



### OYSTER ROCKEFELLER - \$27 GF

1/2-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**

1/2-rack of slow roasted ribs with peanuts and chilihoisin 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.

#### 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.

# **COLCANNON**

Irish mashed potatoes.

# ROASTED FINGERLINGS

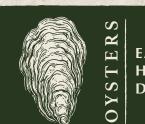
Black garlic butter.

### **DRESSED GREENS**

Shallot dressing.

### **CREAMY BABY REDS**

Pesto cream.



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** 

1/2-KALE CAESAR - \$10

1/2-SUMMER BERRY - \$10

GF Gluten-Free

GFO Gluten-Free Option

V Vegetarian

VO Vegetarian Option