APRONS AND 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

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

Dibba Bay Oysters

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 srirancha 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

MAKI ROLLS, NIGIRI AND SASHIMI

SUSHI BAR

Served with pickled ginger, wasabi and soy sauce

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

SIGNATURE BUCKETS

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

+ ADD A SAUCE

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

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

CORN ON THE COB	**30**
FRENCH FRIES	**30**
TRUFFLE FRENCH FRIES	**48**
SIDE SALAD	**30**
PAELLA RICE	**30**
STEAMED RICE	**20**

KIDS MENU

MINI SLIDER & FRIES **48**

Mini beef slider with cheese and French fries

CHICKEN SLIDER & FRIES **48**

Chicken slider with cheese and French fries

FISH & CHIPS **48**

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

MAC & CHEESE **48**

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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