



APPETIZERS & SHAREABLES

Soup of the Day \$13

Please ask your server for today's offering.
Served with a biscuit.

The Local Potato Nachos \$22

Crispy potato chips, topped with PEI cheddar and mozzarella cheese, green onions, pico de gallo and bell peppers. Finished with Local sauce drizzle.
Served with salsa & sour cream. GF
Add: Chicken \$6 | Beef \$5 | Pulled Pork \$6

Crispy Fried Steak Bites \$23

Corn flour dusted beef tenderloin tips, parmesan cheese, arugula, charred onion aioli and chimichurri. GF

The Local Wings \$18

Choice of garlic parm, honey garlic, buffalo or salt and pepper, Cajun and Local spice. GF

Red Pepper & Spinach Dip \$19

Warm spinach dip with pita and potato chips. GFO

Bacon Wrapped Scallops \$23

Five house wrapped scallops, baked with garlic butter and lemon. GF

Roasted Tomato Bruschetta \$20

Warm focaccia, balsamic roasted tomatoes, garlic, basil and olive oil. GFO

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

Served chilled with lemon and cocktail sauce. GF

Steamed PEI Mussels \$19

Choice of roasted tomato or Local Legend Beer.
Served with grilled bread and butter. GFO

Pulled Pork Flatbread \$18

Slow roasted pork, cheese curds, pickled onions and tangy BBQ sauce.

SANDWICHES

Served with choice of: Hand cut fries, Caesar Salad, Roasted Potatoes, Mashed Potatoes or Soup.

Upgrade your side for \$5: Onion Rings, Sweet Potato Fries, Chowder or Summer Salad, Beet Salad or Poutine.

The Mac-Cheesy \$22

Burger Love Winner – MacPhee's Island beef, crisp lettuce, pickles, bacon, fried wontons, Swiss, provolone, cheddar, candied onion jam and charred onion aioli. Burger Love winner 2026. Every burger gives \$1 to the Anderson House. GFO

Buttermilk Fried Chicken \$23

Fried chicken thigh, lettuce, tomato, pickles and southern bbq sauce. GFO

The Local Burger \$23

Griddled Island Beef with cheddar, bacon, lettuce, tomato, pickles, red onion and Local sauce. GFO

Chicken Quesadilla \$23

Baked flour tortilla filled grilled chicken, shredded cheese, green onion, peppers and Local sauce.
Served with sour cream and salsa.

Grilled Chicken Club \$22

Grilled Chicken, lettuce, tomatoes, bacon, cheddar cheese on a warm focaccia with red pepper aioli. GFO

Pulled Pork \$22

Slow roasted Island pork, fried pickles, creamy slaw and tangy BBQ sauce. GFO

PEI Lobster Roll \$38

Chilled lobster salad, lettuce, tomato and Old Bay aioli. Served on a brioche bun. GFO

Smoked Brisket \$25

10 hour smoked brisket, tangy dill pickles with creamy coleslaw and mustard pickle hot sauce. GFO

ADD-ONS

Salsa	2oz. \$2	4oz. \$4
Sour Cream	2oz. \$2	4oz. \$4
Chicken Gravy	2oz. \$2	4oz. \$4
Beef Gravy	2oz. \$2	4oz. \$4

Jalapeño	\$2
Cheese	\$3
Salmon	\$12
Beef	\$5
Chicken	\$6
Mushrooms	\$4
Onions	\$4

DAILY OYSTER HAPPY HOUR - 3PM TILL 5PM

Thank you for choosing The Local!

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SALADS

Make it a meal: Chicken \$6 | Beef \$5 | Salmon \$12

Summer Salad \$18

Heritage lettuce, arugula, shaved red onion, feta cheese, toasted almonds, seasonal berries and strawberry basil vinaigrette.

Caesar Salad \$17

Crisp romaine, bacon, parmesan cheese, croutons and creamy Caesar dressing.

Pickled Beet Salad \$19

Heritage lettuce, roasted chickpeas, walnuts, raisins and goat's cheese, tossed in poppyseed dressing and finished with balsamic reduction.

PUB FARE

Fish & Chips \$24

7oz. Atlantic haddock, dipped in beer batter, served with lemon, and tartar sauce.

Steak Sandwich \$28

Grilled 6oz beef sirloin, topped with red wine demi. Garnished with crispy onion rings. Served on olive oil focaccia bread. GFO

Fish Tacos \$23

Crispy fried haddock, grilled tortillas, heritage lettuce, slaw, pickled red onion, Pico de Gallo and Tzatziki.

Chicken Tenders \$18

Crispy tenders served fries and chicken gravy.

Grilled Beef Striploin \$42

10oz. Beef striploin, seasonal vegetables, mashed potatoes and red wine demi. GF

Seafood Chowder \$20

Creamy seafood chowder with smoked haddock, salmon, scallops, shrimp and mussels. Served with a biscuit.

Blackened Salmon \$32

Served with seasonal vegetables, mashed potatoes and Pico de Gallo and Tzatziki. GF

Mushroom & Pesto Fettuccine \$24

Garlic butter mushrooms, walnuts, parmesan and pesto cream. Served with grilled focaccia. Add chicken \$6 GFO

Seafood Fettuccine \$32

Shrimp, scallops and mussels, red onion, cherry tomatoes and tarragon cream. GFO

Baked Haddock \$27

Herb aioli & parmesan breadcrumbs. Served with mashed potatoes and seasonal vegetables.

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