



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 inclusive of
5% VAT and 7% municipality charge*

RAW BAR

FINE DE CLAIRE OYSTERS

Freshly shucked French oysters,
served chilled on ice

HALF DOZEN - 142 DOZEN - 269

TUNA TARTARE

87

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

NEW ENGLAND TOWER

476

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



STARTERS

SMOKED CHICKEN WINGS 73

Slow smoked chicken wings with a honey BBQ glaze

BREADED PRAWNS 76

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

NACHOS 62

Loaded with sour cream, guacamole, tomato salsa, pickled jalapeños, onions, cheddar and American cheese

EDAMAME 43

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

SALT AND PEPPER SQUID 73

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

CHARCOAL-GRILLED SQUID 73

Grilled squid, with lemon juice, coriander, and olive oil



Smoked Chicken Wings

PEPPER CLAMS 58

Clams steamed with a splash of olive oil and black pepper

FIRECRACKER PRAWNS 84

Juicy prawns, smothered in our own chili sriracha sauce

SEA BASS CEVICHE 76

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

CLAM CHOWDER SOUP 50

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

FISHERMAN'S SOUP 62

Fresh fish and shellfish, cooked in a shrimp stock



Charcoal-Grilled Squid



SALADS AND POKE BOWLS

SALADS

SHRIMP & AVOCADO SALAD **87**

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 **87**

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

CAESAR SALAD (V) **54**

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

ADD CHICKEN 19

WATERMELON & FETA SALAD **76**

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

TUNA SALAD **87**

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 **84**

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 **84**

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

Served with pickled ginger, wasabi and soy sauce

TUNA ROLL **62**

SALMON ROLL **62**

CALIFORNIA ROLL **62**

SHRIMP TEMPURA ROLL **62**

VEGETABLE ROLL **43**



OUR FAVORITES

SIGNATURE BUCKETS

	SMALL	LARGE
BLUE CRAB BUCKET	220	376
SHRIMP BUCKET	220	376
MUSSEL BUCKET	220	376
MIXED BUCKET		332
A bucket containing shrimps, Blue crab and a Rock lobster		
MUD CRAB BUCKET	410	668
SNOW CRAB BUCKET		711
+ ADD A SAUCE		
Pepper cream	Black pepper	Old Bay butter
Saffron cream	Garlic chili	Spring onion with garlic, olive oil, and black pepper
Provençal	Lemon butter	

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 - 264	LARGE - 444	MEGA - 824
OLD BAY BLUE CRAB BOIL		264
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		444
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 334

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

GRILLED SALMON 151

Salmon grilled with peppers and capers, served with steamed rice

FISH & CHIPS 106

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

GRILLED FISH OF THE DAY 129

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

SEAFOOD LINGUINI 140

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

SHRIMP TACO 110

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

MAHI MAHI TACO 99

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

GRILLED SEAFOOD PLATTER 174

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

CANADIAN LOBSTER PLATTER

1KG - 498 | 2KG - 892

Steamed Canadian lobster served with steamed rice and old bay butter sauce.





SANDWICHES

LOBSTER ROLL

140

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

BEEF SLIDERS

99

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

CHICKEN SLIDERS

81

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

SMOKED BRISKET SANDWICH

101

Smoked brisket, sauerkraut, Emmental cheese, and siracha mayo on rye, served with French fries

SMOKED OVER HICKORY-OAK BLEND

GRILLED

300GR RIBEYE

241

Served with French fries and mushroom sauce

220GR TENDERLOIN

241

Served with French fries and mushroom sauce

LAMB CHOPS

185

Marinated, served with French fries and mushroom sauce

HALF GRILLED CHICKEN

101

Served with French fries and BBQ sauce

OLD BAY GRILLED TUNA STEAK

140

Served with French fries and lemon butter sauce

GRILLED JUMBO SHRIMP PLATTER

6PC 264 | 12PC 444

Served with French fries and garlic chili sauce

GRILLED LOBSTER PLATTER

4PC 298 | 8PC 556

Served with French fries and garlic chili sauce

SMOKED

All smoked over an Hickory-Oak blend, served by the half pound (225g) with a potato bun, coleslaw, potato salad, siracha mayo, and smoky BBQ sauce

BRISKET

140

SHORT RIBS

162

TEXAS SAUSAGE

106

VEAL BABY BACK RIBS

151

SMOKED PRAWNS

151



PIZZA

MARGHERITA

62

Mozzarella and pizza sauce

SMOKED BRISKET

95

Buffalo Mozzarella, smoked brisket, pizza sauce, topped with fresh basil

BBQ CHICKEN

82

Mozzarella, onions, smoked chicken, red and yellow peppers, pizza sauce, topped with fresh basil

SMOKED SAUSAGE

92

Mozzarella, onions, smoked beef chorizo sausage, topped with fresh basil





SIDES

CORN ON THE COB	34	POTATO SALAD	34
FRENCH FRIES	34	COLESLAW	34
TRUFFLE FRIES	54	TRUFFLE MAC & CHEESE	65
PAELLA RICE	34	TRUFFLE MAC & CHEESE WITH LOBSTER	108
STEAMED RICE	22		
GREEN SALAD	34		

KIDS MENU

MINI SLIDER & FRIES	54
Mini beef slider with cheese and French fries	
CHICKEN SLIDER & FRIES	54
Chicken slider with cheese and French fries	
FISH & CHIPS	54
Popular dish consisting of fried fish in crispy batter, served with French fries and tartar sauce	
KIDS BBQ SAUSAGE TRAY	65
Smoked sausage, corn on the cob, potato bun and French fries with BBQ sauce	



DESSERTS

CHOCOLATE FONDANT **54**

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

SIZZLING APPLE PIE **54**

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

BANANA FOSTER CRÈME BRÛLÉE **54**

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

HAMMERTIME CAKE **76**

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

FRUIT PLATTER **62**

Ask your waiter for today's selection

ICE CREAM SCOOP **39**

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

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