OYSTERS & CAVIAR

KAVIARI CAVIAR SELECTION (D, E, F, G, R)
KRISTAL 30g - 650 | 50g - 995
OSCIETRA 30g - 990 | 50g - 1650
BELUGA 30g - 2390 | 50g - 3450
Blinis, Crème Fraîche, Chives,
Hard-Boiled Egg, Shallots

DIBBA BAY OYSTERS NO.2 (F, S, R, SU)
Fujairah, United Arab Emirates 35

EMPEROR OYSTERS NO.2 (F, S, R, SU)
Seto Inland Sea, Okayama, Japan 45

GILLARDEAU OYSTERS NO.3 (F, S, R, SU)
La Rochelle, France 55

COLD STARTERS

SEAFOOD TOWER (C, D, E, F, G, MU, R, S, SU)
Maine Lobster, UAE Poached Tiger Prawns,
Norwegian King Crab, Seabass Crudo, Dibba Oysters,
Emperor Oysters, Canadian Baby Scallops 475

SEA BASS CARPACCIO (F, G, R)
Blood Orange, Fennel, Puffed Buckwheat 140

TIGER PRAWN COCKTAIL (C, E, F, G, S, SU, MU)
Fresh Horseradish, Marie Rose & Cocktail Sauce 135

NORWEGIAN KING CRAB (C, S, E, MU, SU)
Green Chilli Mayonnaise 185

CHEF'S COLD CUT SELECTION (SU, G, N, C, D, E, F, MU, S, SE, SO)
Wagyu Beef Bresaola, Wagyu Salami, Wagyu Beef
Capocollo, Homemade Breadsticks
and Pickles 210

BLACK ANGUS STEAK TARTARE (E, F, G, MU, R, SU)
Worcestershire Sauce, Shallots, Capers,
Confit Egg Yolk, Chives, Horseradish, Music Bread 165

HOT STARTERS

"MARYLAND" CRAB CAKE (C, D, E, F, G, MU, S, SU)
Remoulade, Endive 150

GALICIAN CALAMARI (D, E, G, F, MU, SU)
Spiced Lime Aioli 140

LOBSTER CHOWDER (C, D, SU, S)
Potatoes, Celery 150

SALADS

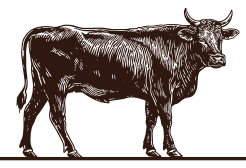
TOMATO AND BURRATA (V, D)
Candy Tomato, Crumble, Basil 120

SEAFIRE SALAD (N, SO, G, V)
Castelfranco Radicchio, Organic Leaves,
UAE Strawberries, Smoked Pecans, Honey
Vinaigrette 80

CAESAR SALAD (D, E, F, G, MU, SU)
Brioche Crouton, Eggs, Cantabrian Anchovies,
Parmesan, Smoked Garlic Dressing 80

WEDGE SALAD (D, N, SU)
Walnuts, Corella Pear, Pecorino,
Hatta Honey, Blue Cheese Dressing 80

SEAFIRE SIGNATURE BEEF SELECTION



A5 WAGYU | JAPAN
KOBE, HYOGO PREFECTURE (G, C, SU, D, E)
Japan's finest 100% Certified Tajima Wagyu, A5 BMS 12, renowned for its melt-in-the-mouth texture, rich marbling and unforgettable umami flavour.

Striploin 125g 1500 | 200g 2400

WAGYU | MAYURA STATION, AUSTRALIA (G, C, SU, D, E)
Sourced from Australia's Limestone Coast, Mayura Station Wagyu is grain-fed for 500+ days, delivering exceptional marbling, richness and tenderness.

Oyster Blade 250g | Wagyu MB 8-9 340
Sirloin 300g | Wagyu MB 8-9 500

W BLACK | AUSTRALIAN WAGYU CROSSBRED (G, C, SU, D, E)
The Marbled Australian W. Black Wagyu is hand-selected and grain-fed for 350+ days, offering a rich caramel flavour and silky texture.

Cowboy Steak 700g | Wagyu MB 4-5 805
Tenderloin 225g | Wagyu MB 6-7 470

BLACK ANGUS | SOUTHERN GRAIN, AUSTRALIA (G, C, SU, D, E)
Grain-fed for a minimum of 150 days in cooler southern regions, delivering consistent MB3+ marbling, and rich full-bodied flavour.

