



Menu



**Aprons
& Hammers**

1 VOTED BEST SEAFOOD RESTAURANT IN DUBAI 2011, 2014, 2015, 2016, 2017, 2018

Get Started

Picanto Cheese Nuggets   **38**
(6 pieces)

Spicy cheese and jalapenos nuggets with a tasty beetroot sauce for dipping.

Classic Crispy Calamari **48**

A big heaped serving of tasty, hand-breaded calamari with a tantalising tartar sauce for dipping.

Crispy Breaded Shrimp (6 pieces) **68**

Sizable prawns breaded and deep fried, served with our special cocktail sauce.

fresh Shrimp Cocktail (6 pieces) **68**

Chilled plump prawns steamed and served with a secret-recipe cocktail sauce for dipping.

Blazin' Hot Wings   **48**
(6 pieces)

With our own chili sriracha sauce, these chicken wings are to burn for. Served with a side of cheese dip.



Chef's Cold Catch
Small: 285 | Large: 485

A cold seafood platter with mud crab, shrimps, oysters, clams, whelks, mussels, and smoked salmon.



Oysters on the Half Shell

6 pieces: 98 | 12 pieces: 185

Fresh "Fine de Claire" oysters shucked in house and served on a bed of ice.

Steamed Black Pepper Clams **48**

With a splash of black pepper and olive oil, as simple as it is. A pot so full of flavor that you'll want to keep on eating.

Sweet Chili Crab-Cakes (4 pieces) **48**

Our home-style, crab-loaded recipe, served with a sweet chili sauce as the perfect combination of flavor.

Ragin' Hot Shrimps   **68**
(6 pieces)

With our own chili sriracha sauce, these shrimps are to burn for. Served with a side of cheese dip.

grilled Oysters

4 pieces: 78 | 8 pieces: 150

Grilled oysters in 4 different appetising styles: tomato-cumin, béchamel, butter parsley, spinach and bread crumbs.



Go Green



Seasonal Salad  **38**

Fresh garden greens, sweet cherry tomatoes, white onions and our home made vinaigrette.

Caesar Salad **48**

Ours is special. Mixed lettuce topped with crispy homemade croutons, boiled eggs, Parmesan cheese and our classic Caesar dressing.

Add chicken 18

Avocado, Watermelon and feta Salad  **58**


Sweet Watermelon cubes and avocado mixed with savory feta cheese, black olives, rocket leaves, yellow cherry tomatoes and topped with Chimichurri dressing.



Shrimp & Pomelo Salad

Seared tuna Salad **68**

Pan seared fresh tuna tossed with Quail eggs, Green olives purple potato and fresh garden greens drizzled with Chimichurri and lime vinaigrette dressing.

Shrimp & Pomelo Salad  **68**

Grilled shrimps tossed with lettuce, bell peppers and exotic mango, pomelo, starfruit with spicy Thai dressing.

Shrimp & Avocado Salad **68**

Fresh prawns tossed with baby spinach, rocket leaves, sweet cherry tomatoes, white onions, topped with avocado and our homemade secret dressing.

Crab Salad **68**

Local blue crab meat tossed with baby spinach, rocket leaves, sweet cherry tomatoes, white onions and our homemade sauce.

Add shrimps (2 pc) 18

Add avocado 12



Shrimp & Avocado Salad

Simple Seafood Soup **48**

Our hearty prawn creamy bisque with a tasty marinara mix with all the tastes of the sea.

Creamy Clam Chowder **48**

Clam meat with our rich New England style creamy broth, served with bread to soak up all the goodness.

Tom Yum Soup  **48**

We blend the famous Thai soup with local ingredients and finger licking spices.

Clear Seafood Soup **48**

A mix of our finest seafood dumplings simmered with shrimp, calamari, Shimeji mushrooms and Nappa cabbage.

Go Warm

What we do Best



Blue Crab Bucket



Mussels Bucket



Grilled Lobster Platter

Pick Your Catch

	Small	Large
Mud Crab Bucket (upon availability)	285 (1 kg)	485 (2 kg)
Blue Crab Bucket	195 (8 pc)	325 (16 pc)
Shrimp Bucket	195 (12 pc)	325 (24 pc)
Mussels Bucket	195 (1 kg)	325 (2 kg)
Grilled Jumbo Shrimp Bucket	40 (1 pc)	225 (6 pc)
Grilled Lobster Platter	60 (1 pc)	225 (4 pc)
	225 (4 pc)	400 (12 pc)
		400 (8 pc)

*One piece is equivalent to half a crab or lobster.



