

Claddagh

OYSTER  HOUSE

Oysters

Individual - \$3.50

1/2 dozen - \$20

Dozen - \$38

Lighter Fare

CRISPY FRIED SEAFOOD CAKE

Roasted red pepper compote, tobiko roe and saffron aioli.

\$19

CLADDAGH SEAFOOD CHOWDER GF

Market fish in a creamy broth with a cheddar biscuit.

\$17

OYSTER ROCKEFELLER GF

Five baked Malpeque oysters with fennel, bacon, spinach, cream and parmesan.

\$20

LOBSTER ARANCINI

PEI lobster, lemon aioli and clothbound cheddar.

\$22

SHRIMP TEMPURA

Sriracha mayo, kabayaki, togarashi & green onion.

\$20

STEAMED ISLAND MUSSELS GF

Choice of wine & garlic or flavour of the day.

\$17

KALE CAESAR SALAD GFO

Bacon lardons, garlic crumbs, clothbound cheddar & caper dressing.

\$16

GRILLED CORN & ARUGULA SALAD V

Oven dried tomatoes, wheat berries, dried corn and basil pesto dressing.

\$18

SUMMER BERRY SALAD GFO V

Goat's cheese, local greens, spiced nut granola and roasted shallot dressing.

\$15

BEEF CARPACCIO GF

Pickled pearl onions, crispy capers, potato frites and smoked cheese.

\$20

GLAZED PORK RIBS

½-rack of slow roasted pork ribs, toasted peanuts, green onion and chili-hoisin glaze.

\$22

JERK SPICED CRAB LEGS GF

Chilli-garlic butter, green onion and lime.

MARKET PRICE



Mains

CLADDAGH SURF N TURF GF

Maple glazed pork belly, bronzed scallops and apple-raisin chutney.

\$45

GRILLED HALIBUT GF

Yuzu-fennel salad and cilantro puree.

\$44

PORTOBELLO WELLINGTON V

Roasted red pepper cream.

\$34

CRISP SKIN SALMON GF

Charred corn relish.

\$38

PEI LOBSTER DINNER GF

Lemon and drawn butter.

MARKET PRICE

PEI LOBSTER ROLL GFO

PEI lobster, toasted bun, herb aioli, served with crinkle cut fries and dressed greens.

MARKET PRICE

SEAFOOD PASTA

Scallops, shrimp and mussels with grilled sourdough and clothbound cheddar.

\$40

BRICK PRESSED CHICKEN GF

Herb pan jus.

\$36

GRILLED BEEF STRIPLOIN GF

Creamy peppercorn demi.

\$48

HOUSE BURGER GFO

Caramelized onion, lettuce, tomato, pickles, bacon, cheddar and herbed aioli.

\$22

TENDERLOIN STEAK SANDWICH

Garlic toast, caramelized onion, blue cheese and peppercorn cream.

\$32 GFO

MARKET DAILY FEATURE

A perfect opportunity to try something either sustainably caught, harvested or 100% PEI.

MARKET PRICE

Starches

Roasted Fingerlings

Rosemary butter

Colcannon

Irish mash

Dressed Greens

Shallot dressing

Creamy Baby Reds

ADL cheddar

Add Ons

Bronzed Scallops (3) \$14

Grilled Sourdough \$6

1/2 Kale Caesar \$8

1/2 Summer Berry Salad \$8

Sherry Glazed Mushroom & Onion \$6

GFO Gluten-Free Option

GF Gluten-Free

V Vegetarian