

Claddagh

OYSTER HOUSE

Oysters

VALLEY PEARL

Plump, firm meat with a medium brininess and a clean sweet finish.

SAVAGE BLONDE

Meat is full and sweet with a briny flavour typical of North Shore, PEI oysters.

MALPEQUE

Delicate meat with a slightly saltier finish than most.

LITTLE WILLYS

The mini version of Malpeque Oysters, great for those who like a smaller choice.

FEATURE OYSTER

Rotating options.

All served with housemade cocktail sauce, local cider mignonette and fresh horseradish.

Individual - \$3

1/2 dozen - \$18

Dozen - \$36

Lighter Fare

OYSTERS ROCKEFELLER

1/2 dozen baked oysters with fennel bacon-spinach cream & Parmesan. \$20

FRIED CLAMS

Corn flour dusted, house tartar sauce & lemon. \$18

JERK SPICED CRAB LEGS

Chili-garlic butter, green onion & lime. MARKET PRICE

CRAB & LOBSTER CAKES

Smoked tuna mayo, celeriac slaw, tobiko roe & pea shoots. \$18

CLADDAGH CHOWDER

Market fish in a creamy broth. Served with a cheddar biscuit. \$15

CURRY PICKLED BEET SALAD

Maple sponge toffee, spiced walnuts, blue cheese & herb aioli. \$13

KALE CAESAR

Bacon lardons, garlic crumbs, clothbound cheddar & caper dressing. \$14

GARDENERS GREENS

Spiced nut granola, shaved cheddar & roasted shallot dressing. \$13

SHRIMP TEMPURA

Sriracha mayo, kabayaki, togarashi & green onion. \$18

ISLAND BLUE MUSSELS

White wine & garlic or flavour of the day. \$14

SLOW ROASTED PORK RIBS

Chili-hoisin glaze, toasted peanuts & green onion. \$15

LOBSTER RISOTTO

PEI lobster, cream, green onion & Parmesan. \$20

RICOTTA GNUDI

Vegetable crisps, fried sage & carrot-kimchi bisque. \$19

Mains

CLADDAGH SURF N TURF

Maple-glazed pork belly, bronzed scallops & apple-raisin chutney. \$35

SEAFOOD PASTA

Shrimp, scallops & mussels with herb-garlic pasta & grilled sourdough bread. \$36

PAN ROASTED HALIBUT

Jerk-spiced shrimp cream. \$35

CAST IRON BURGER

Peppered dry-cured bacon, aged white cheddar, pickles, red onion & Dijonnaise. \$18

MAPLE MUSTARD GLAZED SALMON

Herb butter & pea shoots. \$30

CERTIFIED ISLAND BEEF

Tenderloin 6oz. \$38 8oz. \$44
Striploin 10oz. \$38
Aged in-house for a minimum of 45 days. Peppercorn jus.

BRICK-PRESSED CHICKEN

Herb pan jus. \$30

PORTOBELLO MUSHROOM WELLINGTON

Oven roasted tomato cream. \$24

ROASTED RACK OF LAMB

Red wine & herb demi.
1/2 rack \$38
Full rack \$60

Starches

Roasted Fingerlings

Brown butter & rosemary

Colcannon

Irish mash

Dressed Greens

Shallot dressing

Fried Herb Risotto

Lemon aioli

Add Ons

Scallops \$14

Shrimp Tempura (3pc) \$12

Grilled Sourdough Bread \$4

Small Kale Caesar \$8

Small Green Salad \$7

Small Beet Salad \$7

Sherry-Glazed Mushroom & Onions \$6

Desserts \$8 Ea.

STICKY DATE

Whiskey toffee sauce, crème anglaise & French vanilla ice cream.

VANILLA CRÈME BRULE

Toasted almond cookie.

PEANUT BUTTER CHOCOLATE MOUSSE

Chocolate ganache & flaked salt.

BLUEBERRY & WHITE CHOCOLATE BREAD PUDDING

Whiskey toffee sauce & whipped cream.