Dry-Aged Tomahawk 1200g (Serves 2) 975
Chateaubriand 600g (Serves 2) 775
Sirloin 350g 355
Boneless Rib-Eye 350g 395
Fillet 225g 340 | 325g 485
16-hour Slow Cooked Short Rib 250g 275

BLACK ANGUS | USDA PRIME, USA (G, C, SU, D, E)
Prime-grade cattle from the American heartland, corn-fed for 250+ days and dry-aged for 45+ days, delivering bold and deep flavour.

Dry-Aged Bone-In New York Strip 400g 385
Dry-Aged Porterhouse 900g (Serves 2) 755

SAROMA WAGYU | JAPAN (G, C, SU, D, E)
Raised in Hokkaido's pristine environment, Saroma Wagyu is grain-fed for delicate A5 marbling, silky tenderness and clean elegant flavour.

Tenderloin 150g 595 | 250g 980

SAUCES

Béarnaise (V, D, E, SU)
Dijon Peppercorn (C, D, MU, SU, G)
Chimichurri (V, SU)
Mushroom (C, D, SU)
Blue Cheese (V, D)
Beurre Blanc (V, D, SU)
Mustard Selection (V, D, MU, G)
Garlic Butter (D, V)

ADD ONS

BLACK TRUFFLE (V) 60

½ GRILLED MAINE LOBSTER (C, D, S)
Lobster Oil 225

GRILLED PRAWNS (D, S, SU)
Parsley, Garlic Butter 150

SEARED FOIE GRAS (D, SU)
Caramelized Shallots, Fresh Thyme 95

FROM THE GRILL

SOUTH AUSTRALIAN ROCK LOBSTER (C, D, S, SU)
Lobster Bisque 495

BLACK TIGER PRAWNS (D, S, SU)
Beurre Blanc 210

SCOTTISH SKATE WING (D, F, SU, R, G)
Smoked Beurre Blanc, Trout Roe, Chives 375

ORGANIC SEA BASS (D, F, SU)
Beurre Blanc 325

CORN-FED BABY CHICKEN (C, SU, D)
Burnt Aubergine, Salsa Verde, Chicken Jus 205

COLORADO LAMB CHOPS (SU, MU)
Chimichurri, Roasted Cherry Tomatoes 410

SEAFIRE MIXED GRILL (C, D, G, SU, MU, E)
Southern Grain Tenderloin, Black Angus Short Rib,
Colorado Lamb Chop
Onion Rings, Roasted Cherry Tomatoes 415

FROM THE GARDEN

GRILLED HISPI CABBAGE (V, SU, N, G)
Almond Cream, Pistachio, Mint Salad 175

SEASONAL RISOTTO (C, D, SU)
Aged Parmesan, Whipped Butter 175

PORCINI & TRUFFLE RAVIOLI (V, C, D, G, E, N, SU, SO)
Mushroom Jus, Mascarpone, Candied Walnuts 180

SIDE DISHES

FRENCH FRIES (V) 45

POTATO TOTS (V, G, D, E, MU, SU)
Truffle Aioli, Parmesan, Chives 55

LOADED BAKED POTATO (G, D, SO)
Butter, Beef Bacon, Sour Cream,
Cheddar, Chives 50

POTATO PURÉE (V, D, G) 45

MAC & CHEESE (V, D, G, MU) 50

GREEN ASPARAGUS (V, SU)
Lemon-Herb Vinaigrette 55

CREAMED SPINACH (V, D)
Crispy Shallots 55

OYSTER MUSHROOMS (V, D, N)
Confit Garlic Butter, Toasted Almonds 55

BROCCOLINI (D, SU)
Chimichurri, Parmesan Cheese 55

CORN RIBS (V, E, MU, SU)
Smoked Chilli Mayonnaise 50

BITTERLEAF SALAD (V, SO, N)
Smoked Pecans, UAE Strawberries,
Honey Vinaigrette 45

Menu signatures that reflect Seafire over the years, from the originals to more recent additions.

Atlantis Atlas Project is our commitment to reducing our impact on the environment and supporting local communities. We work with local farmers and partners to offer dishes containing organic and certified sustainable produce, across a range of fruits, vegetables, seafood and meat. Look for the Atlantis Atlas Project logo where the main ingredient highlights a planet-friendly meal.

Dishes indicated with (A) - Alcohol, (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (MU) - Mustard, (N) - Nuts, (R) - Raw, (S) - Shellfish, (SE) - Sesame, (SO) - Soybean, (SU) - Sulphites, (V) - Vegetarian.
Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of foodborne illness. Please notify your server if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled. All prices are in UAE Dirhams and inclusive of 7% Municipality fees and 10% Service charge and 5% VAT.