



The freshly caught salmon and crab illuminate the region's deep maritime heritage, with an array of crab, clam, and oyster dishes shining in the rich culinary traditions of the area. Celebrated for its focus on fresh, seasonal ingredients sourced from both land and sea.

Influenced by its coastal location, seafood plays a prominent role in Cape Cod's crab shacks, with dishes like lobster rolls and seafood boils showcasing the region's coastal charm, while Nantucket's mud crab specialities add a unique touch to the culinary scene.



The diverse population creates a vibrant fusion cuisine, highlighted by a passion for fresh local ingredients. San Francisco's Cioppino is a shining example of the region's culinary brilliance. Crafted from the remains of the day's catch by Italian immigrants, this flavorful stew often features a delightful mix of crabs, clams, shrimp, scallops, squid, mussels, and fish.

From succulent Mud Crab to buttery salmon, each dish reflects the coastal charm and culinary innovation of the region.

The rich flavors of gumbos reflect Louisiana's Creole influence, bringing mixed traditions into one savory dish. In South Carolina, the bitter winds of the Atlantic mean only the hardiest of herbs survive, inspiring a coastal tradition where rich salted butter is infused with garlic and parsley to create a light and comforting meal, such as the flavorful low country boil.



The fresh tropical ingredients of the the Hawaiian poke bowl epitomizes the islands' vibrant flavors.

RAW BAR

FINE DE CLAIRE OYSTERS, №3

Freshly shucked oysters,
served chilled on ice

HALF DOZEN
DOZEN

125
250

SEA BASS CEVICHE

69

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

TUNA TARTARE

79

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

SALMON CRUDO

79

Slices of fresh Norwegian salmon
served with a Californian sauce

NEW ENGLAND TOWER 450

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

STARTERS

EDAMAME

42

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

PEPPER CLAMS

69

Clams steamed with a splash of olive oil
and black pepper

BUFFALO CHICKEN WINGS

69

Deep-fried and dipped in a spicy homemade
sriracha honey sauce

GRILLED CALAMARI

69

Grilled squid served with a garlic
and lemon sauce

SALT AND PEPPER SQUID

75

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

BREADED PRAWNS

75

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

FIRECRACKER PRAWNS

79

Juicy prawns, smothered in our renowned
chili sriracha sauce

MARYLAND CRAB CAKE

88

Crab meat mixed with aromatic herbs
and mayo, deep-fried, served
with sweet-chili sauce

SHRIMP TACOS 3PCS

88

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

TUNA TACOS 3PCS

88

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

NEW ENGLAND CLAM CHOWDER 50

Clam chowder with clams, leeks
and potatoes, topped with parsley

SPICY SEAFOOD SOUP

55

Fresh fish and shellfish, cooked
in a spicy shrimp stock

SEAFOOD BASKET

85

Crispy calamari, shrimp, ladyfish,
mussels served with sriracha mayo

OCTOPUS CARPACCIO

79

Thinly sliced octopus served with lemon zest
and pink peppercorns

BAKED OYSTERS 6PCS

145

Served with a trio of sauces

Green chili butter | Marinara sauce | Rockefeller sauce

SALADS

SEASONAL SALAD 48

Fresh garden greens, sweet cherry tomatoes, white onions and our home made vinaigrette

SHRIMP & AVOCADO 79

Fresh shrimp tossed with baby spinach, rocket leaves, iceberg lettuce and cherry tomatoes, topped with avocado, orange segments and drizzled with an orange balsamic vinaigrette

CRAB 75

Blue crab meat tossed with baby spinach, rocket leaves, cherry tomatoes, white onions, drizzled with a mustard dressing

CAESAR 48

Mixed lettuce with crispy croutons, Parmesan tossed in our classic Caesar dressing

ADD CHICKEN
ADD SHRIMP

IT'S
GOOD
CHICK-
-ING

17
25

WALDORF 68

A classic American fruit and nut salad, made of celery, fresh apples, walnuts and grapes, served on a bed of lettuce, drizzled with a traditional Waldorf dressing

WATERMELON & FETA 68

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

SEARED AHI TUNA 79

Fresh pan-seared Ahi tuna, tossed with quail eggs, green olives, purple potatoes, and fresh garden greens, drizzled with a balsamic dressing

SALMON POKE BOWL 72

Seasoned rice, combined with sweetcorn, edamame beans, diced avocado, cherry tomatoes, diced salmon, marinated with ginger dressing, topped with sesame seeds, roe and spring onions

SUSHI BAR

Served with pickled ginger, wasabi and soy sauce

MAKI ROLLS 8PCS

SPICY TUNA 58

SALMON AVOCADO 58

CALIFORNIA 58

SHRIMP TEMPURA 58

VEGETABLE 42

NIGIRI 2PCS

PRAWN 55

SALMON 55

SASHIMI 3PCS

SEA BASS 55

SALMON 55

**DON'T BE
SHELLFISH
TASTE
THE SEA**



"Oysters are the most tender and delicate of all seafoods. They stay in bed all day and night. They never work or take exercise, are stupendous drinkers, and wait for their meals to come to them."

