

The MAINE Essentials

SUPPORTING LOCAL FARMS AND FISHERIES

RAW BAR

CLASSIC SEAFOOD TOWER (S) 6 Oysters, hamachi ceviche, 4 U10 prawns, tuna tartare	310
FINE DE CLAIRE (S) Juicy Soft Texture, Short Finish, Brittany, France 1/2 dozen, 1 dozen	135 / 250
KELLY GALWAY (S) Firm Chewy texture, long finish, Galway Bay, Ireland 1/2 dozen, 1 dozen	295 / 575
SALMON TARTARE (S) Norwegian salmon, homemade cassava crisps	74
TUNA TARTARE (S)(G) Avocado, wonton crisp, soy ginger dressing	89
HAMACHI CEVICHE (S)(D) Aji Amarillo, coriander, sweet potato	85
COLOSSAL SHRIMP COCKTAIL (S) Two U7 shrimp, horseradish cocktail sauce	85
ITALIAN STEAK TARTARE Raw filet mignon, potato bark	95

Consuming raw seafood and shellfish may increase your risk of foodborne illness.

STARTERS

THE MAINE CLAM CHOWDER (S)(A)(D)(G) Classic New England soup	65
BURRATA (D) Puglia mozzarella, summer tomatoes, fresh basil, leatherwood honey	90
BEETROOT SALAD (N)(D) Rocket, candied walnuts, goat cheese crumble	59
CRAB & AVOCADO SALAD (S) Green apple, radish, lamb lettuce, jerk aioli, lemon vinaigrette	89
KALE CAESAR (S)(D)(G) Baby gem lettuce, baked kale chips, garlic croutons	69
SUMMER TOMATO SALAD (D)(G) Barrel feta, local plum tomatoes, day old bread, spanish onions, fresh mint	58
FRIED CALAMARI (S) Togarashi, lemon aioli	65
LOBSTER ROLL (S)(D)(G) Traditional Maine lobster roll, home made potato crisps	125
CHARGRILLED OCTOPUS (S)(D) Puttanesca sauce, sunchoke puree	90
PRAWNS A LA PLANCHA (S) Two U7 prawns, rosemary, garlic	99
SHORT RIB CROQUETTES (D)(G) Pulled short rib, beef bacon, gruyere, jalapeño	89
CRISPY FISH TACO (D)(S)(G) Crispy battered cod, soft tortilla, pico de gallo	69
MUSHROOM & TRUFFLE PIZZA (D)(G) Swiss mushrooms, fontina, black truffle	89

MAINES

FISH & CHIPS (S)(A)(G) Battered cod, home cut fries, mushy peas & tartar sauce	110
SPICY SHRIMP LINGUINE (S)(G) Pan roasted prawns, spicy tomato sauce, bottarga	105
BLACK COD & BEARNAISE (S)(D) Smashed potatoes, beef bacon, green peas	165
DOVER SOLE MEUNIÈRE (S)(D)(G) 650g Dover sole filet, brown caper butter	345
WHOLE SALT BAKED SEA BASS (S) 600gr local organic catch, baked in salted crust	225
WHOLE MAINE LOBSTER (S) Half / Whole	230/410
ANGRY LOBSTER PASTA (S)(D)(G) Linguini with Maine lobster, spicy bisque and bottarga	195/335
CEDAR PLANK WILD SALMON (S)(D)(A) Old bay rub, sautéed broccolini	118
BIRD ON SPIT (D)(A) Corn-fed chicken, Duck fat rosemary frites, grape jus	145
THE MAINE BURGER (D)(G) Wagyu beef patty, aged cheddar, crispy onion	110
SPRING CHICKEN (D) 200g Corn-fed chicken supreme, garlic mash, asparagus	120
48hr SHORT RIB (D) 300g Slow cooked braised, Australian	155

STEAK & CHOPS

STEAK FRITES (D) 200g Wagyu flank, home cut fries, béarnaise	165
RACK OF LAMB 400g, Australian, figs and port wine sauce	235
FILET MIGNON (D) 250g Grain finished Canadian Angus	255
RIB EYE (D) 600g, Corn-fed Canadian Angus, marble 3	530

