



APPETIZERS & SHAREABLES

DAILY OYSTER HAPPY HOUR - 3PM TILL 5PM

The Local Nachos

Corn tortillas topped with PEI cheddar-mozzarella blend, green onions, tomatoes, and mixed peppers. Served with salsa and sour cream. **\$20 GF**

The Local Wings

Choice of smoked honey BBQ, garlic parmesan, honey garlic, sriracha lime, Cajun, local spice, or lemon pepper. **\$18 GF**

Bacon Wrapped Scallops

½-dozen baked scallops with lemon. **\$20 GF**

Bacon & Cheese Garlic Bread

Toasted ciabatta, garlic butter, bacon, and mozzarella. **\$8 VO**

Local Legend Steamed Mussels

Beer steamed mussels with garlic butter and garlic bread. **\$18 GFO**

Bruschetta Toasts

Fresh tomato bruschetta, warm focaccia bread, balsamic reduction, and parmesan. **\$16 GFO**

Red Pepper & Spinach Dip

Warmed spinach dip served with toasted pita and nacho chips. **\$18 V**

PEI Potato Skins

PEI russet potato topped with PEI cheese, bacon, and green onion, served with sour cream. **\$19 VO**

Oysters Rockefeller

½-dozen PEI Malpeque oysters, bacon-spinach cream, and parmesan. **\$25 GF**

PEI Oysters

Served with lemon, horseradish, cocktail sauce, and mignonette. **\$3.50 each**

½-dozen **\$20** / dozen **\$38 GF**

KETTLE & GREENS

UPGRADE ANY SALAD WITH:

Chicken **\$6** / Beef **\$6**

3 Bacon Wrapped Scallops **\$9**

Seafood Chowder

Market fish in a creamy broth, served with a buttermilk biscuit. **\$18**

Daily Soup

Please ask your server for today's option. Served with a buttermilk biscuit. **\$14**

Caesar Salad

Crisp lettuce, bacon bits, parmesan cheese, croutons, creamy Caesar dressing. **\$15 GFO**

Garden Salad

Lettuce blend, tomatoes, mixed peppers, red onions, and cucumber, with mustard vinaigrette. **\$14 GF V**

Tex Mex Salad

Crisp lettuce, bacon bits, pickles, red onions, tomato, cheese, house-made Local sauce, topped with spiced tortilla strips. **\$18 GF V**

Beet Salad

Roasted beets and chickpeas, lettuce blend, walnuts, dried cranberries, and goat cheese, with a tarragon poppyseed dressing. **\$18 GF V**

HANDHELDS

SERVED WITH CHOICE OF:

Fries, garden salad, baby red potatoes, mashed potatoes or rice.

UPGRADE YOUR SIDE FOR \$4:

Onion rings, sweet potato fries, or Caesar salad.

PREMIUM SIDES \$6:

Truffle cheddar fries, Tex Mex salad, or beet salad.

The Local Burger

Lettuce, tomato, pickles, and caramelized onions. Topped with cheese, bacon, and The Local sauce. Served on a brioche bun. **\$21 GFO**

Chicken Quesadilla

Baked flour tortilla filled with grilled chicken, shredded cheese blend, green onion, tomatoes, and our Local sauce. Served with sour cream and salsa. **\$19**

Pulled Pork Sandwich

Slow roasted pork shoulder with crispy onions, coleslaw, pickles, house-made BBQ sauce on a toasted brioche bun. **\$18 GFO**

Grilled Chicken Club

Grilled chicken, lettuce, tomatoes, cheddar cheese, and bacon on a warmed brioche bun with basil pesto aioli. **\$20 GFO**

Smoked Meat on Rye

Shaved Montreal smoked meat, yellow mustard, pickles, on toasted rye bread. **\$21**

Nashville Hot Chicken

Fried chicken, pickles, lettuce, tomatoes, spicy dust, hot honey, and garlic aioli. **\$21**

PEI Lobster Roll

Warmed brioche bun layered with lettuce, tomatoes, and PEI Lobster salad with Old Bay aioli. **\$30 GFO**

Veggie Burger

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



PUB FARE

SERVED WITH CHOICE OF:

Fries, garden salad, baby red potatoes, mashed potatoes or rice.

UPGRADE YOUR SIDE FOR \$4:

Onion rings, sweet potato fries, or Caesar salad.

PREMIUM SIDES \$6:

Truffle cheddar fries, Tex Mex salad, or beet salad.

Fish 'n' Chips

Local Legend beer battered haddock with coleslaw and tarter sauce. **\$21**

Chicken Pot Pie

Roasted chicken with corn, peas, carrots, and gravy. Baked with a flaky crust. **\$20**

Steak Sandwich

Grilled beef sirloin, with garlic bread and red wine demi-glaze. **\$20** **GFO**

Buchanan Poutine

Cheese curds, shredded mozzarella, golden brown fries, and chicken gravy. **\$17**
Add BBQ pulled Pork **\$7**
Grilled chicken **\$6** / Beef **\$6**

Butter Chicken Curry

Our house butter chicken recipe. Served with steamed rice and toasted pita. **\$22** **GFO**

Cottage Pie

Ground beef, vegetable and gravy pie, topped with island potatoes and cheddar cheese. Served with buttermilk biscuits. **\$20**

Mushroom & Basil Pesto Pasta

Sautéed mushrooms and spinach with a pesto cream, topped with walnuts and parmesan. Served with garlic bread. **\$22** **V**

Chicken Tenders

Crispy chicken tenders served with fries and a choice of BBQ, honey or sweet 'n' sour dipping sauce. **\$17**

Fish Tacos

Crispy fried haddock, two grilled tortillas, filled with crisp lettuce, cabbage slaw, pickled onions, and chipotle aioli. **\$20**

Cajun Chicken & Chorizo Pasta

Peppers, corn, and red onion, with a Cajun cream sauce, topped with parmesan, and served with garlic bread. **\$26**

ENTRÉES

SERVED FROM 4PM TILL CLOSE

SERVED WITH:

Mashed potatoes and daily vegetables, except chicken parmesan.

Crusted Salmon

Herb and parmesan crust with maple mustard glaze. **\$30** **GFO**

Grilled 10oz. Beef Striploin

Red wine beef demi-glaze. **\$38** **GF**

Chicken Parmesan

Fried chicken parmesan with mozzarella, spaghetti, and marinara. **\$30**

Thick Cut Pork Chop

Caramelized apple and bacon butter. **\$24** **GF**

Baked Haddock

Herbed aioli and dill scented crumbs. **\$24** **GFO**

Grilled Halibut

Roasted pineapple and lobster salsa. **\$34** **GF**

DESSERTS

MADE IN-HOUSE \$10

Sticky Date Bites

French vanilla ice cream and whiskey toffee sauce.

Daily Cheesecake

Please ask your server for today's option.

Apple Cream Cheese Pie



Streusel topping and ice cream.

Banana & Dark Chocolate Bread Pudding

Whipped cream and whiskey toffee sauce.

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Thank you for choosing The Local!

 @thelocalpubpei
 /TheLocalPubPEI

GF Gluten-Free **GFO** Gluten-Free Option **V** Vegetarian **VO** Vegetarian Option **VGO** Vegan Option

 DOORDASH  SKIP  Uber Eats