

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, G, S, R, SU) Fujairah, United Arab Emirates 35	
EMPEROR OYSTERS NO.2 (F, G, S, R, SU) Seto Inland Sea, Okayama Japan 45	
GILLARDEAU OYSTERS NO.3 (F, G, 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, SU, 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 Bread Sticks 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, G) 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)
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) 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) Southern Grain Tenderloin, Black Angus Short Rib, Colorado Lamb Chop Onion Rings, Roasted Cherry Tomatoes 415

FROM THE GARDEN

GRILLED HISPI CABBAGE (VG, 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.