Served with your choice of Sauce & Side *

SIDES

BURNT PADRON PEPPERS	43
TRIPLE-COOKED FRIES *	30
SWEET POTATOES	32
HOUSE SALAD (D) *	32
ROASTED GARLIC MASH (D) *	37
STEAMED GREEN ASPARAGUS	43
GRILLED VEGETABLES	43
CHARRED BRUSSEL SPROUTS (D)	43
CLASSIC POUTINE (D)	60
PULLED SHORT RIB POUTINE (D)	85

THE BIG SUNDAY ROAST FROM 12PM

145 PP

Slow cooked roast beef served with yorkshire pudding, roasted potatoes, brussels and dirty baby carrots

CATCH OF THE DAY



Ask your waiter for availability

MUSSELS

MARINIÈRE (A)(D) In white wine, garlic & leeks	500GR/ 1KG 140/275
COCONUT BROTH (A)(D) Kaffir lime, ginger & coconut milk	145/285
PORTUGUESE (A)(D) Chorizo, tomato sauce & chilli	150/295

PLANT BASED

LENTIL SALAD (N) Edamame, golden raisin, sundried tomato, maple balsamic vinaigrette	49
SUPERFOOD SALAD Quinoa, sweet potato, charred cauliflower, bean sprouts, broccolini, kale, turmeric vinaigrette	45
BEETROOT TARTARE Avocado, tapioca chips, soy ginger dressing	55
CAULIFLOWER TACO (G) Sweet corn and mexican beans salsa, guacamole, tahini dressing	59
PIZZA VERDE (N)(G) Pesto base, zucchini, padron, fresh rocket	86
NO MEAT SHORT RIB (A) Truffle mash, kale chips, vegetable jus	125
CHARRED CAULIFLOWER STEAK (N) Almond puree, raisin chimichurri, dhukka crust	63
ROASTED EGGPLANT Miso marinade, aged balsamic tofu, vegan aioli	85
BUCKWHEAT PASTA (N) King oyster mushroom, asparagus, green pesto, pickled shimeji	75

DESSERTS

SOFT BAKED COOKIE (D)(G) Chocolate chip or Macadamia	50
CRÈME BRULÉE (D) With fresh vanilla beans	49
STICKY TOFFEE PUDDING (D)(G) English cream	43
KEY LIME PIE (D)(G) Lime meringue, chantilly cream	37
ROCKY ROAD BROWNIE (N)(D)(G) Warm brownie pot, served à la mode	57
PECAN PIE (V)(G) Tofu base, oat meal streusel and vegan vanilla sauce	50
SORBET SELECTION Ask your waiter for availability	38

FRESH VEGETABLES AND SEAFOOD SOURCED LOCALLY.

Dibba Bay Oysters-Dibba Bay, Fujairah / Micro Greens and Herbs-Badia Farms, Farmex, Alquoz, Dubai / Tomato - Elite Agro, Pure Harvest, Abu Dhabi / Berries-Elite Agro, Abu Dhabi / Most of the vegetables - IGR Farms, Abu Dhabi / Salad Leaves - UNS Farms, Alquoz, Dubai / Sea Bass, Prawns, Hamachi, Salmon-Fish Farm, Jabel Ali Freezone, Dubai / Egg Plant, Bell Peppers, Beetroot - IGR, Abu Dhabi / Mushrooms - Kinoko, Dubai / Chicken - Al Dahra Farms, Al Ain / Eggs - Arabian Farms, Dubai / Ice Cream - Jelly Belly, Dubai / Fresh on Table, Dubai

ALL PRICES ARE INCLUSIVE OF 5% VAT, 10% SERVICE CHARGE AND 7% MUNICIPALITY FEES

الأسعار تشمل (5%) ضريبة القيمة المضافة (7% رسوم البلدية و(10%) مقابل بدل الخدمة

(A): Alcohol (N): Contains Nuts (S): Contains Seafood or Shellfish (D): Contains Dairy