun ***200 pp***
fully redeemable CABANAS additional ***50 pp***

Consuming raw seafood and shellfishv 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 البلديه 7% مقابل بدل خدمة 10% ضريبة الخدمة المضافة 5%