

# **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.

#### The Local Wings \$18

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

#### Bacon Wrapped Scallops \$20

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

#### Bruschetta \$18

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

#### Red Pepper & Spinach Dip \$18

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

#### Oyster Rockefeller \$25

Tarragon cream, spinach and parmesan cheese. @

#### Cajun Shrimp Skewers \$18

Eight Cajun shrimp. Served with lemon.

#### PEI Oysters 4 each | half dozen 22 | dozen 42

Served with lemon, horseradish, cocktail sauce & mignonette. @

#### 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. 🚭

#### Local Legend Steamed Mussels \$19

Beer steamed mussels, served with garlic bread. GEO

# **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. GEO VO

#### Garden Salad \$16

Lettuce blend, tomatoes, mixed peppers, red onions, and cucumber with a basil & lemon vinaigrette. 🙃 🗸

#### Beet Salad \$18

Roasted beets & chickpeas, lettuce blend, walnuts, dried cranberries and goat cheese, with a tarragon poppyseed dressing & balsamic reduction. @ 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 56: 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. 650

### 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. @

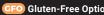
### Nashville Hot Chicken \$22

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

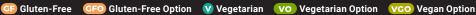
#### PEI Lobster Roll \*MKT

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

















## **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. GEO

#### 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. GEO

#### Steak Sandwich \$26

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

#### 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. @3

#### PEI Lobster Dinner \*MKT

Served with drawn butter, potato salad & a biscuit.

# ADD-ONS

Chicken Gravy	2oz. \$2	40Z. \$4
Beef Gravy	2oz. \$2	40z. \$4
Jalapeno	\$2	
Cheese	\$3	
Mozza	\$2	
Bacon	§2	

	Chicken			<sup>\$</sup> 6
	Beef			<sup>\$</sup> 5
	Bacon Wrapped	d Scallops (	(3)	\$10
Cajun Shrimp Skewer			\$9	
	Mushrooms			\$4
	Onions			\$4
	Sour Cream	2oz. <sup>\$</sup> 2	40Z.	\$4
	Salsa	2oz. \$2	40Z.	\$4

DAILY OYSTER HAPPY HOUR - 3PM TILL 5PM





