

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

SALT COD CAKES - \$22

Herb salad and tomato chow.

OYSTER ROCKEFELLER - \$30 GF

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

TEMPURA SHRIMP - \$21

Togarashi, kabayaki and sriracha mayo.

STEAMED MUSSELS - \$19 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 - \$40 GF

Green onion, lime, and chili-garlic butter.

LOBSTER RISOTTO - \$40 GF

Cream, green onion and parmesan.

FRIED CLAMS - \$24

Corn flour dusted, lemon, and tarter sauce.

SALADS

KALE CAESAR - \$20 GFO

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

SEASONAL SALAD - \$18 GFO V

In season ingredients, goat's cheese, spiced nut granola and roasted shallot dressing.

TOMATO & PEACH SALAD - \$24 GF V

Heirloom tomatoes, peaches, burrata cheese, basil, olive oil and balsamic.

GF Gluten-Free

GFO Gluten-Free Option

V Vegetarian

VO Vegetarian Option

PARTIES OF 8 OR MORE SUBJECT TO AUTOMATIC 18% GRATUITY

CLADDAGH CLASSICS

CLADDAGH SURF 'N' TURF - \$52 GF

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

GRILLED HALIBUT - \$54 GF

Pickled zucchini and herb puree.

MAPLE - MUSTARD GLAZED SALMON - \$40 GF

Herb butter.

PORTOBELLO WELLINGTON - \$38 V

Roasted red pepper cream.

BRICK PRESSED CHICKEN - \$42 GF

Herb pan jus.

CHARGRILLED BURGER - \$24 GFO

PEI cheddar cheese, caramelized onion, tomato, lettuce and burger sauce.

BRAISED BEEF SHORT RIB - \$48 GFO

Onion rings and cabernet-molasses jus.

BOILED PEI LOBSTER - \$MKT GF

Lemon and drawn butter.

LOBSTER ROLL - \$40 GFO

Grilled bun, lettuce, tomato and herb aioli.

SEAFOOD PASTA - \$54

Scallops, shrimp, mussels, lobster, charred tomatoes and lemon-kale pesto cream.

CATCH OF THE DAY - \$MKT

Made of today's in season ingredients.

CERTIFIED ISLAND BEEF

12 OZ. RIBEYE - \$72 GF

10 OZ. STRIPLOIN - \$68 GF

6 OZ. TENDERLOIN - \$70 GF

Our beef is raised here on PEI and comes from grass, fodder and potato fed cattle.

Served with sauce bordelaise and black garlic butter.

SIDES

COLCANNON

Irish mashed potatoes.

ROASTED FINGERLINGS

Black garlic butter.

DRESSED GREENS

Shallot dressing.

CREAMY BABY REDS

Lemon and kale pesto.

ADD-ONS

BRONZED SCALLOPS - \$16

GRILLED SOURDOUGH - \$6

SHERRY GLAZED MUSHROOMS - \$8

½-KALE CAESAR - \$10

½-SEASONAL SALAD - \$9