



# CRAFT



The CRAFT way: we take pride in meticulously aging and crafting our meats, sauces, rubs, dressings, salsas, and other products in-house. We firmly believe that this artisanal approach enhances the flavor profile and quality of our offerings, ensuring a superior culinary experience for our valued customers.

All prices are listed in AED and inclusive of service charges and VAT. If you have any allergens or intolerances, inform our service team prior to ordering.

**D** - Dairy | **G** - Gluten | **V** - Vegetarian | **S** - Shellfish | **A** - Alcohol | **N** - Nuts

## NIBBLES

<b>SPICED RIVER SHRIMP</b> <b>S</b>	38
fried shell-on river shrimp with Louisiana spice	
<b>HUSH PUPPIES</b> <b>V/D/G</b>	38
fried cornbread balls with chipotle mayonnaise	
<b>FRIED OKRA</b> <b>V/D/G</b>	47
pickled, breaded & fried okra with Alabama white sauce	
<b>LOUISIANA GRILLED OYSTERS</b> <b>S/A</b>	110
half-dozen grilled "Dibba Bay" oysters, spiced bourbon butter <i>order per oyster</i>	
<b>JUMBO SMOKED WINGS</b> <b>A</b>	68
smoked & fried chicken wings with spiced Bourbon and garlic Buffalo sauce	
<b>JOSPER ROASTED OCTOPUS</b>	124
Fremantle octopus in spiced dried mandarin rub with roasted lemon and aioli	
<b>CRISPY ONION RINGS</b> <b>V</b>	40
breaded and fried onion rings with our classic bbq sauce	
<b>CRAFT ANDOUILLE SAUSAGE</b>	69
hot smoked & charred Andouille sausage, spiced pineapple chutney, chicken floss	
<b>CRAB BEIGNETS</b> <b>S/G/A</b>	96
blue spanner crabs battered & served with crab coral dipping sauce	
<b>CRAFT CHARCUTERIE BOARD</b> <b>G/A</b>	94
freshly baked pretzel with select cold cuts, house pickles, homemade chicken liver pâté and honey mustard	
<b>FRENCH QUARTER CHEESE BOARD</b> <b>D/G</b>	125
chef selection of mix cheeses with fig and ginger chutney, rye crackers	
<b>SMOKED, FRIED CHICKEN TENDERS</b> <b>D</b>	78
buttermilk smoked & fried chicken tenders with honey mustard dipping sauce	
<b>SHRIMP QUESO</b> <b>S/D</b>	82
creamy shrimp queso, topped with chicken chicharron, served with a garlic butter French stick	
<b>SOUTHERN NACHOS PLATTER</b> <b>D</b>	95
pulled smoked brisket, hot double cheddar cheese sauce, tomatillo salsa, pickled jalapeños and chipotle spiked sour cream	
<b>SMOKED SEAFOOD BOUDIN SAUSAGE</b> <b>A/S/D</b>	75
hot smoked shrimp, salmon, scotch and rice sausage served split with herbed butter sauce and French baguette	

## SANDWICHES

SERVED WITH CHOICE OF HOUSE SALAD OR SEASONED SKIN-ON SKINNY FRIES

<b>PO' BOY</b> <b>G/S</b>	79
traditional New Orleans French loaf with fried breaded shrimp, fresh lettuce, sliced tomato, house pickles and remoulade sauce	
<b>ROASTED WAGYU BEEF SANDWICH</b> <b>G/D</b>	92
thinly shaved Wagyu roast beef, iceberg lettuce, red onion, white cheddar sauce, caramelised onion, jjonaise, crispy onions and bread and butter pickles in our fluffy brioche loaf	
<b>CRAFT SIGNATURE BURGER</b> <b>G/D</b>	95
the Crafty classic double smashed beef burger with pickled diced dill onions, cheddar, fried garlic, crispy onions and charred mayonnaise	
<b>GRILLED CHICKEN PO'BOY</b> <b>G/D</b>	85
fresh housemade baguette with grilled chicken, pickled carrot, jalapeño, coriander, green onion and our secret sauce	
<b>BEEF BRISKET BURNT END SLIDERS</b> <b>G/D</b>	79
three caramelised beef brisket sliders with slaw, pickles & chipotle mayonnaise served in our brioche slider buns	
<b>CRAFT BUFFALO FRIED CHICKEN SANDWICH</b> <b>G/D</b>	88
crispy fried chicken tenders in our spicy Buffalo sauce with iceberg lettuce slaw, secret mayo, pickled cucumber, fried garlic and chicken floss	

## CRAFT SOURDOUGH PIZZA

<b>CLASSIC MARGHERITA</b> <b>G/D/V</b> 70 CM	125
per slice	24
<b>PEPPERONI</b> <b>G/D</b> 70 CM	145
per slice	32