Hector Bolitho, "The Glorious Oyster"

SIGNATURE BUCKETS & DISHES

	1KG 2KG		
BLUE CRAB BUCKET	196 336	MIXED BUCKET	296
MUSSEL BUCKET	196 336	A bucket containing shrimps, Blue crab and Spiny lobster	
SHRIMPS BUCKET	196 336	ADD LOBSTER	78
MUD CRAB BUCKET	369 596	MIXED CRAB BUCKET	396
JUMBO SHRIMPS BUCKET	236 396	A bucket containing boiled Mud crab, Blue crab and Snow crab served with a Louisiana sauce	
		SNOW CRAB BUCKET	596

CRACKING

CHOOSE YOUR SAUCE

Pepper cream | Saffron cream | Provençal | Black pepper | Garlic chili | Lemon butter
Old Bay seasoning | Spring onion & garlic

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 246 LARGE 396 MEGA 736



SALT-BAKED MUD CRAB 396

Mud crab baked in a salt crust, served with fennel pollen mayo, roasted garlic butter and smoked paprika



CIOPPINO		OLD BAY BLUE CRAB BOIL	239
A traditional San Francisco dish made from the catch of the day, which usually is a combination of crab, shrimps, calamari, mussels, and fish. The seafood is mixed with a fresh tomato base sauce and served with steamed rice or barley		A bucket containing shrimp, Blue crab, mussels and clams, mixed with corn on the cob, potatoes, garlic and cooked with Old Bay seasoning	
* Contains alcohol		OLD BAY SNOW CRAB BOIL	396
SMALL 225		A bucket containing shrimp, Snow crab, mussels and clams, mixed with corn on the cob, potatoes, garlic and cooked with Old Bay seasoning	
LARGE 400		OLD BAY CRAYFISH BOIL	269
SPINY LOBSTER PLATTER	296 569	A bucket containing Crayfish, sausage, corn on the cob, fresh mushrooms, potatoes and cooked with Old Bay seasoning	
CANADIAN LOBSTER PLATTER	469 796		

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

MAINS

WHOLE GRILLED SEA BASS 298

To share

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

BAKED SALMON 120

Salmon baked with peppers and capers, steamed rice, served on a cedar plank

FISH & CHIPS 95

Crispy fried fish in 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, lemon butter and garlic chili sauce

SEAFOOD LINGUINI 120

Calamari, shrimp, mussels and clams, tossed in Bisque sauce, topped with fresh basil and parsley

TRUFFLE MAC ‘N’ CHEESE 58

Just like mac ‘n’ cheese, only better!
ADD LOBSTER 78

RIB EYE 320G 225

Black Angus 180 day grain-fed certified Australian beef served with French fries
ADD HALF A ROCK LOBSTER 78

TENDERLOIN 220G 225

150 day grass-fed Australian Angus served with French fries
ADD HALF A ROCK LOBSTER 78

GRILLED SEAFOOD PLATTER 165

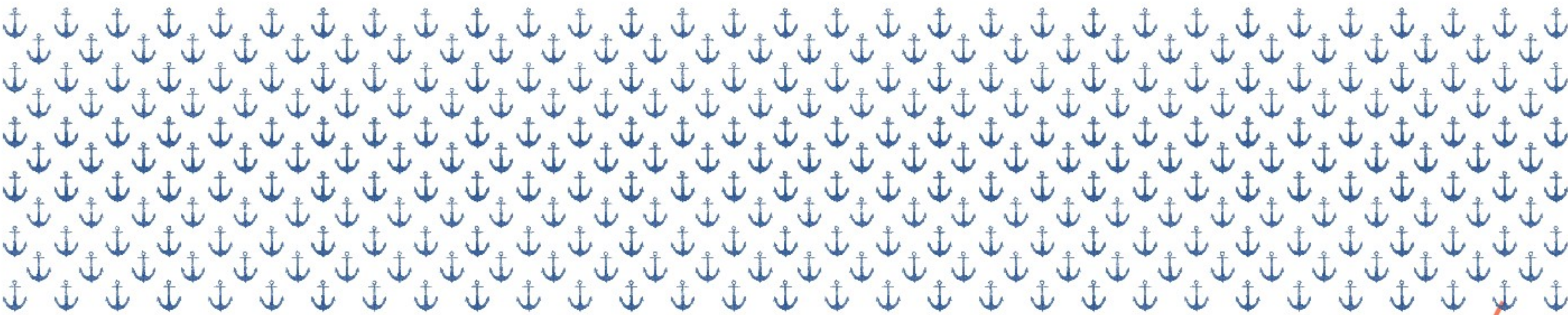
Fish of the day, calamari, shrimp and pan-fried mussels, topped with either lemon butter or garlic chili and served with French fries

