

# Claddagh

OYSTER HOUSE

## Lighter Fare

### CRISPY SEAFOOD CAKES

Smoked fish mayo, tobiko roe and celeriac slaw.

\$23

### CLADDAGH SEAFOOD CHOWDER

Landon's award-winning chowder.

\$17

### OYSTERS ROCKEFELLER

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

\$22

### LOBSTER RISOTTO

PEI lobster, cream, green onion and parmesan.

\$MKT

### SHRIMP TEMPURA

Sriracha mayo, togarashi, kabayaki and green onion.

\$20

### STEAMED ISLAND MUSSELS

White wine, garlic and grilled sour dough.

\$17

### KALE CAESAR SALAD

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

\$16

### GLAZED PORK RIBS

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

\$22

### JERK SPICED CRAB

Chili-garlic butter, green onion and lime.

\$MKT

### SOUP OF THE DAY

Please ask server for today's option.

\$MKT

### FRIED GOAT'S CHEESE SALAD

Crisp apple, spiced nut granola and roasted shallot dressing.

\$17

### PICKLED BEET SALAD

Maple sponge toffee, spiced walnuts, blue cheese, herbed aioli and pea shoots.

\$17

## Oysters

Individual - \$3.50

1/2 - dozen - \$20

Dozen - \$38

## Mains

### CLADDAGH SURF 'N' TURF

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

\$44

### GRILLED HALIBUT

Lemon-caper cream.

\$44

### MAPLE MUSTARD GLAZED SALMON

Herb butter and pea shoots.

\$38

### SEAFOOD PASTA

Scallops, shrimp, mussels with grilled sour dough and clothbound cheddar

\$40

### BRICK PRESSED CHICKEN

Herb pan jus.

\$38

### CERTIFIED ISLAND BEEF

Aged a minimum of 40 days. Served with smoked thyme jus.

#### STRIPLOIN

10oz. \$52

16oz. \$72

#### TENDERLOIN

6oz. \$53

8oz. \$68

#### RIBEYE

12oz. \$54

16oz. \$70

### CHAR GRILLED BURGER

Caramelized onion, ADL cheddar, bacon, mustard and ketchup.

\$19

### PUNJABI CHANA MASALA

Authentic masala from Northern India with cumin rice, puri fried bread and a ginger chickpea stew.

\$32

### BRAISED BEEF SHORT RIB

Onion rings and Cabernet-molasses jus.

\$44

### MEAL FOR TWO

Please ask server for today's option.

\$MKT

### ROASTED RACK OF LAMB

Frangelico-mint jus.

½-rack \$50

Full rack \$75

## Side Options

#### Colcannon

Irish mashed potato

#### Roasted Fingerlings

Black garlic butter

#### Dressed Greens

Shallot dressing

#### Creamy Baby Reds

Red onion & spinach

#### Salt Roasted Baked Potato

ADL butter

## Add Ons

Bronzed Scallops (3) \$14

Grilled Sourdough \$6

1/2 Kale Caesar \$8

1/2 Beet Salad \$8

Sherry Glazed Mushroom & Onion \$6

GFO Gluten-Free Option

GF Gluten-Free

V Vegetarian