



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 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



Smoked Chicken Wings

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 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



Charcoal-Grilled Squid



SALADS AND POKE BOWLS

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**



OUR FAVORITES

SIGNATURE BUCKETS

SHARING DISHES

			SMALL		LARGE
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 lobster					
MUSSEL BUCKET			196		336
SHRIMP BUCKET			196		336
GRILLED JUMBO SHRIMP PLATTER			6PC 236		12PC 396
Served with French fries and garlic chili sauce					
GRILLED LOBSTER PLATTER			4PC 296		8PC 569
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 garlic, olive oil, and black pepper		
Provençal		Lemon butter			
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

SMOKED OVER HICKORY-OAK BLEND

GRILLED

300GR RIBEYE

225

Served with French fries and mushroom sauce

220GR TENDERLOIN

225

Served with French fries and mushroom sauce

LAMB CHOPS

165

Marinated, served with French fries and mushroom sauce

HALF GRILLED CHICKEN

95

Served with French fries and BBQ sauce

OLD BAY GRILLED TUNA STEAK

125

Served with French fries and lemon butter 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

125

SHORT RIBS

145

TEXAS SAUSAGE

95

VEAL BABY BACK RIBS

135

SMOKED PRAWNS

135



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

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	
KIDS BBQ SAUSAGE TRAY	58
Smoked sausage, corn on the cob, potato bun and French fries with BBQ sauce	



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

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.

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