

RAW BAR

FINE DE CLAIRE OYSTERS

Freshly shucked french oysters served chilled on ice
half dozen - 115, dozen - 215

SEAFOOD TOWER - 398

Half a dozen fine de claire oysters, half a dozen shrimp, 180g of snails
100g of ahi tuna sashimi and ¼kg of snow crab legs.

STARTERS

FIRECRACKER PRAWNS - 75

Juicy prawns smothered in our own chili sriracha sauce

BREADED PRAWNS - 68

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

GRILLED CALAMARI - 60

Grilled squid with lemon juice, coriander, and olive oil

EDAMAME - 38

Steamed soybeans topped with Malden salt and roasted sesame seeds

SALT AND PEPPER SQUID - 55

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

PEPPER CLAMS - 48

Clams steamed with a splash of olive oil and black pepper

CEVICHE SEA BASS - 65

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

TUNA TARTAR - 75

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

BUFFALO CHICKEN WINGS - 45

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

FISHERMAN'S SOUP - 45

Fresh fish and shellfish cooked in a shrimp stock

CREAMY CLAM CHOWDER SOUP - 45

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

SALADS

SHRIMP & AVOCADO SALAD - 75

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

CRAB SALAD - 75

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

SEARED AHI TUNA SALAD - 75

Pan-seared fresh ahi tuna tossed with quail eggs, green olives, purple
potatoes, and fresh garden greens, drizzled with a balsamic vinaigrette
dressing

CAESAR SALAD (V) - 48

Mixed lettuce with crispy croutons, parmesan cheese, and our classic
Caesar dressing
Add chicken - 18

WATER MELON & FETA CHEESE SALAD - 68

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



WHAT WE DO BEST

SNOW CRAB BUCKET

1KG - 636

MUD CRAB BUCKET

Small - 296, Large - 496

BLUE CRAB BUCKET

Small - 196, Large - 336

CANADIAN LOBSTER PLATTER

Small - 396, Large - 636

ROCK LOBSTER PLATTER

Small - 236, Large - 396

JUMBO SHRIMP BUCKET

Small - 236, Large - 396

SHRIMP BUCKET

Small - 196, Large - 336

MUSSEL BUCKET

Small - 196, Large - 336

MIXED BUCKET - 296

A bucket containing blue crabs, shrimps, and a rock lobster

SAUCES

Pepper cream

Saffron cream

Provencal

Black pepper

Garlic chili

Lemon butter

Old Bay butter

Spring onion with garlic, olive oil, and black pepper

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 CRAB BOIL

A bucket containing crabs, shrimps, mussels, and clams,
Mixed with corn on the cob, potatoes, and garlic, and cooked
With Old Bay seasoning

Blue Crab - 236, Snow Crab - 336

All prices are in AED and are subject to 5% VAT.
PLEASE ADVISE YOUR WAITER OF ANY KNOWN ALLERGIES.

MAINS

WHOLE GRILLED SEA BASS - 298

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

GRILLED SEAFOOD PLATTER - 148

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

BAKED SALMON - 128

Salmon baked with peppers and capers, served with steamed rice

FISH & CHIPS - 86

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

GRILLED FISH OF THE DAY - 96

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

LINGUINE SEAFOOD - 116

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

TRUFFLE MAC 'N' CHEESE (V) - 58

Just like Mac & Cheese, only better
Add rock lobster - 30

300 G RIB EYE - 196

Black Angus 180 grain fed certified Australian beef served with French fries
Add half a rock lobster - 78

220 G TENDERLOIN - 196

150 day grass fed Australian Angus served with French fries
Add half a rock lobster - 78

SANDWICHES

LOBSTER ROLL - 126

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

SHRIMP TACOS - 98

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

MAHI MAHI TACOS - 88

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

WAGYU BEEF SLIDERS - 88

Two wagyu beef sliders with lettuce, tomato, and truffle mayo, topped with
cheddar cheese served in a brioche bun served with French fries

FRIED CHICKEN SLIDERS - 72

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

CRISPY SOFT SHELL CRAB SANDO - 78

Soft shell crab served in a black brioche, shredded lettuce, sriracha mayo
topped with grated cheddar cheese

MAKI ROLLS

Served with pickled ginger, wasabi and soya sauce

Tuna Roll - 48

Salmon Roll - 48

California Roll - 48

Shrimp Tempura Roll - 48

Vegetables Roll - 38

SIDES

Corn on the Cob - 30

French Fries - 30

Side Salad - 30

Paella Rice - 24

Steamed Rice - 20