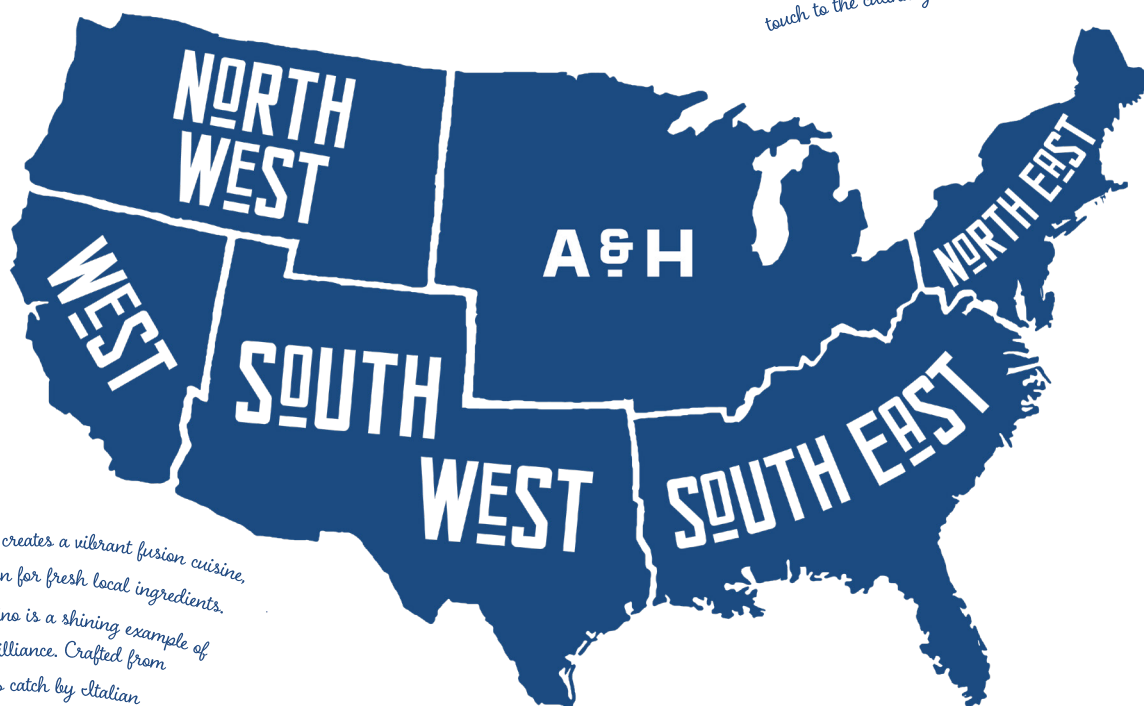




The freshly caught salmon and crab illuminate the region's deep maritime heritage, with an array of crab, clam, and oyster dishes shining in the rich culinary traditions of the area. Celebrated for its focus on fresh, seasonal ingredients sourced from both land and sea.

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**

**125**

**DOZEN**

**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 shrimps, snails, Ahi tuna sashimi  
and Snow crab legs



Please inform your waiter of any known allergies  
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## 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 shrimps 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, shrimps, 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 shrimps 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 crabmeat tossed with baby spinach, rocket leaves, cherry tomatoes, white onions, drizzled with a mustard dressing

## CAESAR 48

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

**ADD CHICKEN 17**

**ADD SHRIMPS 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



## 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!

## SUSHI BAR

Served with pickled ginger, wasabi and soy sauce

### MAKI ROLLS 8PCS

<b>SPICY TUNA</b>	<b>58</b>
<b>SALMON AVOCADO</b>	<b>58</b>
<b>CALIFORNIA</b>	<b>58</b>
<b>SHRIMP TEMPURA</b>	<b>58</b>
<b>VEGETABLE</b>	<b>42</b>

### NIGIRI 2PCS

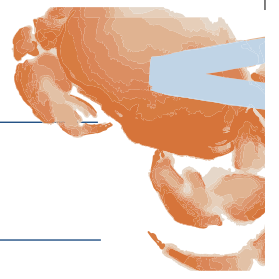
<b>PRAWN</b>	<b>55</b>
<b>SALMON</b>	<b>55</b>

### SASHIMI 3PCS

<b>SEA BASS</b>	<b>55</b>
<b>SALMON</b>	<b>55</b>



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## SIGNATURE BUCKETS & DISHES

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

**CRACK  
-ING**

### 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**



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## SALT-BAKED MUD CRAB 396

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

### CIOPPINO

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

**SMALL**

**225**

**LARGE**

**400**

### SPINY LOBSTER PLATTER

**296 | 569**

### CANADIAN LOBSTER PLATTER

**469 | 796**

### OLD BAY BLUE CRAB BOIL 239

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

### OLD BAY CRAYFISH BOIL 269

A bucket containing Crayfish, sausage, corn on the cob, fresh mushrooms, potatoes and cooked with Old Bay seasoning



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# 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

Oven-baked salmon “en papillote” with peppers and capers, served with steamed rice

## 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, shrimps, 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, shrimps 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**



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## 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



## SIDES

### CORN ON THE COB 30

### FRENCH FRIES 30

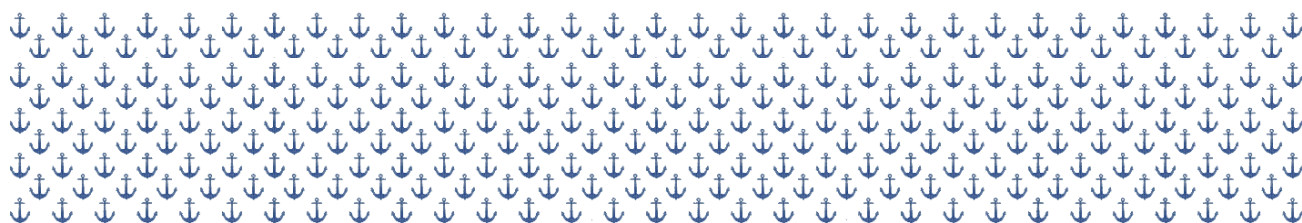
### TRUFFLE FRENCH FRIES 48

### SIDE SALAD 30

### PAELLA RICE 30

### STEAMED RICE 20

### MAC 'N' CHEESE 48

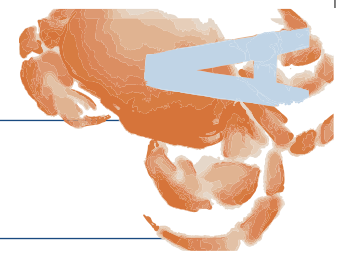


**DON'T BE  
SHELLFISH  
TASTE  
THE SEA**



“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”



## 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

### **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!

IT'S  
GOOD  
CRACK-  
ING



LET'S GET

CRACKIN'

APRONS <sup>AND</sup>  
HAMMERS