

# The MAINE

## COLD STARTERS

**BUTTER LETTUCE SALAD (VG)** 13  
Aged balsamic vinaigrette, chives, spring onion

**CAESAR A LA M (D)(G)** 20  
Crunchy chicken, baby gem, butter croutons, caesar dressing

**PRAWNS IN OLIVE OIL (S)** 20  
Lemon, chili & basil

**CRAB & AVOCADO SALAD (S)** 27  
Granny Smith apple, radish, lamb's lettuce, lemon vinaigrette, chili

**ITALIAN STEAK TARTARE (D) (G)** 17 / 26  
80 / 120g Hand cut tenderloin, green olives, Pecorino

**ADD ROASTED BONE MARROW** 10

**HERITAGE BEETROOT SALAD (N)(D)** 16  
Rocket, candied walnuts, rosary ash goat's cheese

**BEEF CARPACCIO TONNATO** 22  
Tonnato dressing, fried artichoke, crispy capers

## HOT STARTERS

**ROMAN ARTICHOKE (D)** 21  
Lemon parmesan dressing, Pecorino

**CAULIFLOWER TACOS (VG)(G)** 16  
Mexican beans & corn salsa, tahini dressing, guacamole

**ORKNEY DIVER SCALLOPS (D)(S)** 23  
Roasted scallops, beef bacon, shellfish butter, cauliflower purée

**BURGUNDY SNAILS (D)(S)** 19  
Herbs, garlic butter

**CRISPY FISH TACOS (D)(G)** 20  
Crispy breaded cod, soft tortilla, pico de gallo

**PRAWNS A LA PLANCHA (S)** 30  
Two U7 prawns, rosemary, garlic, green chili

**CHARGILLED OCTOPUS** 28  
Black olive tapenade, chili oil, samphire

**MAINE LOBSTER & CAVIAR ROLLS (G)(D)(S)** 39  
Poached Maine lobster, Oscietra caviar, sour cream, toasted brioche bun

**STICKY SHORT RIBS (A)(G)** 30  
Honey mustard glaze, mint & oregano slaw

**FRIED BUTTERMILK CHICKEN & CAVIAR (D)(G)** 75  
10g N2B Oscietra Caviar, Yuzu sour cream, chives

## CLASSIC MAINES

**EGGPLANT PARMIGIANA (VG)(N)** 18  
Eggplant, Mornay sauce, vegan mozzarella

**MOULES FRITES (A)(D)** 26  
White wine marinere, garlic, parsley

**SPICY SHRIMP LINGUINE (S)(G)** 33  
Pan roasted shrimp, spicy tomato sauce, bottarga

**TRUFFLE ROASTED CHICKEN (D)(G)** 43  
200g Chicken supreme, porcini mushrooms, shoestring fries

**PAPPARDELLE RAGU (D)(N)(G)** 28  
Pulled short rib, burnt sage, toasted pine nuts, beef jus

**SPICY RIGATONI (A)(D)(G)** 22  
Pink sauce, parmesan, vodka

**CRAB PACCHERI (D)(G)(S)** 35  
Dijon creamy sauce, Pecorino, garlic, blue swimming crab

## RAW BAR

### CLASSIC PLATTER

8 Oysters, 4 U7 shrimps, tuna tartare (G),  
Blue Swimmer crab, native mussels  
(2 persons)

110

### POSEIDON TOWER

16 Oysters, 6 U7 shrimps, tuna tartare (G),  
Stone Bass oeviche, fresh hand dived scallops,  
Blue Swimmer crab, native mussels (A)

(4 persons)

185

Additional half or whole lobster

MP



### CAVIAR SERVICE

Blinis with all the classic trimmings (D)(G)

Kahuga Hybrid Reserve

30g 205

60g 345

Oscietra

30g 120

60g 200



### FRESH SHUCKED OYSTERS

Ask your waiter for our available selection

1/2 Dozen

1 Dozen

### OTORO CARPACCIO

Blue fin tuna, finger lime, olive oil

16

ADD CAVIAR

24

### COLOSSAL SHRIMP COCKTAIL (S)

Two U7 shrimp, horseradish cocktail sauce

26

### TUNA TARTARE (G)

Avocado, wonton crisp, soy ginger dressing

21

ADD CAVIAR

24

### SEABASS CEVICHE

Yuzu, blood orange, chilies, spring onions,

togarashi

18

### GILT-HEAD BREAM CRUDO

Lime, Maldon salt

36

ADD CAVIAR

24

## MAINE MARKET

**GRILLED SEA BASS** 43  
400g Seabass, fennel and rocket salad

**HALIBUT BÉARNAISE (D)** 43  
180g Fillet, ratte potato, creamy leeks, beef bacon & peas beurre blanc

**DOVER SOLE MEUNIERE (D)** MP  
600g, brown caper butter

**ANGRY LOBSTER PASTA (A)(D)(G)(S)** 80  
Whole Maine lobster, spicy bisque, bottarga

**GRILLED MAINE LOBSTER (D)(S)** MP  
Garlic butter, fries, whole or half

## STEAKS & CHOPS

**STICKY LAMB CHOPS (G)(S)** 45  
Sticky glaze, green palermo pepper, burnt sage

**FILET MIGNON** 58  
200g, Grass fed, dry aged, John Stone

## LARGE CUTS

Designed for sharing / Min 280g per person

**RIB EYE** 145  
800g, Grass fed Native Lake District rib, 36 day dry aged

**NY SIRLOIN** 155  
800g, USDA Grain fed, Creekstone Angus

**TOMAHAWK** 165  
1.2kg, John Stone, 28 days dry aged, not for the faint of heart

**CHILEAN WAGYU** 275  
800g, Grain fed Molendo Chilean Rib Eye Wagyu

## ADD TO YOUR STEAK

**ROASTED BONE MARROW** 10

**TRUFFLE BUTTER (D)** 3

**RED WINE JUS (A)** 4

**BÉARNAISE SAUCE (A)(D)** 4

**PEPPERCORN SAUCE (D)** 4

**TWO GRILLED U7 PRAWNS (S)** 28

**HALF LOBSTER TAIL (S)** MP

**ITALIAN WINTER TRUFFLE / 5 GRAMS** 25

## SIDES

**HOUSE SALAD** 5

**GARLIC MASHED POTATOES (D)** 5

**TRIPLE COOKED CHIPS** 6

**PORTOBELLO MUSHROOMS (D)** 8

**STEAMED ASPARAGUS** 9

**CHARRED BROCCOLI WITH MISO MAYO (S)(N)** 8

**HISPI CABBAGE WITH HONEY DRESSING** 8

**TRUFFLE MAC N' CHEESE (D)(G)** 12

**CLASSIC MONTREAL POUTINE (D)** 13

**LOBSTER MASH (A)(D)(S)** 16

## MAINE EVENTS

### GOLDEN HOURS

WEEKDAYS

4PM - 7PM

Buy 1 Get 1

On Selected Beverage List

### LUNCH PRIX FIXE

WEEKDAYS

12PM - 4PM

Two Courses \$24

Three Courses \$28

### SHUCK FEST

WEEKDAYS

4PM - 7PM

Fresh Oysters

\$1 a Shuck

(A) Contains Alcohol (N) Contains Nuts (VG) Vegan (D) Contains Dairy (G) Contains Gluten (P) Contains Pork (S) Shellfish

Please ensure you inform any member of staff if you have any allergy requirements as there might be more allergies present.

We add a discretionary 15% service charge to all bills. EVERY PENNY of which is shared. If for any reason you feel the oen you received fell short, please tell us so we may remove the charge.