



# APRONS <sup>AND</sup> HAMMERS







Let us take you on a **SEAFOOD JOURNEY**, as we bring you our personal favorites from across **AMERICA.**

Tour state to state, from the *buttery lobster rolls of Maine* to the *aromatic gumbos of Louisiana*. Taste the west coast with our *maki rolls* or put your best Hawaiian shirt on and try a fresh poke bowl or share one of our *famous seafood buckets*.

Whatever you fancy, grab an apron, get your hammer and **LET'S GET CRACKING.**

*Please inform your waiter of any known allergies*

*All prices are in AED and are subject to 5% VAT and 7% municipality charge*

## RAW BAR

### DIBBA BAY OYSTERS

Freshly shucked oysters,  
served chilled on ice

**HALF DOZEN - 125      DOZEN - 240**

### SEA BASS CEVICHE

**68**

Diced sea bass marinated in lime and  
lemon juice, olive oil, fresh coriander,  
spring onions and red chili

### TUNA TARTARE

**78**

Raw tuna, marinated with fresh  
lemon juice, capers, fresh mint and  
parsley, served with rocket leaves

### NEW ENGLAND TOWER

**425**

Half a dozen Fine de Claire oysters,  
chilled shrimps, snails, Ahi tuna  
sashimi and Snow crab legs



## STARTERS

### **EDAMAME 38**

Steamed soybeans, topped with Malden Sea Salt and roasted sesame seeds

### **PEPPER CLAMS 52**

Clams steamed with a splash of olive oil and black pepper

### **BUFFALO CHICKEN WINGS 65**

Deep-fried and dipped in a spicy homemade sriracha honey sauce and melted butter

### **PATAGONIAN CALAMARI 65**

Grilled squid served with garlic and lemon sauce

### **SALT AND PEPPER SQUID 65**

Perfectly seasoned, hand-breaded squid, deep fried and served with a tangy tartar sauce



Buffalo Chicken Wings



Patagonian Calamari

### **BREADED PRAWNS 68**

Prawns breaded and deep fried, served with our special cocktail sauce

### **FIRECRACKER PRAWNS 75**

Juicy prawns, smothered in our own chili sriracha sauce

### **CREAMY CLAM CHOWDER 45**

New England clam chowder with clams, leeks and potatoes, topped with parsley

### **FISHERMAN'S SOUP 55**

Fresh fish and shellfish, cooked in a shrimp stock



## SALADS AND POKE BOWLS

### SALADS

#### **SHRIMP & AVOCADO SALAD** **78**

Fresh shrimps tossed with baby spinach, rocket leaves, iceberg lettuce and cherry tomatoes, topped with avocado, orange segments and an orange balsamic vinaigrette

#### **CRAB SALAD** **78**

Blue crabmeat tossed with baby spinach, rocket leaves, cherry tomatoes, white onions and a mustard dressing

#### **CAESAR SALAD [V]** **48**

Mixed lettuce with crispy croutons, Parmesan cheese, and our classic Caesar dressing

**ADD CHICKEN 17**

#### **WATERMELON & FETA SALAD** **68**

Sweet watermelon, rocket leaves, cucumber and red cherry tomatoes, topped with savory feta cheese and walnuts, drizzled with a balsamic dressing

#### **SEARED AHI TUNA SALAD** **78**

Fresh pan-seared Ahi tuna, tossed with quail eggs, green olives, purple potatoes, and fresh garden greens, drizzled with a balsamic dressing

#### **TUNA POKE BOWL** **74**

Seasoned rice, combined with sweetcorn, edamame beans, diced avocado, cherry tomatoes, lumpfish roe and tuna, marinated with wafu dressing, sprinkled with sesame seeds and spring onions

#### **SALMON POKE BOWL** **74**

Seasoned rice, combined with sweetcorn, edamame beans, diced avocado, cherry tomatoes, lumpfish roe and salmon, marinated with wafu dressing, sprinkled with sesame seeds and spring onions

## SUSHI BAR

Served with pickled ginger, wasabi and soy sauce

<b>SPICY TUNA ROLL</b>	<b>55</b>
<b>SALMON AVOCADO ROLL</b>	<b>55</b>
<b>CALIFORNIA ROLL</b>	<b>55</b>
<b>SHRIMP TEMPURA ROLL</b>	<b>55</b>
<b>VEGETABLE ROLL</b>	<b>38</b>
<b>PRAWN NIGIRI 2PC</b>	<b>55</b>
<b>SALMON NIGIRI 2PC</b>	<b>55</b>
<b>SEA BASS SASHIMI 3PC</b>	<b>55</b>
<b>SALMON SASHIMI 3PC</b>	<b>55</b>



**MAKI ROLLS, NIGIRI AND SASHIMI**

# SIGNATURE BUCKETS

SMALL | LARGE

<b>BLUE CRAB BUCKET</b>	<b>196</b>	<b> </b>	<b>336</b>
<b>MUD CRAB BUCKET</b>	<b>366</b>	<b> </b>	<b>596</b>
<b>SNOW CRAB BUCKET</b>			<b>636</b>
<b>MIXED BUCKET</b>			<b>296</b>
A bucket containing shrimps, Blue crab and a Spiny lobster			
<b>MUSSEL BUCKET</b>	<b>196</b>	<b> </b>	<b>336</b>
<b>SHRIMP BUCKET</b>	<b>196</b>	<b> </b>	<b>336</b>
<b>JUMBO SHRIMP BUCKET</b>	<b>236</b>	<b> </b>	<b>396</b>
<b>SPINY LOBSTER</b>	<b>266</b>	<b> </b>	<b>496</b>
<b>CANADIAN LOBSTER PLATTER</b>	<b>446</b>	<b> </b>	<b>796</b>

