

LIGHTER FARE

OYSTER ROCKEFELLER - \$27 GF

½-dozen baked oysters, fennel, bacon-spinach cream, and parmesan.

SEAFOOD CAKES - \$26

Charred corn relish, tobiko roe, and lemon aioli.

TEMPURA SHRIMP - \$21

Togarashi, kabayaki and sriracha mayo.

STEAMED MUSSELS - \$19 GFO

White wine and garlic with grilled sourdough.

GLAZED PORK RIBS - \$23

½-rack of slow roasted ribs with peanuts and chili-hoisin glaze.

FRIED CLAMS - \$26

Corn flour dusted, lemon, and tartar sauce.

LOBSTER RISOTTO - \$MKT GF

Green onion, garlic, cream, and parmesan cheese.

CRUSTED GOAT’S CHEESE - \$19 V

Salted toasts and apple butter.

SEAFOOD CHOWDER - \$20 GFO

Market fish in a creamy broth with a cheddar biscuit.

JERK SPICED CRAB LEGS - \$MKT GF

Green onion, lime, and chili-garlic butter.

SALADS

KALE CAESAR - \$18 GFO VO

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

SUMMER BERRY - \$16 GFO

Spiced nut granola, goat’s cheese, and roasted shallot dressing.

TOMATO & PEACH - \$22 GF

Burrata cheese, basil, olive oil, flaked salt, and balsamic reduction.

SIDES

COLCANNON

Irish mashed potatoes.

ROASTED FINGERLINGS

Black garlic butter.

DRESSED GREENS

Shallot dressing.

CREAMY BABY REDS

Pesto cream.



OYSTERS

EACH - \$4

HALF-DOZEN - \$22

DOZEN - \$42

CLADDAGH SURF ‘N’ TURF - \$46 GF

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

GRILLED HALIBUT - \$48 GF

Pickled fennel and yuzu salad.

MAPLE - MUSTARD

GLAZED SALMON - \$40 GF

Herb butter.

PORTOBELLO WELLINGTON - \$38 V

Roasted red pepper cream.

BRICK PRESSED CHICKEN - \$42 GF

Herb pan jus.

PEI LOBSTER ROLL - \$MKT GFO

Chilled PEI lobster salad, lettuce, tomato, and herb aioli.

CHARGRILLED BURGER - \$24 GFO

Bacon lardons, lettuce, tomatoes, cheddar and garlic aioli.

BRAISED BEEF SHOR TRIB - \$48 GFO

Onion rings and cabernet-molasses jus.

BOILED LOBSTER DINNER - \$MKT

Boiled PEI Lobster, lemon, and drawn butter.

CATCH OF THE DAY - \$MKT

Please ask your server for today’s option.

6 OZ. TENDERLOIN - \$60 GF

10 OZ. STRIPLOIN - \$62 GF

12 OZ. RIBEYE - \$64 GF

Our beef is raised here on PEI and comes from potato and grass-fed cattle. Served with brandy peppercorn demi glace.

ADD-ONS

BRONZED SCALLOPS - \$15

GRILLED SOURDOUGH - \$8

SHERRY GLAZED MUSHROOMS - \$8

½-KALE CAESAR - \$10

½-SUMMER BERRY - \$10

CLADDAGH CLASSICS

CERTIFIED
ISLAND BEEF