

LIGHTER FARE

SEAFOOD CHOWDER - \$20 **GFO**

Market fish in a creamy broth with a cheddar biscuit.

STEAMED MUSSELS - \$19 **GFO**

White wine and garlic with grilled sourdough.

LOBSTER RISOTTO - \$MKT **GF**

Green onion, garlic, cream and parmesan.

OYSTER ROCKEFELLER - \$27 **GF**

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

TEMPURA SHRIMP - \$21

Togarashi, kabayaki and sriracha mayo.

CRUSTED GOAT'S CHEESE - \$19 **V**

Salted toasts and apple 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 shallots dressing.

ADD CHICKEN - \$6 ADD SCALLOPS - \$15



OYSTERS

EACH - \$4

HALF-DOZEN - \$22

DOZEN - \$42

PAN FRIED HADDOCK - \$28 **GFO**

Basmati rice, summer salad and zucchini relish.

FISH N CHIPS - \$24

Tempura battered haddock, chip shop curry and tartar sauce.

PORK RIBS - \$26

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

CHOWDER AND SANDWICH - \$MKT

Today's feature sandwich with a bowl of Claddagh chowder.

HOUSE GROUND BURGER - \$24 **GFO**

Lettuce, tomatoes, cheddar, bacon lardons and roasted garlic aioli.

FRIED CLAMS - \$26

Corn flour dusted, lemon, and tarter sauce.

PEI LOBSTER ROLL - \$MKT **GFO**

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

ENTREES

GF Gluten-Free

GFO Gluten-Free Option

V Vegetarian

VO Vegetarian Option

PARTIES OF 8 OR MORE SUBJECT TO AUTOMATIC 18% GRATUITY