

– SMALLER PLATES –

SEAFOOD SALAD	35	
poached and marinated seafood, tender greens and shaved vegetables		
BABY SPINACH AND CHOPPED KALE SALAD (V)		
dates, feta cheese, crispy chickpeas and lemon vinaigrette		
SEARED TUNA ON CAESAR SALAD		
baby gem lettuce, manchego cheese and veal bacon		
CRISPY CALAMARI		
mint, rocket, saffron aioli		
CHILLED LOBSTER AND CRAB COCKTAIL	50	
grilled avocado and citrus		
ROASTED SHRIMP		
butter, garlic, chorizo and smoked paprika		
STEAMED BLACK SHELL MUSSELS AND CLAMS (A)	25	
parsley, garlic, white wine and butter		
PAN SEARED SEA SCALLOPS	25	
brown butter crumbs, apple and celeriac		
GRILLED CALAMARI WITH MERGUEZ SAUSAGE		
potatoes dressed in vinaigrette, harissa and yoghurt		

– SEAFOOD BAR - CEVICHE - CRUDOS –

LOBSTER AND SCALLOP CEVICHE		
tamarind, chili and tomato with coriander		
YELLOWTAIL HAMACHI		
orange juice and soy infused with chili		
CURED SALMON WITH CHARRED AVOCADO		
amarillo sauce, onions and cilantro-lime salt		
SEARED YELLOWFIN TUNA	25	
our homemade mushroom soy with tahini ice		
HOME SMOKED SEA TROUT WITH KETA CAVIAR	35	
soft boiled egg, guacamole and dukkha		

– SOUPS –

ALASKAN CRAB BISQUE (A)		
creamed shellfish broth with shredded crab meat and harissa		
SPICED YELLOW LENTIL SOUP (N) (V)		
roasted cashews, yoghurt and cumin		

SEAFOOD MIXED GRILL	160
tiger prawns, scallops, squid and today's catch	
ROYAL MIXED GRILL	190
lobster, king crab, tiger prawns, scallops and today's catch	
WHOLE SEA BASS BAKED IN SALT - FOR 2	265
scented with lemon, thyme and garlic	

Your seafood selection comes with:
grilled asparagus or broccoli
tunisian couscous, steamed brown rice or fries

Selection of one of our sauces:
lemon parsley butter (A), tahini yoghurt, salsa verde,
saffron-citrus aioli or lobster sauce (A)

– THE FINEST FISH FROM COASTAL WATERS –

Prepared to your liking:
chargrilled, baked or steamed

JUST HOOKED	55
see today's selection that's fresh from the boat	

– MARKET FRESH OYSTERS –

3, 6 or 9 pieces		50	70
HAND SHUCKED	served with traditional condiments		
OYSTER TARTAR WITH CUCUMBER			
BAKED OYSTERS ROCKEFELLER (A)			

– MAIN PLATES –

ROASTED SALMON WITH OLIVES AND CURED AIR-DRIED BEEF		
tomatoes, roasted eggplant and herbs		
ALASKAN KING CRAB LEGS	160	232
served steamed or grilled with melted butter 250gr / 500gr		
ROASTED MEDITERRANEAN SEA BASS (A)		
marinated sweet onions, lentils with duck confit and arugula		
OVEN BAKED BLACK COD	85	
clams, squid, tomato and mushrooms		
WHOLE MAINE LOBSTER (apx 750gr)	232	
baked and stuffed with crab, side of lemon butter		
PAN SEARED SEA SCALLOPS WITH BRAISED BEEF SHORT RIBS (A)	85	
cauliflower purée, mushroom essence and shimeji		
SHELLFISH SPAGHETTINI (A)		
prawns, mussels, vegetables and creamy shellfish broth		
SPAGHETTINI WITH CREAMY MUSHROOMS (V)		
spinach, feta and walnuts		

GRILLED TUNA STEAK, SLICED AND SERVED MEDIUM RARE	105
sweet peas and soy beans with onion, citrus and mushrooms	
CHARGRILLED SHELL-ON PRAWNS	135
moroccan chili rub with citrus, garlic and ginger	
LEMON AND THYME ROASTED CHICKEN BREAST (A)	
carrots with cumin and pearl onions	
OUR SIGNATURE CUT - GRILLED ANGUS STEAK (A)	115
hot and sweet peppers, grilled onions and thyme jus you may want to share...	
OR AS SURF N' TURF	115

– OUR SPECIALTIES –

PAN SEARED "GLACIER 51" TOOTHFISH WITH SLOW COOKED CHICKPEAS	115
chorizo sausage, smoked paprika and olive oil	
CATAPLANA - RICH FISH BROTH WITH PRAWNS, MUSSELS AND CLAMS (A)	105
scented with saffron, fennel, sweet peppers, tomatoes and chorizo	
SEAFOOD BIRYANI WITH RAITA (N)	
shrimp, fish filets, calamari with aromatic rice and cashews	
VEGETARIAN BIRYANI WITH RAITA (N) (V)	
cauliflower, broccoli, onion-tomato masala with aromatic rice and cashews	

If you suffer from a food allergy, please inform your server and we will gladly adjust our meal preparations to accommodate you.

 Items with this logo are included in your dine around package
(A) Alcohol (N) Nuts (V) Vegetarian

All prices are in UAE Dirhams and inclusive of all applicable service charges, local fees and taxes.

- DINE AROUND BEVERAGE LIST -

WINE

Sauvignon Blanc, Antares, Central Valley, Chile

Chardonnay, The Riddle, Australia

Nero d'Avola, Da Luca, Terre Siciliane IGT, Sicily, Italy

Sangiovese Puglia, Terre Allegre, Italy

SPIRITS

Johnnie Walker Red Label

Smirnoff Red

Tanqueray

Takamaka White

COCKTAILS

Mojito

White rum, lime, fresh mint

Cuba Libre

White rum, lime, pepsi

Tequila Sunrise

Jose Cuervo Silver, orange juice, grenadine

Screw Driver

Vodka, orange juice

BEER

Heineken

Stella Artois

SOFT DRINKS

Pepsi

Diet Pepsi

7Up

Diet 7Up

Mirinda

Ginger Ale

JUICES

Orange

Pineapple

Apple

Tomato

Cranberry

WATER

Al Ain still water

Al Ain sparkling water

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- DESSERTS -

ROSEMARY CRÈME BRÛLÉE

Grapefruit sorbet

WARM MOLTEN CHOCOLATE RASPBERRY CAKE (N)

Vanilla bean ice cream and raspberry coulis

LEMON CREMEUX (N)

Pistachio cream, compressed apple, pistachio sponge, green apple sorbet and cinnamon tuiles

BABA

Raspberry sorbet, chantilly cream and fresh berries

ESPRESSO FROZEN PARFAIT WITH CHOCOLATE SOUP (N)

Kahlua gelee and almond streusel

ALMOND MOUSSE (N)

Compressed plums and peach sorbet

finz
RESTAURANT • BAR • LOUNGE

DINE AROUND