Shrimp Bucket



Mud Crab Bucket

Pick Your Sauce

Your shellfish can be served already cooked in your choice of sauce. Our chef recommends:

Mud Crab: Black pepper  | Spicy Chili  

Blue Crab: Peppercream | Provincial Sauce

Shrimps: Garlic Chili | Lemon butter sauce

Mussels: Tomato and Cumin | Thai curry | Saffron | Spring onions with garlic, olive oil and black pepper

Jumbo shrimps: Garlic Chili | Lemon butter sauce

Lobster: Pepper cream | Lemon butter sauce

Additional portion of sauce: AED 15 each

 SPICY  VEGETARIAN

Prices are subject to 5% VAT



'Old Bay' Blue Crab Boil

"Old Bay" Blue Crab Boil 225

4 pieces of crabs, 2 pieces of shrimps, 4 pieces corn, mussels, clams, potato and garlic seasoned in old bay spices. Mix bucket perfect for couple.

Aprons & Hammers Paella

A speciality of slow-cooked rice seasoned with saffron, paprika, garlic and olive oil, with a generous selection of fresh local seafood and tender veggies.

Medium pan perfect for couple: 225
 Large pan enough for 4: 375
 Mega-jumbo pan carried to your table by two burly waiters, feeds up to 8: 700



Aprons & Hammers Paella



Dock of the Bay Cioppino

Dock of the Bay Cioppino

Small: 225 | Large: 400

A traditional dish made from the catch of the day, which usually is a combination of crab, shrimp, calamari, mussels and fish. The seafood is combined with a fresh tomato base sauce, and served with steamed rice or barley.

Mixed Bucket 285

4 pieces of crabs, 4 pieces of shrimps and 2 pieces of lobster. Choose your sauce and enjoy the taste. Perfect for couple.



Mixed Bucket

Surfsides

Steamed Rice	18	French Fries	30
Coleslaw	25	Potato Wedges	30
Corn on the Cob	30	Onion Rings	30
		Paella Rice	35

 SPICY  VEGETARIAN

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Share to Please

traditional Lobster thermidor 300

Full-sized local fresh lobster grilled to perfection, topped with a succulent Thermidor sauce. Served with fries and grilled veggies.

tamarind Seafood Curry

fish: 88 | Shrimp: 98

Your choice of tangy, spicy fish or shrimps Sri Lankan curry served with fluffy white rice.

Red Curry

fish: 88 | Shrimp: 98 | Veg: 68

Your choice with our spicy masala curry served with steamed rice for a taste of India.



Traditional Lobster Thermidor

Seaside Seafood Platter 130

Fish fillet, shrimp, calamari (all in your choice of grilled or fried) and pan-fried mussels, to share (or not!). Served with a creamy lemon butter sauce and garlic chili your choice of rice, fries or side salad.

Lasagna Di Mare 78

Dive into our Lasagna baked with our delicious Bechamel sauce, Shrimps, Lobster, salmon and fish.

Mahi Mahi Burger 78

Breaded fish fillet drizzled with aioli, served in a tasty bun and served with french fries and a side of greens.

Lobster Roll 78

Traditional sandwich filled with lobster meat, fresh green apple and mayo sauce on a toasted brioche bread, served with french fries and a side of greens.

Go Fish

Grilled fillet of the Day 88

Our host brings us the best of his daily catch from local waters, grilled to perfection and topped with homemade olive & herb oil, and served with your choice of rice, fries or side salad.

Grilled Salmon fillet 98

Grilled to perfection, our Salmon is served with roasted potatoes, baby spinach and dill sauce.

Grilled Sea Bass 88

Sink into our aromatic Sea Bass served on a bed of our finest tomato cumin sauce and complemented with roasted potatoes and baby spinach.



Seaside Seafood Platter

the Gov's fish & Chips 78

London is calling. Our fresh catch of daily fish deep fried in a classic batter served with fries and tartar sauce.

Miami Sunset fish fillet 78

Our fish fillet dusted in crispy bread flakes and fried lightly in oil to give you that crunch with attitude. Served with fries and tartar sauce.

