

## cold

MAIA asian tuna tartare w/ avocado ..... 59
wahoo carpaccio w/tomato salsa and xtra virgin olive oil ..... 41
ceviche of tuna and salmon ..... 59
insalata caprese, local tomatoes and fresh mozzarella di buffala ..... 47
carpaccio of angus beef ..... 65w rucola, olive oil and parmigiano reggiano
hot
MAIA lentil soup ..... 39
south point baltimore crab cake ..... 73seasoned and toasted chunks of crab, w/ mustard aioli
fritto misto ..... 59
a tempura of lobster, shrimp, calamari, zucchini, w /roasted garlic aioli
saltfish (norwegian cod) fritters ..... 47
popcorn shrimp tempura w spicy mayo ..... 43
tempura of aubergine and zucchini w/ tzatziki (v) ..... 39
miso infused smoked aubergine w tahini ..... 39 | 63
carpaccio of local breadfruit sautéed in olive oil and garlic butter ..... 39
homemade focaccia pizza w/ fresh, tomato, mozzarella and basil ..... 29
salads
(all salads available as starter or main)
caesar salad ..... $32 \mid 39$topped w/homemade crostini and shaved, aged parmigiano reggianow / chicken $+7 / 10$ or $\mathrm{w} / \mathrm{shrimp}+9 / 13$
south point salad niçoise ..... $61 \mid 76$
seared fresh yellowfin tuna, mixed salad, french beans, anchovy, hardboiled eggs and potato w/ vinaigrette
barbuda spiny lobster salad ..... $71 \mid 95$w/ a light creamy citrus dressing
fennel and rucola salad w/parmigiano reggiano, xtra virgin olive oil ..... 35
primi
ravioli all'aragosta ..... 79 | 115homemade, filled w/fresh barbuda lobster and mascarponepenne w/cherry tomato sauce, mozzarella and basil$51 \mid 69$

## mains

local daily catch from our fisherman ..... 85
w/ a lemon extra-virgin olive oil caper sauce
faroe islands salmon ..... 120
imported fresh, w/ miso
grilled barbuda lobster ..... 140w/ blend of lemon infused butter and extra virgin olive oil
verdure grigliate (ve) ..... 65
a medley of zucchini, eggplant, asparagus and pumpkin w/ quinoa
barley miso marinated baby chicken ..... 83
crispy duck (leg or breast) w/ citrus sauce ..... 95
grilled homemade angus beef burger ..... 81
swiss cheese, caramelized onion, whisky glaze, bar-b-q sauce$w /$ hand-cut truffle and parmigiano fries
black angus tenderloin ..... 155
imported fresh angus w/ a peppercorn sauce
rack of lamb, australian lamb rack w/ a sweet balsamic ..... 125
tomahawk steak -24oz (for 2) ..... 390

## sides

hand cut fries, plain or $w /$ aged parmigiano reggiano and truffle oil ..... $18 \mid 25$
vegetable quinoa ..... 22
basmati rice ..... 19
mixed green side salad ..... 22
seasonal garden veggies ..... 22
brussel sprouts ..... 25
wasabi mash ..... 19

## sweets

passion fruit panna cotta ..... 29
classic tiramisu, made w/ ILLY espresso coffee ..... 39
MAIA chocolate lava cake ..... 45
homemade gelato and sorbet (2 scoops) ..... 23
carpaccio of antigua black pineapple marinated w vodka lemon ..... 27

## sushi

small plates
miso soup (ve) ..... 25
edamame in sea salt (ve) ..... 29
seaweed salad w/ ginger dressing (ve) ..... 39
seared sesame tuna served with seaweed salad ..... 57
gyoza chicken or pork dumplings ..... 39
shrimp shumai ..... 43
all shrimp tempura w/ zucchini (4 pieces) ..... 56
cucumber wrapped salmon, miso vinaigrette and pickled radish ..... 59
tataki of fresh black angus beef or yellow fin tuna ..... 57-seared rare and topped with sliced jalapeño and ponzu sauce
crispy rice squares topped w/spicy tuna and jalapeno ..... 57
sashimi \& nigirinigiri33
2 pieces $\mid$ choice of tuna $\mid$ salmon $\mid$ yellow tail| eel $\mid$ shrimp
sashimi494 pieces $\mid$ choice of tuna $\mid$ salmon $\mid$ yellow tail| eel \| shrimpnew style sashimi, spring onions, ginger, sesame61and lemon sauce (choice of salmon or tuna)
hamachi w/ jalapeño and yuzu ..... 65
deep friedcrispy california roll61w/ cucumber, avocado, crabstick, teriyaki and oriental sauceshrimp makimono $w /$ shrimp tempura, cream cheese \& asparagus69
combination platters \& iso rolls
chef's platter | 14 pcs ..... 129echo tuna roll, shrimp roll, nigiri and cucumber wrapped salmon
MAIA platter | 24 pcs ..... 199
tuna roll, double salmon roll, shrimp tempura roll, sashimi and nigiri
spicy tuna roll, w/ spring onion togarashi and spicy mayo ..... 54
echo tuna roll, w/ cucumber, avocado and caviar sauce ..... 56
spicy salmon roll, w/ spring onion togarashi and spicy mayo ..... 59
double salmon roll $w /$ cream cheese, ginger, spring onion and salmon ..... 67
dragon roll $w /$ eel, cucumber, avocado, eel sauce ..... 67
spider roll $w /$ tempura crab, avocado, cucumber, spicy mayo ..... 59
dynamite roll $\mathrm{w} / \mathrm{crab}$ meat, togarashi, cucumber, avocado, spring onion, oriental sauce ..... 62
vegetarian roll w/ cucumber, carrot, red pepper, avocado, asparagus ..... 39
shrimp tempura roll $w /$ shrimp tempura, mayo, avocado, teriyaki sauce ..... 59
crispy shrimp w/ shrimp tempura, avocado, oriental sauce, red tobiko ..... 63
spicy lobster w/ lobster, avocado, spicy mayo ..... 73

