

*thank you for joining us at MAIA | South Point  
please do let our team know if you have any allergies or dietary restrictions*

### **cold appetizers**

MAIA tuna tartare seasoned fresh line caught tuna served w/ avocado and pomegranate, dressed w/ asian sauce (df, gf w/out crouton)	62
mediterranean tuna tartare seasoned fresh line caught tuna served w/ avocado and shallots, red onion and basil e.v.o.o. (df, gf w/out crouton)	62
mahi mahi or wahoo carpaccio thinly sliced mahi mahi topped w/ cherry tomatoes, yellow pepper, red onion in e.v.o.o. and lemon... a sprinkle of parsley (df, gf w/out crouton)	45
ceviche ceviche of tuna and salmon served w/ crispy crouton (df, gf w/out crouton)	60
burrata pugliese fresh buffalo burrata, roasted peppers, vine ripened tomatoes marinated anchovies, and parmigiano crouton w/ e.v.o.o. (v, gf w/out crouton)	60
beef carpaccio topped w/ rocket, parmigiano crouton, shaved parmigiano reggiano drizzled w/ e.v.o.o. and lemon dressing (gf w/out crouton)	64
aubergine and roasted pepper purée charcoal roasted aubergine w/ garlic and black truffle infused e.v.o.o. and crispy parmigiano crouton (gf w/out crouton)	44

## hot appetizers

MAIA lentil soup w/ our own toasted parmigiano crouton (v, ve, gf w/out crouton)	40
south point baltimore crab cakes baked chunks of crab w/ mustard aioli, topped w/ mango chutney (gf)	74
popcorn shrimp tempura w/ spicy mayo	44
fritto misto mix tempura of local lobster, shrimp, calamari, and zucchini accompanied w/ home-made roasted garlic aioli	60
tempura of aubergine and zucchini w/ tzatziki sauce (v)	42
wagyu beef skewer w/ our parmigiano crouton drizzled w/ e.v.o.o. (gf w/out crouton)	68
crispy grilled octopus w/ aubergine purée and cherry tomatoes	48
when you must have pizza homemade focaccia w/ fresh, tomato, mozzarella, and basil (v)	34

## salads

barbuda spiny lobster salad chunks of fresh lobster set on mix green salad w/ a light creamy citrus dressing (gf)	87
caesar salad classic w/ our own caesar dressing, served w/ parmigiano crouton and shaved parmigiano reggiano (v, gf w/out crouton) (grilled chicken +13 / grilled shrimp +16 / chicken + shrimp +19)	50
south point salad niçoise seared yellowfin tuna with boiled potato, french beans, tomatoes, black olives, and hard-boiled eggs dressed w/ champagne-mustard vinaigrette (gf)	75
crispy duck salad slices of duck breast set on mix green salad w/ pomegranate and french vinaigrette (gf)	73

## pasta

lobster ravioli home-made ravioli stuffed w/ barbuda lobster served w/ fresh cherry tomatoes	117
penne al pomodoro e basilico classic italian tomato sauce with basil (add mozzarella – 9) (v, gf w/out mozzarella)	61

**mains**  
*fish and seafood*

<p>mahi mahi grilled or pan seared w/polenta, baby carrots, and caramelized antigua black pineapple sauce (df, gf)</p>	<p>89</p>
<p>miso salmon pan seared salmon served w/ polenta, french beans, w/ miso sauce (df, gf)</p>	<p>123</p>
<p>sleeping tuna on a pillow of wasabi mashed potatoes, soy-sesame sauce topped w/ julienne of grenadine infused ginger (df)</p>	<p>91</p>
<p>poached barbuda lobster medallions of lobster w/ veggie quinoa and sauteéd garden vegetables w/ e.v.o.o lemon butter (df w/out butter,gf)</p>	<p>143</p>

*meat and poultry*

<p>black angus tenderloin (8oz) served w/ mash potatoes, brussel sprouts and peppercorn beef jus parfumé w/ local aged rum</p>	<p>161</p>
<p>australian lamb rack marinated w/ fresh herbs served w/ polenta, french beans and lemon-grass dip (gf)</p>	<p>132</p>
<p>angus beef burger 8oz homemade patty, served w/ swiss cheese, caramelized onion, whisky bb-q sauce and hand cut truffle parmigiano fries</p>	<p>86</p>
<p>roasted airline chicken breast marinated chicken breast served w/ basmati rice and brussel sprouts (df, df)</p>	<p>87</p>
<p>duck lovers seared duck breast w/ brussel sprouts mango chutney and basmati rice (gf, df)</p>	<p>95</p>

## *vegetarian*

homemade veggie burger layered with lettuce, tomato, and caramelized onion (v, ve) in a tostones bun (add swiss cheese 5)	60
verdure grigliate a medley of grilled veggies -zucchini, eggplant, sweet peppers, tomatoes, and vegetarian kibbey (v, ve, df, gf)	67