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Go Different



Chicken Skewer

Creamy Pasta 'N' Chicken 68

Rich and creamy, our linguini pasta is tossed with fresh chicken, mushrooms, oregano, green peas, parmesan cheese and white sauce.

Classic Cheese Burger 78

A chunky (6.5 oz) homemade patty drizzled with aioli, topped with two types of cheddar cheese, onion chutney and served with french fries and a side of greens.

Steak 'N' fries 130

A delicate prime cut US beef tenderloin (7 oz) served with french fries, snow peas salad and savoury mushroom sauce.

Little fishers 48

Five fish fingers with a side of fries is served with our famous tartar sauce

Little Crispers 48

Five little golden chicken nuggets served with french fries and cocktail sauce on the side

Mac 'N' Cheese 48

The creamiest baked Mac 'n' Cheese experience

Little Burger 48

A delicious homemade beef patty with tomato lettuce cheese and cocktail sauce.



Surf 'N' Turf

Surf 'N' turf 185

A grilled prime cut US beef tenderloin (5.5 oz) And a juicy half lobster (12.5 oz) marinated in coconut served with a side of potato gratin, snow peas salad and mango sauce.

Chicken Skewer 78

Marinated tender pieces of Chicken with cumin and turmeric grilled on a Skewer with french fries.

Vegetable Moussaka 68

A vegetarian delight... Garden fresh Eggplant, Mushrooms, and Green Zucchini layered with our delicious Béchamel sauce.

Grilled Chicken Breast 78

Enjoy a marinated chicken breast and vegetables grilled to perfection and served with baked potatoes drizzled in sour cream.



Little Burger

Little Hammers

SPICY VEGETARIAN

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Desserts

Sensational Chocolate Fondant



Bye-Bye American Apple Pie 35

Grandma's recipe made to remember, served with vanilla ice cream.

Sensational Chocolate Fondant 35

After this experience, you won't be the same! Served with vanilla ice cream.

tiramisu 35

Taste the difference... Layers of mascarpone cheese, coffee and biscuits topped with chocolate dust.



Tiramisu



Cheesecake 101 35

Definitely not your basic cheesecake. Perfection at its best!

Ice Cream or Sorbet 15 per scoop

Delightful & delicious Chocolate or Vanilla ice cream and a selection of sorbet flavours: Coconut, Mandarin, Lemon and Mint, Mango

fruit Salad 35

The freshest seasonal cut fruits, tossed together and served with a scoop of vanilla ice cream.



Fruit Salad



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Drinks



Soft Drinks

Aquafina Small	10
Aquafina Large	18
Aqua Panna Small	18
Aqua Panna Large	25
Sparkling Water Small	18
Sparkling Water Large	25
Pepsi / Diet Pepsi (300ml)	15
7up / Diet 7up (300ml)	15
Mirinda (300ml)	15
Mountain Dew (300ml)	15
Ginger Ale (300ml)	15
Soda Water (300ml)	15
Tonic Water (300ml)	15
Redbull	25
Malt Beverage	25
Sparkling White Grape	120
Red Grape (Rosso)	120
White Grape (Bianco)	120

Fresh Juices (glass)

Orange	25
Apple	25
Carrot	25
Cocktail Juice	25

Cold Coffees

Mocha	25
Chocolate, vanilla or caramel	
Iced Latte	25
Chocolate, vanilla or caramel	
Affogato	25
Espresso ice cream	



Raspberry Sangria

Hot Drinks

Single Espresso	15
Double Espresso	18
Cappuccino	18
Latte	18
Macchiato	18
Hot Chocolate	18
Turkish Coffee	15
American Coffee	15
Tea	15
Arabic White "Coffee"	15

Water, orange blossom water and a bit of sugar. Light and healthy - the perfect post-dinner digestif.

Mocktails (glass) (Pitcher)

Fresh Iced Tea	20	65
Mint Lemonade	25	85
Raspberry Sangria	25	85
White Sangria	25	85
Strawberry Sangria	25	85
Strawberry Daiquiri	25	85
Mojito	25	85
Blushing Mary	25	85
Margarita	25	85
Watermelon Breeze	25	85
Ginger Grilled Pineapple	25	85
Cucumber Lemonade	25	85
Pina Colada	25	85



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WE STOLE THE SHOW AGAIN!

WHAT'S ON
AWARDS 2018

WINNER
BEST SEAFOOD RESTAURANT
2011, 2014, 2015, 2016, 2017, 2018



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