Claddagh OYSTER HOUSE

131 SYDNEY ST. CHARLOTTETOWN PEI
FRESH, LOCAL INGREDIENTS

OYSTERS

EACH - $4
HALF-DOZEN - $22
DOZEN - $42

We have a constantly changing selection that showcases different growers and the flavors of our coastal waters. Served with peppered seafood sauce, mignonette, fresh grated horseradish, hot sauce and lemon.

LIGHTER FARE

OYSTER ROCKEFELLER - $25 GF
½-dozen baked oysters, fennel, bacon-spinach cream, and parmesan.

TEMPURA SHRIMP - $21
Togarashi, kabayaki and sriracha mayo.

STEAMED MUSSELS - $18 GFO
White wine and garlic with grilled sourdough.

GLAZED PORK RIBS - $22
½-rack of slow roasted ribs with peanuts and chili-hoisin glaze.

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.

SOUP OF THE DAY - $14
Please ask your server for today's creation.

BRAISED BEEF & POTATO PEROGIES - $23
Caramelized onion, crème fraiche and bacon blue cheese cream.

SALADS

KALE CAESAR - $18 GFO
Bacon lardons, garlic crumbs, clothbound cheddar, and caper dressing.

WINTER SALAD - $16 GFO V
Crisp apples, pomegranate seeds, goat's cheese, spiced nut granola and roasted shallot dressing.

PICKLED BEET SALAD - $18 GF V
Spiced walnuts, blue cheese, sponge toffee and herb aioli.

SIDES

COLCANNON
Irish mashed potatoes.

ROASTED FINGERLINGS
Black garlic butter.

DRESSED GREENS
Shallot dressing.

CREAMY BABY REDS
Basil walnut pesto.

FRITES
Truffle salt & clothbound cheddar.

CLADDAGH CLASSICS

CLADDAGH SURF 'N' TURF - $46 GF
Maple glazed pork belly, bronzed scallops, and apple-raisin chutney.

GRILLED HALIBUT - $46 GF
Lemon-caper cream.

MAPLE - MUSTARD GLAZED SALMON - $40 GF
Herb butter.

PORTOBELLO WELLINGTON - $38 V
Roasted red pepper cream.

BRICK PRESSED CHICKEN - $40 GF
Herb pan jus.

CHARGRILLED BURGER - $24 GFO
Caramelized onions, smoked gouda, Cajun bacon jam and garlic aioli.

BRAISED BEEF SHORT RIB - $48 GFO
Onion rings and cabernet-molasses jus.

LOBSTER SPAGHETTI - $MKT
1lb lobster, bacon lardons and lobster brandy cream.

STEAK FRITES - $40 GF
Grilled 6oz. sirloin, truffle-cheddar frites and brandy peppercorn cream.

MEAL FOR TWO - $MKT
Please ask your server for today's option.

CERTIFIED ISLAND BEEF

6 OZ. TENDERLOIN - $68 GF

10 OZ. STRIPLOIN - $66 GF

12 OZ. RIBEYE - $72 GF

Our beef is raised here on PEI and comes from potato and grass-fed cattle. Served with a smoked mushroom-thyme demi glace.

ADD-ONS

BRONZED SCALLOPS - $16
GRILLED SOURDOUGH - $6
SHERRY GLAZED MUSHROOMS - $8
½-KALE CAESAR - $10
½-WINTER GREENS - $9
½-BEET SALAD - $10

GF Gluten-Free GFO Gluten-Free Option V Vegetarian VO Vegetarian Option

PARTIES OF 8 OR MORE SUBJECT TO AUTOMATIC 18% GRATUITY

Claddagh
OYSTER HOUSE

131 SYDNEY ST. FRESH, LOCAL INGREDIENTS CHARLOTTETOWN PEI

OUR STORY

CLADDAGH IS A SMALL FISHING VILLAGE IN GALWAY CITY, IRELAND.

In 1983, talented Irish chef, Liam Dolan, moved to Charlottetown... and met a girl! Together he and Kim opened "The Claddagh Room" in 1983 in this building that had sat vacant for 7 years after a fire in the 1970's. The street, at the time, was a less than desirable area and their vision was to transform the area into a thriving part of the city's downtown core. With personal service, fresh supply from Island farmers and fishers, The Claddagh quickly became the "place to eat" in Charlottetown.

In 1985, they expanded the business and opened PEI's first Irish pub on the upper level as The Olde Dublin Pub. A menu rich in Irish cuisine, culture, and flare, it has become a hub within the city and well known for its good food and beverage, friendly service, and live music.

In 2018, the Dolans retired and sold the businesses to two local entrepreneurs Kent MacPhee and Kent Scales.

Both Prince Edward Island sons of Irish and Scottish ancestry, they remain committed to the original philosophy and values of this special place.

The Claddagh has received numerous awards of distinction through the years including a Canadian Shellfish Excellence Award in 2018.

In 2024, The Claddagh Oyster House went through a major renovation to modernize the property yet preserve the historic touches and elegance of the building.

We hope you enjoy our beloved Claddagh Oyster House and "Welcome Home."

Slainte!

Kent MacPhee & Kent Scales

The Claddagh ring is a symbol of love and friendship originating from the fishing village of Claddagh near Galway City, Ireland.

First used as a symbol by the "Fishing Kings of Claddagh" in the 17th century, the design of the ring features a heart encircled by two hands with a crown above.

*The hands are for **Friendship***
*the heart is for **Love***
*and **Loyalty** is shown*
with the crown up above