## + ADD A SAUCE

Pepper cream	Garlic chili	Spring onion with garlic, olive oil, and black pepper
Saffron cream	Lemon butter	
Provençal	Old Bay butter	
Black pepper	Thermidour sauce - 25	

# SHARING DISHES

## A+H PAELLA

Slow cooked rice, seasoned with saffron, garlic, and olive oil, mixed with a generous selection of fresh seafood and tender vegetables

**SMALL - 236**                      **LARGE - 396**                      **MEGA - 736**

## OLD BAY BLUE CRAB BOIL **236**

A bucket containing shrimps, Blue crab, mussels, and clams, mixed with corn on the cob, potatoes, garlic, and cooked with Old Bay seasoning

## OLD BAY SNOW CRAB BOIL **396**

A bucket containing shrimps, Snow crab, mussels, and clams, mixed with corn on the cob, potatoes, garlic, and cooked with Old Bay seasoning



# MAIN MEALS

## **WHOLE GRILLED SEA BASS 298**

Whole Greek sea bass, grilled with olive oil, salt, and lemon juice, served with a side salad

## **BAKED SALMON 135**

Salmon baked with peppers and capers, served with steamed rice

## **FISH & CHIPS 95**

Popular dish consisting of fried fish in crispy batter, served with French fries and tartar sauce

## **GRILLED FISH OF THE DAY 115**

The best of today's catch, drizzled with olive and herb oil, served with French fries, salad, and green chili mayo

## **SEAFOOD LINGUINI 125**

Calamari, shrimps, mussels and clams, served with Bisque sauce, fresh basil and parsley

## **TRUFFLE MAC 'N' CHEESE 58**

Just like Mac & Cheese, only better  
Add lobster - 38

## **300G RIB EYE 215**

Black Angus 180 grain fed certified Australian beef served with French fries  
Add half a rock lobster - 78

## **220G TENDERLOIN 215**

150 day grass fed Australian Angus served with French fries  
Add half a rock lobster - 78

## **SHRIMP TACO 98**

Fried shrimps, with coriander, Parmesan cheese, diced tomatoes, spicy salsa and fresh avocado, served in a soft shell tortilla

## **MAHI MAHI TACO 88**

Seared mahi mahi, with coriander, Parmesan cheese, diced tomatoes, spicy salsa and fresh avocado, served in a soft shell tortilla

## **GRILLED SEAFOOD PLATTER 155**

Fish of the day, calamari, shrimps and pan-fried mussels, topped with either lemon butter or garlic chili, and served with French fries





## SANDWICHES

### LOBSTER ROLL

125

Freshly toasted brioche, filled with spiny lobster, Old Bay mayo, drizzled with drawn butter, served with French fries

### WAGYU BEEF SLIDERS

88

Two wagyu beef sliders with lettuce, tomatoes, and truffle mayo, topped with Cheddar cheese, in a brioche bun, served with French fries

### FRIED CHICKEN SLIDERS

72

Two spicy fried chicken sliders with lettuce, tomatoes, and chipotle mayo, topped with Cheddar cheese, in a brioche bun, served with French fries



# SIDES AND KIDS MENU

## SIDES

<b>CORN ON THE COB</b>	<b>30</b>
<b>FRENCH FRIES</b>	<b>30</b>
<b>TRUFFLE FRENCH FRIES</b>	<b>48</b>
<b>SIDE SALAD</b>	<b>30</b>
<b>PAELLA RICE</b>	<b>30</b>
<b>STEAMED RICE</b>	<b>20</b>

## KIDS MENU

<b>MINI SLIDER &amp; FRIES</b>	<b>48</b>
Mini beef slider with cheese and French fries	
<b>CHICKEN SLIDER &amp; FRIES</b>	<b>48</b>
Chicken slider with cheese and French fries	
<b>FISH &amp; CHIPS</b>	<b>48</b>
Popular dish consisting of fried fish in crispy batter, served with French fries and tartar sauce	
<b>MAC &amp; CHEESE</b>	<b>48</b>
Classic mac & cheese	



## DESSERTS

### **CHOCOLATE FONDANT** **48**

Chocolate cake with a molten chocolate center, served with our vanilla bean ice cream and cocoa tuile

### **SIZZLING APPLE PIE** **48**

Homemade, sizzling apple pie, topped with vanilla bean ice cream and warm apple butter

### **BANANA FOSTER CRÈME BRÛLÉE** **48**

Rich vanilla custard cream, cooked with tender banana in a brown butter sauce, topped with burnt sugar

### **HAMMERTIME CAKE** **68**

Chocolate brownie sandwich, filled with coconut cream, topped with a liquid vanilla ice cream bar

### **SEASONAL FRUIT PLATTER** **55**

Ask your waiter for today's selection

### **ICE CREAM SCOOP** **35**

A selection of three scoops, ask your waiter for today's flavors.

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