Claddagh OYSTER HOUSE

131 SYDNEY ST. FRESH, LOCAL INGREDIENTS CHARLOTTETOWN PEI

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

SEAFOOD CHOWDER - $20 GFO
Market fish in a creamy broth with a cheddar biscuit.

SOUP OF THE DAY - $14 GFO
Please ask your server for today's creation. Served with grilled sourdough.

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

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

CRUSTED GOAT'S CHEESE - $19
Salted toasts and apple butter.

SALADS

KALE CAESAR - $18 GFO VO
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.

ADD CHICKEN - $6 ADD SCALLOPS - $15
ADD 6OZ. SIRLOIN - $21

ENTREES

PAN FRIED HADDOCK - $28 GFO
Basmati rice, winter salad and zucchini relish.

PORK RIBS - $22
½-rack of slow roasted ribs with peanuts and chili-hoisin glaze. Served with house cut fries.

HOUSE GROUND BURGER - $24 GFO
Caramelized onions, smoked gouda, Cajun bacon jam and garlic aioli. Served with house cut fries.

STEAK SANDWICH - $30 GFO
Grilled beef sirloin, garlic bread, caramelized onions and peppercorn cream. Served with house cut fries.

FISH N CHIPS - $24
Tempura battered haddock, chip shop curry and tartar sauce. Served with house cut fries.

BLACKENED CHICKEN PASTA - $22
Cajun chicken, mushrooms, green onion, gemelli pasta and parmesan.

SOUP & SANDWICH - $18
Please ask your server for today's options.

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

PARTIES OF 8 OR MORE SUBJECT TO AUTOMATIC 18% GRATUITY