

RAW BAR

FINE DE CLAIRE OYSTERS
Freshly shucked French oysters served chilled on ice
Half dozen - 108, Dozen - 196

COLOSSAL STONE CRAB CLAWS
Oversized stone crab claws served with a mustard dipping sauce
½kg - 228, 1kg - 428

NEW ENGLANDER TOWER - 398
Half a dozen Fine de Claire oysters, half a dozen shrimp, 180g of snails
100g of ahi tuna sashimi, and ½kg of snow crab legs.

STARTERS

FIRECRACKER PRAWNS - 74
Juicy prawns smothered in our own chili sriracha sauce

BREADED PRAWNS - 68
Prawns breaded and deep fried, served with our special cocktail sauce

WHITEBAIT - 68
Hand breaded whitebait deep fried and served with tartar sauce

GRILLED CALAMARI - 58
Grilled squid with lemon juice, coriander, and olive oil

EDAMAME - 56
Steamed soybeans topped with Malden salt and roasted sesame seeds

SALT AND PEPPER SQUID - 52
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

SPICY SEAFOOD SOUP - 48
Spicy broth filled with fresh seafood

SALADS

EMPEROR CAESAR SALAD - 126
All hail our classic caesar salad generously topped with Canadian lobster and sprinkled with parmesan

SUMMER BERRY SALAD (V) - 72
A mouthwatering explosion of fresh summer berries mixed with garden greens, parmesan, and a light aioli dressing

QUINOA SALAD - 68
Quinoa tossed with mesclun lettuce and nuts with a lemon and olive oil dressing

SHRIMP AND AVOCADO SALAD - 68
Fresh shrimps tossed with baby spinach, rocket leaves, cherry tomatoes and white onions, topped with avocado, parmesan, and a mustard dressing

CRAB SALAD - 68
Blue crab meat tossed with baby spinach, rocket leaves, cherry tomatoes, white onions, and a mustard dressing

SEARED AHI TUNA SALAD - 68
Pan-seared fresh ahi tuna tossed with quail eggs, green olives, purple potatoes, and fresh garden greens, drizzled with a chimichurri and lime vinaigrette dressing

CAESAR SALAD (V) - 48
Mixed lettuce with crispy croutons, parmesan cheese, and our classic caesar dressing
Add chicken - 18



WHAT WE DO BEST

SNOW CRAB BUCKET
Small - 248, Large - 446

MUD CRAB BUCKET
Small - 286, Large - 486

BLUE CRAB BUCKET
Small - 196, Large - 326

CANADIAN LOBSTER PLATTER
Small - 298, Large - 498

ROCK LOBSTER PLATTER
Small - 226, Large - 396

JUMBO SHRIMP BUCKET
Small - 226, Large - 396

SHRIMP BUCKET
Small - 196, Large - 326

MUSSEL BUCKET
Small - 196, Large - 326

MIXED BUCKET - 286
A bucket containing blue crabs, shrimps, and a rock lobster

SAUCES

Pepper cream

Saffron cream

Provençal

Black pepper

Spicy chili

Garlic chili

Lemon butter

Drawn 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 - 226, Large - 376

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 - 226, Snow Crab - 256

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
Wild salmon baked with peppers and capers, served with steamed rice

BREADED SEA BASS - 108
Fresh sea bass battered and deep fried, served with french fries

GRILLED FISH OF THE DAY - 94
The best of today's catch, drizzled with olive and herb oil, served with french fries, salad, and green chilli mayo

TRUFFLE MAC 'N' CHEESE (V) - 58
Just like mac & cheese, only better
Add rock lobster - 30

300G RIBEYE - 188
USDA prime certified American beef served with french fries
Add half a rock lobster - 78

220G TENDERLOIN - 138
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 Canadian lobster, Old Bay mayo, and drizzled with drawn butter, served with french fries

SHRIMP TACOS - 98
Fried shrimps with coriander, parmesan cheese, diced tomatoes, and spicy salsa served in a soft shell tortilla

MAHI MAHI TACOS - 88
Seared mahi mahi with coriander, parmesan cheese, diced tomatoes, and spicy salsa served in a soft shell tortilla

WAGYU BEEF SLIDERS - 88
Two wagyu beef sliders with lettuce, tomato, and truffle mayo, topped with cheddar cheese and served in a brioche bun with french fries

FRIED CHICKEN SLIDERS - 72
Two spicy fried chicken sliders with lettuce, tomato, and chipotle mayo, topped with cheddar cheese and served in a brioche bun with french fries

SIDES

LOBSTER LOADED FRENCH FRIES - 68

CORN ON THE COB - 30

FRENCH FRIES - 30

SIDE SALAD - 26

PAELLA RICE - 24

STEAMED RICE - 18

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