ANGRY PASTA 78

Pasta cooked in a spicy tomato sauce, topped with parsley
ADD LOBSTER 78

LOBSTER THERMIDOR 350

Diced Spiny lobster, stuffed into a lobster shell, topped with a buttery sauce, sprinkled and browned with cheese
SERVED WITH FRIES AND GREEN SALAD



SANDWICHES & BURGERS

LOBSTER ROLL 126

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, in a brioche bun, served with French fries

FRIED CHICKEN SLIDERS 75

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

FISH BURGER 78

Fried fish fillet with lettuce, tomatoes, and home-made tartar sauce, in a brioche bun, served with French fries

PIZZA

Freshly baked in our pizza oven

MARGHERITA 75

Tomato sauce, Mozzarella, oregano and basil

BRESAOLA 85

Tomato sauce, Mozzarella, bresaola, topped with Parmesan

SPICY PEPPERONI 85

An all-time favorite!

Tomato sauce, Mozzarella, topped with pepperoni

TRUFFLE 95

Mozzarella, Buffalo Mozzarella, topped with truffle slices and rocket leaves

THE A&H 95

The ultimate combination: Pizza Margherita and Seafood

Tomato sauce, Mozzarella, squid, shrimp and mussels, topped with parsley

SIDES

CORN ON THE COB 30

FRENCH FRIES 30

TRUFFLE FRENCH FRIES 48

SIDE SALAD 30

PAELLA RICE 30

STEAMED RICE 20

MAC 'N' CHEESE 48

FUN FACT ABOUT CRABS



Many crab species “wear” objects and even other animals to camouflage themselves, protect themselves from predators, and endure weather conditions. They can wear anything from shells, rocks, and plants to smaller aquatic animals!

KIDS MENU

MINI SLIDER & FRIES

48

Mini beef slider, topped with cheese, served with French fries

CHICKEN SLIDER & FRIES

48

Chicken slider, topped with cheese, served with French fries

FISH & CHIPS

52

Crispy fried fish in batter, served with French fries and tartar sauce

MAC 'N' CHEESE

48

Classic mac 'n' cheese

PINK SAUCE PASTA

48

Penne cooked in a rich tomato sauce

MINI PIZZA

48

Oven-baked pizza topped with tomato sauce and Mozzarella

KIDS CHICKEN TRAY

58

Fried chicken strips, corn on the cob, potato bun, French fries, BBQ sauce, served with juice

And a surprise!

KIDS BURGER TRAY

58

Mini beef slider, corn on the cob, French fries, served with juice

And a surprise!

MINI MATILDA CAKE

25

Super moist cocoa sponge cake with custard, fudge sauce and mixed sprinkles



DESSERTS

CHOCOLATE FONDANT

48

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

BANANA FOSTER CRÈME BRÛLÉE

48

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

SIZZLING APPLE PIE

48

Our special home-made sizzling apple pie, topped with vanilla bean ice cream and drizzled with warm apple butter

SEASONAL FRUIT PLATTER

68

Ask your waiter for today's selection

ICE CREAM | SORBET

15

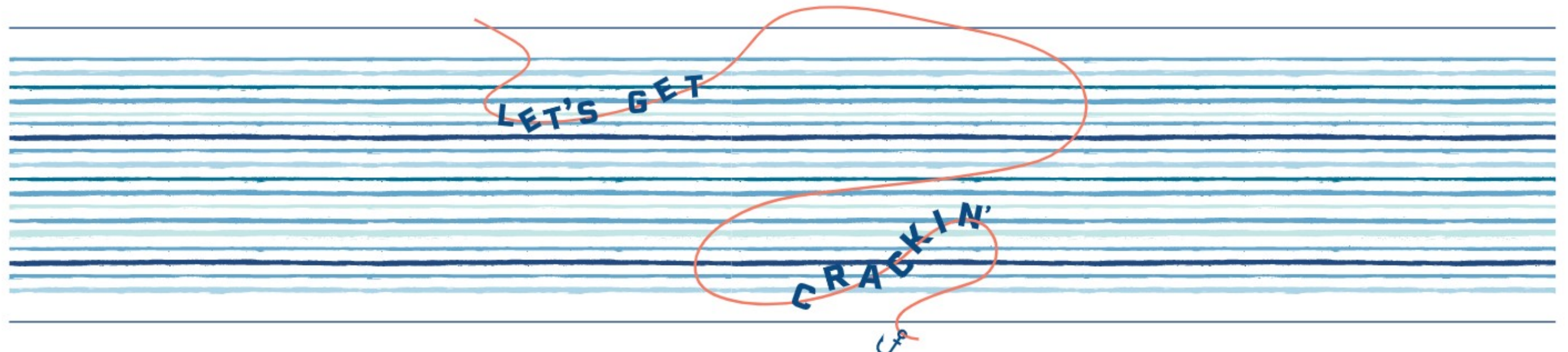
By the scoop

Ask your waiter for today's flavors

SIGNATURE HAMMERTIME CAKE 68

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

It's Hammer time!



LET'S GET

CRACKIN'



APRONS ^{AND}
HAMMERS