

## 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 and 7% Municipality charge.  
PLEASE ADVISE YOUR WAITER OF ANY KNOWN ALLERGIES.