



APPETIZERS & SHAREABLES

The Local Potato Nachos \$21

Crispy potato chips topped with PEI cheddar & mozzarella cheese, green onions, tomatoes, and bell peppers. Served with salsa & sour cream. **GF**

The Local Wings \$18

Choice of garlic parmesan, honey garlic, buffalo or lemon pepper, Cajun and Local spice. **GF**

Bacon Wrapped Scallops \$20

1/2 Dozen baked scallops, tossed in garlic butter, served with lemon. **GF**

Bruschetta \$18

Roasted cherry tomatoes, tossed in balsamic vinegar, olive oil, garlic & basil. Served with warm focaccia.

V **GFO**

Red Pepper & Spinach Dip \$18

Warmed spinach dip served with toasted pita and potato chips. **V** **GFO**

Oyster Rockefeller \$25

Tarragon cream, spinach and parmesan cheese. **GF**

Cajun Shrimp Skewers \$18

Eight Cajun shrimp. Served with lemon. **GF**

PEI Oysters \$4 each | half dozen \$22 | dozen \$42

Served with lemon, horseradish, cocktail sauce & mignonette. **GF**

Seafood Platter \$80

Poached scallops & shrimp. Snow crab cluster, marinated mussels, lobster tail, oysters & smoked salmon. Accompanied with pickled onion & beets. Served with drawn butter, toasted ciabatta & lemon. **GFO**

Local Legend Steamed Mussels \$19

Beer steamed mussels, served with garlic bread. **GFO**

KETTLES & GREENS

Upgrade any salad with: Chicken \$6 | Beef \$5
3 Bacon Wrapped Scallops \$10 | Shrimp Skewer \$9

Seafood Chowder \$18

Market fish in a creamy broth, served with house made biscuits.

Daily Soup \$14

Please ask your server for todays option.
Served with house made biscuits.

Caesar Salad \$16

Crisp romaine, bacon, parmesan cheese, croutons, creamy caesar dressing. Served with lemon. **GFO** **VO**

Garden Salad \$16

Lettuce blend, tomatoes, mixed peppers, red onions, and cucumber with a basil & lemon vinaigrette. **GF** **V**

Beet Salad \$18

Roasted beets & chickpeas, lettuce blend, walnuts, dried cranberries and goat cheese, with a tarragon poppyseed dressing & balsamic reduction. **GF** **V**

HANDHELDS

Served with choice of: Fries, Garden Salad, Roasted Potatoes, Mashed Potatoes or Rice.

Upgrade your side for \$5: Onion Rings, Sweet Potato Fries, Soup or Caesar Salad.

Premium sides \$6: Parm & Herb Fries, PEI Potato Salad, Beet Salad, Poutine.

The Local Burger \$22

Lettuce, tomato, pickles and caramelized onions. Topped with cheese, bacon, and The Local sauce. Served on a brioche bun. Substitute Vegetarian Patty \$2. **GFO**

The Classic Burger \$18

Shaved onions, pickles, lettuce, tomatoes, ketchup, and mustard. Add bacon \$2 | add cheese \$2.

Chicken Quesadilla \$22

Baked flour tortilla filled with grilled chicken, shredded cheese blend, green onions & mixed peppers, and our Local sauce. Served with sour cream and salsa.

Grilled Chicken Club \$21

Grilled chicken, lettuce, tomatoes, cheddar cheese and bacon. On a warmed brioche bun with roasted pepper & herb aioli. **GFO**

Nashville Hot Chicken \$22

Dusted fried chicken, pickles, lettuce & tomatoes, hot honey and aioli. Served on a warmed brioche bun.

PEI Lobster Roll \$MKT

Warmed brioche bun layered with lettuce, tomatoes, and PEI lobster salad with old bay aioli. **GFO**



PUB FARE

Fish & Chips 1pc. \$18 | 2pc. \$23

Local legend beer battered haddock with coleslaw, lemon and tartar sauce.

Chicken Tenders \$18

Crispy chicken tenders served with fries and chicken gravy.

Butter Chicken Curry \$22

Our house butter chicken recipe. Served with rice and toasted pita, topped with green onions. **GFO**

Cajun Chicken & Chorizo Pasta \$26

Peppers and red onion, with a Cajun cream sauce, topped with parmesan. Served with garlic bread.

Fried Clams \$24

Corn flour dusted clams, served with lemon and tarter sauce.

Seafood Pasta \$26

Scallops, shrimp & mussels cooked in a rose sauce with spaghetti. Finished with spinach, bruschetta & balsamic reduction. Topped with parmesan cheese. Served with garlic bread. **GFO**

Steak Sandwich \$26

Grilled beef sirloin on top of warmed garlic bread with red wine demi-glace.
Add mushroom and onion \$4 **GFO**

Fish Tacos \$22

Crispy fried haddock, two grilled tortillas, filled with crisp lettuce, pickled red onions, cabbage slaw, pico de gallo and paprika crema.

East Coast Bubbly Bake \$28

Jumbo shrimp and scallops, in a creamy tarragon sauce, with potatoes & broccoli. Topped with breadcrumbs & cheddar cheese. Served with a garden salad.

ENTRÉES - SERVED FROM 4 TILL CLOSE

Cajun Salmon \$32

Pan seared salmon, basmati rice, seasonal vegetables, topped with pico de gallo.

Grilled 10oz Beef Striploin \$42

Topped with red wine demi-glace, roasted garlic mash, and seasonal vegetables.

Surf & Turf \$36 | Full rack \$42

Half rack of ribs, marinated in our local spice, brushed with house made BBQ sauce. Served with a shrimp skewer, 3 bacon wrapped scallops, roasted garlic mash & seasonal vegetables.

Grilled Halibut \$36

Halibut served with roasted bruschetta, mashed potatoes & seasonal vegetables.

Baked Haddock \$26

Herb aioli & parmesan cheese breadcrumbs. Served with roasted garlic mash, and seasonal vegetables.

Seafood Boil \$45

Shrimp, scallops, mussels, snow crab cluster & a lobster tail all cooked in a roasted tomato & garlic broth with roasted potatoes & corn. **GF**

PEI Lobster Dinner \$MKT

Served with drawn butter, potato salad & a biscuit.

ADD-ONS

Chicken Gravy	2oz. \$2	4oz. \$4
Beef Gravy	2oz. \$2	4oz. \$4
Jalapeno	\$2	
Cheese	\$3	
Mozza	\$2	
Bacon	\$2	

Chicken	\$6
Beef	\$5
Bacon Wrapped Scallops (3)	\$10
Cajun Shrimp Skewer	\$9
Mushrooms	\$4
Onions	\$4
Sour Cream	2oz. \$2 4oz. \$4
Salsa	2oz. \$2 4oz. \$4

DAILY OYSTER HAPPY HOUR - 3PM TILL 5PM

Thank you for choosing The Local!

@thelocalpubpei
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