

The MAINE Essentials

SUPPORTING LOCAL FARMS AND FISHERIES

RAW BAR

CLASSIC SEAFOOD TOWER (S) 6 Oysters, seabass ceviche, 4 u10 prawns, tuna tartare	310
DIBBA BAY OYSTER (S) Subtle brine, Fujairah, United Arab Emirates 1/2 dozen, 1 dozen	130 / 240
KELLY GALWAY (S) Firm Chewy texture, long finish, Galway Bay, Ireland 1/2 dozen, 1 dozen	295 / 480
SALMON TARTARE (S) Norwegian salmon, homemade cassava crisps	74
TUNA TARTARE (S) Avocado, wonton crisp, soy ginger dressing	89
HAMACHI CEVICHE (S) Aji Amarillo, coriander, sweet potato	79
COLOSSAL SHRIMP COCKTAIL (S) Three U10 shrimp, horseradish cocktail sauce	72
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) 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 (D)(S) Green apple, radish, lamb lettuce, jerk aioli, lemon vinaigrette	85
KALE CAESAR (S)(D) Baby gem lettuce, baked kale chips, garlic croutons	69
LOBSTER ROLL (S) (D) Traditional Maine lobster roll, home made potato crisps	115
CHARGRILLED OCTOPUS (S)(D) Puttanesca sauce, sunchoke puree	90
PRAWNS A LA PLANCHA (S) Two U7 prawns, rosemary, garlic	99
SHORT RIB CROQUETTES (D) Pulled short rib, beef bacon, gruyere, jalapeño	89
CRISPY FISH TACO (D)(S) Crispy battered cod, soft tortilla, pico de gallo	69
MUSHROOM & TRUFFLE PIZZA (D) Swiss mushrooms, fontina, black truffle	89

MAINES

FISH & CHIPS (S)(A) Battered cod, home cut fries, mushy peas & tartar sauce	110
SPICY SHRIMP LINGUINE (S) 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) 650g Dover sole filet, brown caper butter	270
WHOLE SALT BAKED SEA BASS (S)	MP
600gr local organic catch, baked in salted crust	
WHOLE MAINE LOBSTER (S) 600g / 700g	MP
ANGRY LOBSTER PASTA (S)(D)	For two 310
Whole lobster, spicy bisque, bottarga	
CEDAR PLANK WILD SALMON (S)(D)	118
Old bay rub, sautéed broccolini	
THE MAINE BURGER	110
Wagyu beef patty, aged cheddar, crispy onion	
SPRING CHICKEN (D)	120
200g Corn fed chicken supreme, garlic mash, asparagus	
48hr SHORT RIB (D)	155
300g Slow cooked braised, Australian	

STEAK & CHOPS

STEAK FRITES (D) 200g Wagyu flank, home cut fries, béarnaise	150
RACK OF LAMB (D) 400g, Australian, figs and port wine sauce	235
FILET MIGNON (D) 250g Grain finished Canadian Angus	235
RIB EYE (D) 600g, Corn-fed Canadian Angus, marble 3	515

Served with your choice of Sauce & Side *

SIDES

TRIPPLE-COOKED FRIES *	30
ROASTED GARLIC MASH (D) *	37
HOUSE SALAD (D) *	32
CLASSIC POUTINE (D)	60
PULLED SHORT RIB POUTINE (D)	85
GRILLED VEGETABLES	41
CHARRED BRUSSEL SPROUTS (D)	43

CATCH OF THE DAY



Ask your waiter for availability

PLANT BASED

LENTIL SALAD (N) Edamame, golden raisin, sundried tomato, maple balsamic vinaigrette	49
SUPERFOOD SALAD Quinoa, fox millets, sweet potato, charred cauliflower, bean sprouts, broccolini, kale, turmeric vinaigrette	45
BEETROOT TARTARE Avocado, tapioca chips, soy ginger dressing	55
CAULIFLOWER TACO Sweet corn and mexican beans salsa, guacamole, tahini dressing	59
PIZZA VERDE (N) Pesto base, zucchini, padron, vegan mozzarella, fresh rocket	82
NO MEAT SHORT RIB (A) Truffle mash, kale chips, vegetable jus	125
CHARRED GRILLED CAULIFLOWER STEAK (N) Peperonata, wild rucola, candy tomatoes salad, almonds, basil oil	63
ROASTED EGGPLANT Miso marinade, balsamic tofu, coconut aioli	85
MUSHROOMS TAGLIATELLE King oyster mushroom, porcini, brown mushroom, garlic, chili oil	75

DESSERTS

SOFT BAKED COOKIE (D) Chocolate chip or macadamia	50
CRÈME BRULÉE (D) With fresh vanilla beans	49
STICKY TOFFEE PUDDING (D) English cream	43
KEY LIME PIE Lime meringue, chantilly cream	37
ROCKY ROAD BROWNIE (N)(D) Warm brownie pot, served à la mode	57
PECAN PIE (V) 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 (10%) رسوم البلدية و (7%) مقابل بدل الخدمة
(A): Alcohol (N): Contains Nuts (S): Contains Seafood or Shellfish (D): Contains Dairy