

The
MAINE
TAVERN AND BAR SNACKS
Menu

FRESHLY SHUCKED OYSTERS

Ask your waiter for our available oysters
Each/ ½ dozen / dozen

MARINATED OLIVES 6

Hadiki green olives, garlic, jalepeno, lemon zest

COLLOSSAL SHRIMP COCKTAIL(S) 26

Two U7 shrimps, horseradish cocktail sauce

SEA BASS CEVICHE 18

Blood orange, jalapeno, togarashi

SHORT RIB CROQUETTES (G)(A) 13

Slow cooked short ribs for 48 hours, finished
with jalapenos & smoked cheddar

CAULIFLOWER TACOS (VG)(G) 16

Mexican beans & corns salsa, tahini dressing, guacamole

CRISPY FISH TACOS (D)(G) 20

Crispy breaded cod, soft tortilla, Pico de Gallo

MAINE BURGER (G)(D) 18

Served with tomato, iceberg, lettuce, gherkin,
caramelized onion & fries

LOBSTER ROLL (G)(D) 29

Poached Maine lobster, sour cream, toasted brioche bun, crisps

SHORT RIB POUTINE (G)(D) 22

Pulled short rib meat, triple cooked chips, gravy,
Canadian cheese curds

WAGYU TOASTIE (G)(D) 18

Minced wagyu served with cranberry mustard

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

Please ensure you inform any member of staff if you have any allergy or dietary requirement as there might be more allergens present
We add a discretionary 15% service charge to all bills. EVERY PENNY of which is shared. If for any reason you felt the care you received fell short please tell us so
we may remove the charge.



The
MAINE
GOLDEN HOUR MENU



SPICY PALOMA
*El Jimador, 5 Citrus
Cordial, Fresh Lime, Bell
Pepper Juice, Pink
Grapefruit Soda*
18



SOUTH SIDE
*Pink Bone Idyll Gin,
Mustika, Green Juice,
Ginger-Honey Syrup,
Lemon*
18



CUCUMBER GIMLET
*Bone Idyll Gin, Maraschino,
5 Citrus Cordial,
Green Juice*
18



TOMMY'S MARGARITA
*El Jimador, Tequilla, Lime
Juice, Agave*
18



GINGER MULE
*Belvedere Vodka,
Lime Juice, Ginger-Honey
Syrup, Ginger Beer*
18

2 for 1 on selected cocktails in the Tavern between 4pm - 7pm