



SOUPS & SALADS

Caesar Salad

Crisp lettuce, bacon bits, parmesan cheese, croutons, creamy Caesar dressing. **GFO**
Sm \$9 / Lrg \$14

Beet Salad

Roasted beets and chickpeas, lettuce blend, walnuts, dried cranberries and goat cheese with a fennel poppyseed dressing. **GF V**
Sm \$9 / Lrg \$16

Garden Salad

Lettuce blend, tomatoes, mixed peppers, red onions and cucumber, mustard vinaigrette. **GF**
Sm \$9 / Lrg \$14 **VV**

Tex Mex Salad

Crisp lettuce, bacon bits, pickles, red onions, tomato and cheese. In house made Thousand Island dressing, topped with spiced tortilla strips. **GF**
Sm \$9 / Lrg \$16

Seafood Chowder

Scallops, shrimp, haddock, salmon and lobster.
Cup \$10 Bowl \$17

Daily Soup

Ask your server.
Cup \$8 Bowl \$12

UPGRADE ANY SALAD WITH:

Chicken \$6 / Ground Beef \$6 / Shrimp \$8 / Bacon Wrapped Scallops \$10

OYSTERS & COLD PLATES

Oysters

Served on the half shell with cocktail sauce, apple mignonette, horseradish, lime ginger relish. **GF**
Each \$3.25 ½ Dozen \$19 Dozen \$37

Oysters Rockefeller

6 oysters baked in tarragon butter, topped with parmesan gratin. \$22

Oyster & Shrimp

6 oysters and 6 large shrimp served with cocktail sauce. \$34 **GF**

Shrimp Cocktail

8 large shrimp served with cocktail sauce. \$18 **GF**

Fisherman's Platter

Medley of Lobster, snow crab, scallops, raw oysters, mussels, shrimp and smoked salmon. Served with garlic bread, mustard pickles, cocktail sauce and lemon. \$60 **GFO**

DAILY OYSTER HAPPY HOUR 3PM - 5PM

APPS & SHAREABLES

Wings

Lightly coated deep fried wings served with ranch dressing. Choose from lemon salt and pepper, sriracha lime, honey garlic, smoky BBQ, garlic parm or Local spiced. \$18 **GF**

Chicken Flatbread

Seasoned chicken, lettuce, bacon, red onions topped with cheese and our Local BBQ sauce. \$18

Nachos

Corn tortillas topped with green onions, tomatoes and mixed peppers. Served with salsa and sour cream. \$18 **GF**
Add warm cheese sauce \$3.25

Lobster & Crab Hush Puppies

Oven baked Lobster and crab corn muffin hush puppies with an Old Bay dip. \$19

Artichoke Spinach Dip

Cream cheese, spinach and artichoke blend topped with parmesan. Served with corn tortillas and naan bread. \$17 **GFO**

Chicken BLT Poutine

Fries, cheese curds, chicken and bacon with chicken gravy. Topped with shredded lettuce and tomatoes. \$16 **GF**

Bruschetta

Toasted pesto and parmesan flat bread topped with fresh tomato bruschetta. \$17

Garlic Cheese Bread

Thick sliced garlic bread topped with cheese and bacon. \$14

Mussels

1 lb of Island blue mussels cooked in a tarragon cream sauce. \$16 **GFO**

Bacon Wrapped Scallops

6 scallops wrapped in bacon and tossed in a lemon herb sauce. \$19 **GF**

Thank you for choosing The Local!

[/TheLocalPubPEI](#)
[@thelocalpubpei](#)



PUB FARE

Quesadilla

Flour tortilla filled with green onions, tomatoes, bacon and cheese. Choose from Chicken or BBQ Pulled pork. **\$19**

The Local Burger

Seasoned ground chuck, lettuce, tomato, pickles and caramelized onions. Topped with cheese, bacon and our Local Sauce. Served on a brioche bun. **\$19** **GFO**

The Panther

Seasoned ground chuck, lettuce, tomato, pickles and crispy onions. Topped with BBQ smoked meat, jalapeno Monterey jack cheese and chipotle aioli. Served on a brioche bun. **\$18** **GFO**

Pulled Pork Mac'n'Cheese

Slow braised BBQ pulled pork, cavatappi noodles with our signature cheese sauce, topped with herbed breadcrumbs and baked. **\$20**

Lobster Mac'n'Cheese

Island lobster, cavatappi noodles with our signature cheese sauce topped with herbed breadcrumbs and baked. **\$26**

Fish & Chips

7 oz haddock battered in our Local Legend beer batter. Served with coleslaw. **\$20**

Pesto Chicken Club

Pesto marinated chicken breast with garlic aioli, lettuce, tomato and bacon. Served on a ciabatta bun. **\$19** **GFO**

Lobster Roll

Island lobster lightly coated with an Old Bay sauce, toasted bun. **\$Market Price** **GFO**

Steak Frites

6 oz sirloin with house rub, demi, herb parmesan fries, garlic aioli. **\$22** **GF**

Veggie Burger

Vegetarian burger patty with lettuce, bruschetta and garlic aioli. Served on a brioche bun. **\$18** **GFO**

Tacos

2 Tacos filled with lettuce, pickled red onions, coleslaw, crispy cajun tortillas and chipotle aioli. Choose from pork, fish or chicken. **\$19**

Nashville Hot Chicken Sandwich

Spicy breaded chicken with coleslaw, pickles and spicy mayo. **\$19**

Shaved Steak Sandwich

Shaved in-house seasoned beef, served opened face on garlic bread topped with demi and Montreal Steak spiced crispy onions. **\$19** **GFO**

Chicken Strips

4 Crispy chicken tenders with chicken gravy dipping sauce. **\$19**

Smoked Meat Sandwich

Seasoned Montreal smoked meat, pickles, and mustard sauce served on a ciabatta. **\$19** **GFO**

MAINS

Garlic Lemon Herb Chicken

Oven roasted chicken breast marinated in lemon, garlic and herbs. Served with seasonal vegetables and choice of side. **\$22** **GF**

Seafood Cakes

Island favourite, medley of scallop, shrimp and haddock mixed with potatoes celery and chives topped with mustard pickles. Served with seasonal vegetables and choice of side. **\$24** **GF**

Seafood Bubbly Bake

Scallops, shrimp, lobster, salmon and haddock in a creamy dill sauce topped with gratin. Served with house salad. **\$26**

Crusted Salmon

Herb and parmesan crusted salmon filet with seasonal vegetable and choice of side. **\$28**

Cajun Pasta

Seasoned chicken, chorizo sausage, peppers, corn and red onion in a creamy Cajun sauce. Topped with parmesan cheese and served with garlic bread. **\$24** **GFO**

Seafood Boil

Medley of mussels, scallops, shrimp, snow crab and lobster, corn on the cob with an Old Bay Broth. Served with roasted potatoes. **\$35** **GF**

Curry Bowl

Braised green and red cabbage, peppers and carrots in an English style creamy curry sauce, topped with green onions, tomatoes and served with warm Naan bread. **\$23** **GFO**
Choose from beef, chicken, pork or vegetarian.

Mushroom Pesto Pasta

Sauteed mushrooms and spinach with cavatappi noodles in a pesto cream sauce. Topped with walnuts and parmesan cheese. Served with garlic bread. **\$20** **GFO**

CHOICE OF SIDE INCLUDES:

Fries, Skin-on Mashed Potatoes, Rice, Roasted Potatoes, Soup or Garden Salad.

PREMIUM SIDES: \$4

Sweet Potato Fries, Onion Rings, Chowder, Beet Salad, Caesar Salad or Tex Mex Salad.