## THE SIDES

<b>MAC N CHEESE</b> <b>G/D/V</b>	55
<b>JOSPER ROASTED BROCCOLI</b> <b>V/N</b>	46
<b>CRAFT SLAW</b> <b>V/N</b>	50
<b>CLASSIC POTATO SALAD</b>	46
<b>DILL &amp; CITRUS COMPRESSED CUCUMBER BATONS</b> <b>V</b>	25
<b>CHARRED &amp; SMOKED CORN RIBS</b> <b>V/D</b>	46
<b>SEASONED SKIN-ON SKINNY FRIES</b> <b>V</b>	35
<b>CREAMY WHIPPED POTATOES</b> <b>V/D</b>	38
<b>HOMEMADE FRESHLY BAKED PRETZEL</b> <b>G/D/V</b>	46

## MAINS

<b>MAW BETTY'S CAJUN JAMBALAYA</b>	135
made with smoked sausage & chicken, peppers, onion, garlic and rice	
<b>NEW ORLEANS SHRIMPS &amp; GRITS</b> <b>S/D</b>	115
pan-fried jumbo shrimp over creamy whole grits with creole bbq sauce and puffed coral chips	
<b>CRAFT RIB-EYE STEAK</b>	265
300g Grange Black Angus rib-eye steak with creamy herbed baked baby potatoes, sauteed broccolini and mushroom sauce	
<b>PALE ALE BATTERED FISH &amp; CHIPS</b> <b>G</b>	129
pale ale battered local king fish with fat chips, fried green tomatoes and remoulade sauce	
<b>OLD FASHIONED STICKY CHICKEN</b> <b>A</b>	124
on a rice clay pot with steamed snake beans	
<b>CAJUN SHRIMP AND SAUSAGE SKEWERS</b> <b>S</b>	119
with sweet corn, coconut rice and crispy garlic	
<b>SMOKED BEEF RIB</b>	285
King Island beef rib with sweet potato mash, green beans and pickled onion salad	
<b>CRISPY CAULIFLOWER &amp; GRITS</b> <b>G/D/V</b>	85
crispy breaded fried smoked cauliflower with creamy grits	
<b>GRILLED LOUISIANA SPICED FISH</b> <b>D</b>	145
with smoked pepper, red rice pilaf, buttery broccolini served with Cajun lemon butter sauce	
<b>CREOLE HOT SAUSAGES</b> <b>G/D</b>	112
with cheesy tater tot bake and pickle salad	
<b>SMOKED BEEF PIE</b> <b>G/D</b>	118
smoked beef rib "lattice pie" with pepper jack whipped potatoes and gravy	
<b>SMOKED CHICKEN TAGLIATELLE</b> <b>G/D</b>	115
pulled smoked chicken and tomatoes in our Cajun spiced cream cheese sauce, topped with crispy crumbled Andouille sausage	

## SALADS

ADD CHICKEN FOR AED 15  
ADD SHRIMP FOR AED 15

<b>HOUSE SALAD</b> <b>V/D</b>	68
mixed leaves, avocado & tomato with Roquefort dressing	
<b>FRESH LOCAL BURRATA</b> <b>V/D</b>	75
heirloom tomatoes, soft herbs and black garlic vinaigrette	
<b>CLASSIC CAESAR SALAD</b> <b>D/G</b>	68
with Caesar dressing and Parmesan croutons	

## SMOKEHOUSE

<b>YARABAH 14-DAY DRY AGED BEEF BRISKET</b>	55
<b>YARABAH BEEF TRI TIP</b>	55
<b>"KING ISLAND" BEEF RIBS</b>	60
full rib (approx 450g)	240
<b>SMOKED CHICKEN</b>	
whole	120
half	60
quarter	30
<b>HOUSE SMOKED ANDOUILLE SAUSAGES</b>	45
made with beef and duck	
<b>COAL-ROASTED "JUMBO" SHRIMPS</b>	per piece 38
<b>CREOLE SPICED BEEF CHORIZO SAUSAGE</b>	35
<b>SMOKED CANDIED SALMON</b>	55
<b>YARABAH BEEF BRISKET BURNT ENDS</b>	50

## SMOKEHOUSE PLATTERS

ALL PLATTERS COME WITH PICKLES & SAUCES  
YOU CHOOSE OR LET THE CHEFS DECIDE FOR YOU

<b>200G SMOKED MEAT PLATTER</b>	135
with any 1 side	
<b>400G SMOKED MEAT PLATTER</b>	265
with any 2 sides	
<b>800G SMOKED MEAT PLATTER</b>	489
with any 4 sides	
<b>1200G SMOKED MEAT PLATTER</b>	729
with any 4 sides	
<b>VEGETARIAN (SERVES 1)</b>	123
smoked pumpkin, cauliflower steak, corn ribs, 1 side	



# SWEET TREATS

**Crafty French quarter cheese board, fig and ginger chutney, rye crackers (D / G)**

125AED

**Beignets, coconut – cocoa pastry cream, poached strawberries, popping candy (D / G)**

49AED

**Hot muddy Mississippi cookie, vanilla ice cream, toasted marshmallow, date syrup (A / G / D / N)**

65AED

**Coffee semifreddo, chocolate banana chips, pistachio, root beer caramel (D / N)**

52AED

**When life gives you lemons: lemon frozen yoghurt, lemon posset (A / D)**

\*Pair with a shot of house limoncello for +11 aed

55AED

**Crafty ice cream selection (D):  
vanilla, orange caramel and chocolate**

45AED

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