

MAIA
SOUTH POINT

cold

MAIA tuna tartare w/ avocado and asian dressing	57
ceviche trio local catch, yellowfin tuna and faroe islands salmon, in a citrus marinade	53
beef carpaccio w/ arugula salad, pine nuts, drizzled w/garlic infused extra virgin olive oil topped w/ aged parmigiano reggiano	51
barbuda spiny lobster salad in a light citrus dressing, w/ a mix citrus fruit	73

hot

soup of the day our chef' s daily creation	39
south point baltimore crab cake seasoned and toasted chunks of crab, served on a mustard aioli	67
fritto misto a tempura of shrimp, calamari and zucchini, w/ a roasted garlic aioli	49
seared scallops w/green pea and mango chutney	53
antipasto di verdure. (ve) a medley of zucchini, eggplant, and other seasonal veggies, lightly grilled and drizzled w/ extra virgin olive oil	39
tempura of aubergine and zucchini w/ tzatziki (v)	39

salads

(all salads available as starter or main)

caesar salad topped w homemade crostini and shaved aged parmigiano reggiano w/ chicken + 7/10 or w/ shrimp + 9/13	32 39
south point niçoise salad seared fresh yellowfin tuna, mixed salad, french beans, anchovy, hardboiled eggs and potato w/ a citron dressing	61 73
blackened shrimp salad mix green leaves and roasted veggies, sprinkled w/ a chili cilantro dressing	44 54

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spaghetti all' aragosta fresh barbuda lobster w/ a light fresh cherry tomato sauce	95
risotto al gorgonzola w/ red beetroot	63
homemade ravioli w/ spinach and ricotta or lobster	65 85

mains

local daily catch w/ market veggie, cauliflower pur é e, and a creamy lemon caper sauce	78
faroe islands salmon imported fresh, w/ quinoa, pine nut, sultanas, and miso	97
pistacchio crusted tuna steak w/ yellow cauliflower pur é e	96
grilled barbuda lobster w/ market veggies and lemon infused butter and extra virgin olive oil	125
seafood bouillabaisse chunks of fresh seafood w/ spicy coconut curry	97
verdure grigliate (ve) a medley of zucchini, eggplant, asparagus and pumpkin w/ quinoa	67
fire roasted new zealand rack of lamb w/ purple mashed potato, saut é ed asparagus, w/ a light mint sauce	105
roasted free-range chicken breast basmati rice, french beans and fried plantain	67
black angus tenderloin imported fresh w/ potato gratin, brussel sprouts w/ a peppercorn sauce	135
grilled homemade angus beef burger swiss cheese, caramelized onion, whisky glaze “bar-b-q” sauce w/ truffle oil and aged parmigiano reggiano drizzled hand-cut fries	78
aged dry striploin w/ potato wedges and local veggies in its own sauce	115

sides

hand cut fries, plain or w/ aged parmigiano reggiano and truffle oil	15 21
vegetable quinoa	15
basmati rice	13
mixed green side salad	19
fried local plantain	21
french beans or brussel sprouts	21

sweets

antiguan rum baba w/tropical fruit and vanilla Chantilly	35
classic ILLY coffee espresso tiramisu	30
apple cr è me brul é e	30
tapioca pudding w/fresh passion fruit &mango sorbet (gf, ve, df)	35
MAIA chocolate lava cake	43
raspberry and vanilla baked alaska (gf)	45
homemade gelato and sorbet	13/scoop

sushi

small plates

miso soup (ve)	22
edamame in sea salt (ve)	29
seaweed salad w/ ginger dressing (ve)	32
seared sesame tuna served with seaweed salad	54
gyoza chicken dumplings	36
all shrimp tempura w/ zucchini (4 pieces)	54
cucumber wrapped salmon, miso vinaigrette and pickled radish	54
ramil' s thin seared salmon, togarashi, spring onion, ginger soya	52
japanese mixed seafood salad and green leaves	62
tataki of fresh black angus beef or yellow fin tuna seared rare and topped with sliced jalapeño and ponzu sauce	51 54
sashimi & nigiri	
nigiri 2 pieces choice of tuna salmon yellow tail eel shrimp	28
sashimi 4 pieces choice of tuna salmon yellow tail eel shrimp	36
new style sashimi, spring onions, ginger, sesame and lemon sauce (choice of salmon or tuna)	58
hamachi w/ jalapeño and yuzu	58

sushi

deep fried	
crispy california roll w/ cucumber, avocado, crabstick, teriyaki and oriental sauce	58
shrimp makimono w/ shrimp tempura, cream cheese & asparagus	69
combination platters & iso rolls	
chef's platter 14 pcs echo tuna roll, shrimp roll, nigiri and cucumber wrapped salmon	112
MAIA platter 24 pcs tuna roll, double salmon roll, shrimp tempura roll, sashimi and nigiri	196
spicy tuna	52
echo tuna roll w/ cucumber, avocado and caviar sauce	54
spicy salmon roll	56
double salmon roll w/ cream cheese, ginger, spring onion and salmon	58
dragon roll w/ eel, cucumber, avocado, eel sauce	56
spider roll w/ tempura crab, avocado, cream cheese, cucumber, spicy mayo	56
dynamite roll w/ 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	56
crispy shrimp w/ shrimp tempura, avocado, oriental red tobiko	58
spicy lobster w/ lobster, avocado, spicy mayo	69