## *sides*

hand cut fries, plain (v, ve, df, gf)	19
or w/ aged parmigiano reggiano and truffle oil (v,gf)	26
plantain tostones (v, ve, df, gf)	19
vegetable quinoa (v, ve, df)	24
basmati rice (v, ve, df)	19
mixed green salad (v, ve, df, gf)	24
mashed potatoes plain or wasabi (v, gf)	19

## *sandwiches*

barbuda lobster sandwich served on home-made focaccia w/ fries	87
chicken avocado sandwich dressed w/ spicy mayo, served on home-made focaccia w/ fries	60
mozzarella, avocado and grilled aubergine sandwich drizzled w/ basil infused e.v.o.o. on homemade focaccia w/ fries	52

**sushi**  
*small plates*

miso soup (ve)	26
edamame in sea salt (ve)	30
seaweed salad w/ ginger dressing (ve)	40
seared sesame tuna served with seaweed salad	58
gyoza chicken or pork dumplings	40
shrimp shumai	44
all shrimp tempura w/ zucchini (4 pieces)	57
cucumber wrapped salmon, miso vinaigrette and pickled radish	60
tataki of fresh black angus beef or yellow fin tuna (df) -seared rare and topped with sliced jalapeño and ponzu sauce	58
crispy rice squares topped w/spicy tuna and jalapeno	58
crispy rice squares topped w/spicy salmon and jalapeno	66

*sashimi & nigiri*

nigiri 2 pieces   choice of tuna   salmon   yellow tail   eel   shrimp	34
sashimi 4 pieces   choice of tuna   salmon   yellow tail   eel   shrimp	55
new style sashimi, spring onions, ginger, sesame (df) and lemon sauce (choice of salmon or tuna)	62
hamachi w/ jalapeño and yuzu (df)	66
crispy california roll w/ cucumber, avocado, crabstick, teriyaki and oriental sauce	62
shrimp makimono w/ shrimp tempura, cream cheese, cucumber	71

*combi platters & iso rolls*

chef's platter   14 pcs echo tuna roll, shrimp roll, nigiri and cucumber wrapped salmon	132
MAIA platter   24 pcs tuna roll, double salmon roll, shrimp tempura roll, sashimi and nigiri	203
spicy tuna roll, w/ spring onion togarashi and spicy mayo	55
echo tuna roll, w/ cucumber, avocado and caviar sauce	57
spicy salmon roll, w/ spring onion togarashi and spicy mayo	60
double salmon roll w/ cream cheese, ginger, spring onion and salmon	68
dragon roll w/ eel, cucumber, avocado, eel sauce	68
spider roll w/ tempura crab, avocado, cucumber, spicy mayo	60
dynamite roll w/ crab meat, togarashi, cucumber, avocado, spring onion, oriental sauce	63
vegetarian roll w/ cucumber, carrot, red pepper, avocado, asparagus	40
shrimp tempura roll w/ tempura shrimp, mayo, avocado, teriyaki sauce	60
crispy shrimp w/ tempura shrimp, avocado, oriental sauce, red tobiko	64
spicy lobster w/ lobster, avocado, spicy mayo	75

## desserts

tiramisu'....italian classic! (v) made w/ illy espresso coffee	40
MAIA chocolate lava cake (v) (baked at the moment...please allow 10/12 minutes)	46
apple tart tartin served with vanilla ice-cream (v)	46
banana & antigua rum compote (v, gf) served w/ rum n raisin ice cream and maybe another shot of rum (+15)	41
passion fruit panna cotta	30
home-made gelato & sorbets (2-scoops)	26

## coffee, tea, me...

*(all our coffees are made with italian caffè illy)*

expresso illy caffè	17
cappuccino	19
double espresso	26
latte	19
caffé americano	17
iced coffee	17
french pressed coffee	17
caffè' macchiato	17
selection of teas	13
fresh home-made infusions ginger   fresh mint	14



## fyi.... MAIA | South Point

open for:  
breakfast (7:30am-10:30am), lunch (12 noon), dinner (6pm-10:00pm)  
7 days a week

### **the coffee lounge**

everyday from 8am-3pm, join us in our lounge upstairs  
for amazing illy coffee, fresh pastries  
and a light bistro menu

### **private events**

you can reserve the MAIA | South Point exclusively or a section of  
the restaurant with a personalized menu,  
for special events  
company dinners, business meetings, birthdays (18+), anniversaries...  
ask our team

### **farm to table**

at MAIA we use local products wherever and whenever possible  
bringing you the freshest ingredients  
and supporting our local farmers and fishermen,  
offering genuine fresh local flavour

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we thank you for joining us at MAIA | South Point  
...relax and let our team indulge you in a most  
amazing dining experience!