

Claddagh

OYSTER HOUSE

Oysters

UNCLE WILLY'S

Delicate meat with a slightly saltier finish than most.

VALLEY PEARLS

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

GOWANBRAE

Crisp, briny flavor profile with a soft, sweet finish.

LITTLE WILLY'S

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

FORTUNE BAY

Sharp brine with crunchy meats and a sweet vegetal finish.

FEATURE

Rotating option.

Individual - \$3 1/2 dozen - \$18 Dozen - \$36

Lighter Fare

OYSTERS ROCKEFELLER

1/2 dozen baked oysters with fennel bacon-spinach cream & Parmesan.
\$21

FRIED CLAMS

Corn flour dusted, house tartar sauce & lemon.
\$19

JERK SPICED CRAB LEGS

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

CRAB & LOBSTER CAKES

Smoked tuna mayo, celeriac slaw, tobiko roe & pea shoots.
\$22

CLADDAGH CHOWDER

Market seafood in a creamy broth. Served with a cheddar biscuit.
\$16

PICKLED BEET SALAD

Maple sponge toffee, spiced walnuts, blue cheese, pea shoots & herb aioli.
\$15

SEASONAL BERRIES & GRANOLA SALAD

Berries, spiced nut granola, goat cheese & 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

CRISPY PORK RIBS

Chili-hoisin glaze, toasted peanuts & green onion.
\$20

LOBSTER RISOTTO

PEI lobster, cream, green onion & Parmesan.
\$23

KALE CAESAR

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

Mains

CLADDAGH SURF N TURF

Maple-glazed pork belly, bronzed scallops & apple-raisin chutney.
\$36

SEAFOOD PASTA

Shrimp, scallops & mussels with herb-garlic pasta & clothbound cheddar.
\$35

PAN ROASTED HALIBUT

Smoked tomato & black garlic beurre blanc.
\$35

CAST IRON BURGER

House ground beef, braised pepper pork jam, caramelized onions & blue cheese.
\$19

MAPLE-MUSTARD GLAZED SALMON

Herb butter & pea shoots.
\$30

CERTIFIED ISLAND BEEF

Tenderloin 6oz. \$38 8oz. \$44
Striploin 10oz. \$38
Peppercorn jus.

BRICK-PRESSED CHICKEN

Herb pan jus.
\$30

PORTOBELLO MUSHROOM WELLINGTON

Oven roasted tomato cream.
\$26

ROASTED RACK OF LAMB

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

THE "DILLY" ICIOUS

Classic lobster roll with herb aioli & side kale Caesar salad.
\$24

BOILED PEI LOBSTER

Lemon & drawn butter.
MARKET PRICE

Starches

Roasted Fingerlings

Brown butter & rosemary

Colcannon

Irish mash

Dressed Greens

Shallot dressing

Ancient Grain Salad

Lemon & cilantro

Baby Boiled Potatoes

ADL butter

Add Ons

Bronzed Scallops (3pc) \$12

Smoked Shitake Mushroom Jus \$6

Grilled Sourdough Bread \$4

Side Kale Caesar \$8

Side Berry Salad \$8

Side Beet Salad \$7

Sherry-Glazed Mushroom & Onions \$6

Desserts \$8 Ea.

STICKY DATE PUDDING

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

VANILLA CRÈME BRÛLE

Toasted almond cookie.

PEANUT BUTTER CHOCOLATE MOUSSE

Chocolate ganache & flaked salt.

WHITE CHOCOLATE & BLUEBERRY BREAD PUDDING

Whiskey toffee sauce & whipped cream.