

APRONS % HAMMERS







Let us take you on a **SEAFOOD JOURNEY**, as we bring you our <u>personal favorites</u> 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 subject to 7% municipality charge

RAW BAR

FINE DE CLAIRE OYSTERS

Freshly shucked French oysters, served chilled on ice

HALF DOZEN - 125 DOZEN - 250

TUNA TARTARE 75

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

NEW ENGLAND TOWER

430

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



STARTERS

SMOKED CHICKEN WINGS 65

Slow smoked chicken wings with a honey BBQ glaze

BREADED PRAWNS 68

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

NACHOS 58

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

EDAMAME 38

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

SALT AND PEPPER SQUID 68

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

CHARCOAL-GRILLED SQUID 68

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



Charcoal-Grilled Squid



PEPPER CLAMS

52

Clams steamed with a splash of olive oil and black pepper

FIRECRACKER PRAWNS **75**

Juicy prawns, smothered in our own chili sriracha sauce

SEA BASS CEVICHE 68

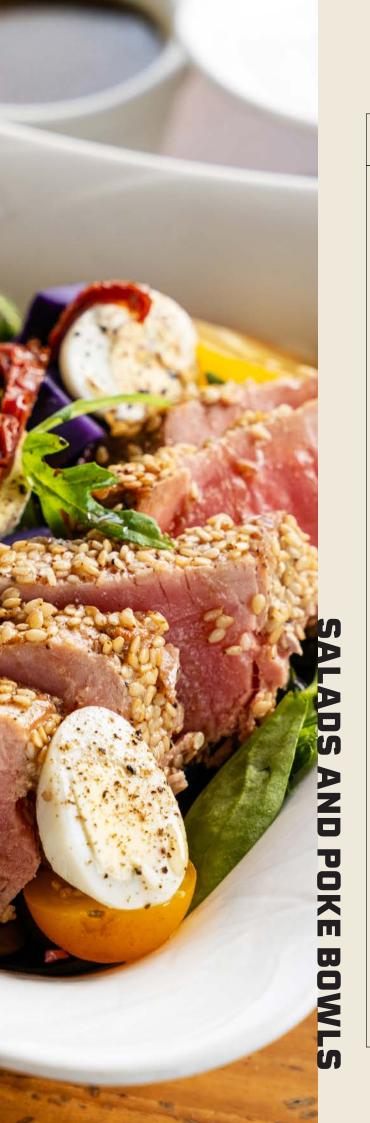
Diced sea bass, marinated in lime and lemon juice, olive oil, fresh coriander, spring onions and red chili

CLAM CHOWDER SOUP

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

SHRIMP & AVOCADO SALAD

75

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

75

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

TUNA SALAD

75

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

68

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

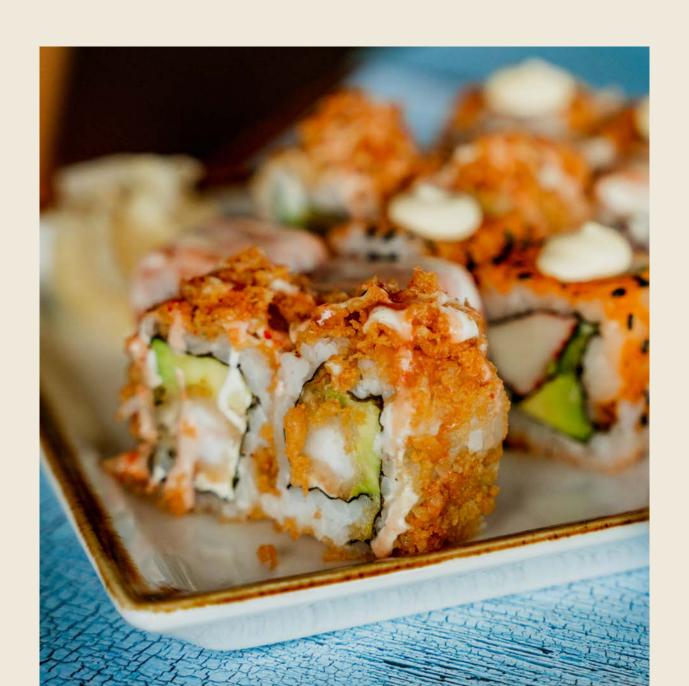
SALMON POKE BOWL

68

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	55
SALMON ROLL	55
CALIFORNIA ROLL	55
SHRIMP TEMPURA ROLL	55
VEGETABLE ROLL	38



SHARING DISHES

BLUE CRAB BUCKET	196 336
MUD CRAB BUCKET	369 596
SNOW CRAB BUCKET	596
MIXED BUCKET	296
A bucket containing shrimps, Blue crab and a Rock lobst	ter
MUSSEL BUCKET	196 336
SHRIMP BUCKET	196 336
GRILLED JUMBO SHRIMP PLATTER 6PC 2	36 12PC 396

GRILLED LOBSTER PLATTER

4PC 296 | 8PC 569

Served with French fries and garlic chili sauce

Served with French fries and garlic chili sauce

CANADIAN LOBSTER PLATTER

1KG-469 | 2KG-796

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

+ ADD A SAUCE

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

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

GRILLED SALMON 135

Salmon grilled 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 125

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

SEAFOOD LINGUINI 120

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

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 156

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	126
Freshly toasted brioche, filled with spiny lobster, Old Bay mayo, drizzled with drawn butter, served with French fries	
BEEF SLIDERS	88
Two beef sliders with lettuce, tomatoes, and truffle mayo, topped with Cheddar cheese, in a brioche bun, served with French fries	
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	
SMOKED BRISKET SANDWICH	88
Smoked brisket, sauerkraut, Emmental cheese, and siracha mayo on rye, served with French fries	

GRILLED

225
225
165
95
125
113

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	125
SHORT RIBS	145
TEXAS SAUSAGE	95
VEAL BABY BACK RIBS	135
SMOKED PRAWNS	135



PIZZA

MARGHERITA Maggarella and pigga sauce	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	30	POTATO SALAD	30
FRENCH FRIES	30	COLESLAW	30
TRUFFLE FRIES	45	TRUFFLE MAC & CHEESE	58
PAELLA RICE	30	TRUFFLE MAC & CHEESE	116
STEAMED RICE	20	WITH LOBSTER	
GREEN SALAD	30		

KIDS MENU

MINI SLIDER & FRIES Mini beef slider with cheese and French fries	48
CHICKEN SLIDER & FRIES Chicken slider with cheese and French fries	48
FISH & CHIPS Popular dish consisting of fried fish in crispy batter, served with French fries and tartar sauce	48
KIDS BBQ SAUSAGE TRAY Smoked sausage, corn on the cob, potato bun and French fries with BBQ sauce	58



DESSERTS

CHOCOLATE FONDANT Chocolate cake with a molten chocolate center, served with our vanilla bean ice cream and cocoa tuile	48
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	
FRUIT PLATTER	68
Ask your waiter for today's selection	
ICE CREAM SCOOP	15
A selection of one scoop, ask your waiter for today's flavors.	

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





