

Let us take you on a culinary journey around Coastal America, as we bring you our personal favourites from across the region.

Tour state to state as we move through diverse Flavors, starting with the fresh poke bowls of Hawaii. Move to the west coast for the vibrant taste of our maki rolls and the richness of San Francisco's famous Cioppino. Savor the aromatic gumbos of Louisiana, and delight in the buttery lobster rolls of Maine.

Signature buckets are at the heart of our fun dining. Whether you share or enjoy them solo, they are the perfect way to satisfy your seafood cravings. Whatever you fancy, grab an apron, get your hammer and

CRACK -ING

TERMS & CONDITIONS

Set Menus are available for 10 guests and above.

Attendance confirmation with final count must be given in writing no later than 10 days prior to the function date.

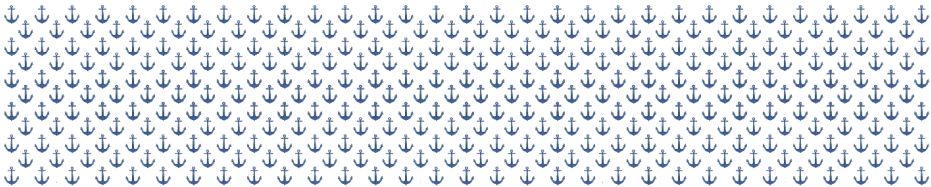
100% Advance payment is required upon confirmation prior to the reservation date.

In case of cancellation of a confirmed booking, a 50% cancellation fee will be charged to your account.

THE COASTAL BREEZE

AED 275 PER PERSON

STARTERS	MAINS
<div><p>MAKI ROLL PLATTER</p><p>Tuna Salmon avocado Vegetarian</p><p>FIRECRACKER PRAWNS</p><p>Juicy prawns, smothered in our own chili sriracha sauce</p><p>BUFFALO CHICKEN WINGS</p><p>Deep-fried and dipped in a spicy homemade sriracha honey sauce</p><p>PEPPER CLAMS</p><p>Clams steamed with a splash of olive oil and black pepper</p><p>SHRIMPS & AVOCADO SALAD</p><p>Fresh shrimps tossed with baby spinach, rocket leaves, iceberg lettuce and cherry tomatoes, topped with avocado, orange segments and orange balsamic vinaigrette</p></div> <div></div>	<div><p>BLUE CRAB BUCKET</p><p>An Aprons and Hammers signature! With succulent Blue crabs, served with your choice of special sauce</p><p>SHRIMPS BUCKET</p><p>An Aprons and Hammers signature! With grilled shrimps, served with your choice of special sauce</p><p>MUSSEL BUCKET</p><p>An Aprons and Hammers signature! With tasty mussels, served with your choice of special sauce</p><p>SERVED WITH FRENCH FRIES AND CORN ON THE COB</p></div> <div><p>DESSERT</p><p>FRUIT PLATTER</p><p>A mix of seasonal fruits</p></div>





THE SHORELINE EXPERIENCE

AED 325 PER PERSON

STARTERS	MAINS
<p>MAKI ROLL PLATTER Tuna Salmon avocado Vegetarian</p> <p>FIRECRACKER PRAWNS Juicy prawns, smothered in our own chili sriracha sauce</p> <p>BUFFALO CHICKEN WINGS Deep-fried and dipped in a spicy homemade sriracha honey sauce</p> <p>PEPPER CLAMS Clams steamed with a splash of olive oil and black pepper</p> <p>SHRIMPS & AVOCADO SALAD Fresh shrimps tossed with baby spinach, rocket leaves, iceberg lettuce and cherry tomatoes, topped with avocado, orange segments and orange balsamic vinaigrette</p>	<p>OLD BAY CRAB BOIL A bucket containing shrimps, Blue crab, mussels, and clams, mixed with corn on the cob, potatoes, garlic, and cooked with Old Bay seasoning</p> <p>SHRIMPS BUCKET Marinated and served with garlic chili sauce</p> <p>AGH SIGNATURE PAELLA Slow cooked rice, seasoned with saffron, garlic and olive oil, mixed with a generous selection of fresh seafood and tender vegetables</p> <p>SERVED WITH FRENCH FRIES AND CORN ON THE COB</p>
	<p>DESSERTS</p> <p>SIZZLING APPLE PIE Homemade, sizzling apple pie, topped with vanilla bean ice cream and warm apple butter</p> <p>FRUIT PLATTER A mix of seasonal fruits</p>

Please inform your waiter of any known allergies
All prices are in AED and are inclusive of 5% VAT and subject to 7% municipality charge





THE HAMPTONS
AED 375 PER PERSON

STARTERS	MAINS
<p>MAKI ROLL PLATTER Tuna Salmon avocado California roll</p> <p>FIRECRACKER PRAWNS Juicy prawns, smothered in our own chili sriracha sauce</p> <p>BREADED PRAWNS Prawns breaded hand-breaded squid, deep-fried and served with tangy tartar sauce</p> <p>PEPPER CLAMS Clams steamed with a splash of olive oil and black pepper</p> <p>SHRIMPS & AVOCADO SALAD Fresh shrimps tossed with baby spinach, rocket leaves, iceberg lettuce and cherry tomatoes, topped with avocado, orange segments and orange balsamic vinaigrette</p> <p>CAESAR SALAD Mixed lettuce with crispy croutons, parmesan tossed in our classic Caesar dressing</p> <p>IT'S GOOD COOKING</p>	<p>OLD BAY CRAB BOIL A bucket containing shrimps, blue crab, mussels, and clams, mixed with corn on the cob, potatoes, garlic, and cooked with Old Bay seasoning</p> <p>SHRIMPS BUCKET Marinated and served with garlic chili sauce</p> <p>A&H SIGNATURE PAELLA Slow cooked rice, seasoned with saffron, garlic and olive oil, mixed with a generous selection of fresh seafood and tender vegetables</p> <p>MUSSEL BUCKET An Aprons and Hammers signature! With tasty mussels, served with your choice of special sauce</p> <p>SERVED WITH FRENCH FRIES AND CORN ON THE COB</p>
	DESSERTS
	<p>SIZZLING APPLE PIE Our special home-made sizzling apple pie, topped with vanilla bean ice cream and drizzled with warm apple butter</p> <p>CHOCOLATE FONDANT Chocolate cake with a molten chocolate center, served with our vanilla bean ice cream and a cocoa tuile</p>



