



OYSTERS

On the Half Shell From our "Local" oyster bar. **GF**

Lucky Limes Raw and rustic in appearance, with a salty punch and a silky citrus-tone finish.

Raspberry Point Salty taste, clean flavour with a delightful, sweet finish.

Savage Blonde A pronounced brine with crisp meat and a sweet stony finish.

Shipwreck Sweet briny flavour, with a well-rounded crispy texture, and a clean refreshing finish.

Tuxedo: A refined combination of sweet and salty.

Each **\$3** ½ dozen **\$18** Dozen **\$36**

Dips Cocktail, Cucumber Mignonette, Apple Mignonette, Horseradish, Jalapeño, Lime Sauce.

Rockefeller Herb cream sauce topped with panko parmesan and baked. **\$21**

Shrimp Cocktail Six large shrimp served cold with our housemade cocktail sauce. **\$18**

Oyster & Shrimp Platter Six oysters of your choice and six cocktail shrimp. **\$36**

Malpeque Cocktail Oysters

Each **\$1** **Daily 3pm-5pm**

With purchase of a beverage. **GF**

SALADS

Caesar Salad Crisp romaine, bacon bits, parmesan cheese, croutons and fried capers. **\$14**

Garden Salad Fresh greens, tomato, peppers, cucumber, red onion and radish tossed in a balsamic honey mustard. **\$13** **GF**

Watermelon Caprese

Fresh watermelon, tomatoes, basil and feta cheese tossed in olive oil and topped with balsamic reduction served on fresh arugula. **\$14**

Beet & Roasted Chickpea Salad

Baby arugula, roasted chickpeas and beets, walnuts, dried cranberry and goat cheese with a fennel poppyseed dressing topped with balsamic reduction. **\$15** **GF**

APPS/SHARABLES

Soup of the Day Ask your server. **\$6** cup **\$10** bowl

Chicken Wings Lightly coated deep fried wings. Choose from jalapeño lime, lemon salt and pepper, garlic parmesan, honey garlic, cajun, buffalo or "The Local" spiced. **\$16** **GF**

Bacon Wrapped Scallops Six scallops tossed in herbed butter and lemon juice. **\$17** **GF**

Shrimp Skewers Six shrimp oven baked in a orange ginger sauce. **\$18**

Mussels Choose from classic white wine garlic butter, creamy coconut curry, or tomato basil. **\$15** **GFO**

Flatbread Choose from BBQ chicken or roasted red pepper, goat cheese and beef. **\$16**

Stuffed Mushroom Caps Choose from almond and goat cheese **\$17** or Lobster **\$19** **GFO**

Dilly Dip Cold dip of dill, sour cream and cream cheese served with chips and flatbread. **\$14** **GFO**

Salsa Beef Dip Ground beef marinated in salsa, con queso, topped with cheese and green onions. Served with chips. **\$16** **GFO**

Beef Bites Island tenderloin pieces tossed in a smoked honey sauce, topped with sesame seeds and green onions. **\$16⁵⁰**

The Local Fries Crispy French fries topped with The Local BBQ sauce. **\$9** **GF**

Clam Chowder PEI Clams and potato corn chowder. **\$9** cup **\$18** bowl

Sweet Potato Fries Crispy sweet potato fries served with whipped goat cheese dip. **\$11**

Onion Rings Classic pub favorite. **\$11**

Storm Chips Every Islander knows how important it is to stock up on these. Chips tossed in our "Local BBQ" spice and dill. Served with sour cream. **\$10**

Pesto Bruschetta Toasted pesto flatbread topped with parmesan and fresh tomato. **\$15**

Nachos Enjoy classic potato chip nachos with green onions, tomatoes, peppers, topped with The Local cheese blend. Served with salsa, sour cream and con queso drizzle. **\$17** **GF**

Add chicken **\$5**, veggie burger **\$5**, beef **\$5**, or pulled pork **\$5**



PUB FARE & MAINS

All mains served with choice of fries, garlic mashed potatoes, basmati rice or roasted potatoes.

Substitute for extra charge:
Caesar salad, garden salad,
watermelon caprese, beet salad,
onion rings or sweet potato fries.

Chicken Club Seasoned chicken breast, lettuce, tomato, applewood smoked bacon and pesto aioli. **\$18** **GFO**

Seafood Cakes An Island favorite topped with housemade mustard pickles. **\$18**

Clam Strips Hand breaded Island clams served with tartar sauce. **\$20**

Medallion Steak Sandwich Sliced Island tenderloin served open-faced on ciabatta topped with mushrooms, onions, pepper and demi. **\$19** **GFO**

Make it a surf'n'turf; add a bacon wrapped scallop skewer **\$8** or shrimp skewer **\$7**

Fish & Chips An Island classic haddock fillet, beer battered. Served with house made tartar, coleslaw and lemon. 1pc. **\$18**

Parmesan Chicken Sandwich Hand breaded chicken breast topped with marinara and parmesan cheese, lettuce, tomato and garlic parmesan aioli. **\$18**

Crispy Chicken Buffalo Caesar Wrap Crispy chicken tenders, romaine lettuce, bacon and parmesan tossed in a buffalo caesar dressing. **\$17**

Crispy Pork Tacos Slow roasted pork, corn, lettuce, pickled red onions, slaw, Local BBQ sauce, smokey bits. **\$18**

The Local Burger 7oz Island ground chuck, lettuce, tomato, pickles, and caramelized onions with "The Local" sauce. With cheese and bacon. **\$18** **GFO**

Haddock Tacos Battered haddock with greens, pickled red onions, slaw, jalapeño lime sauce, smokey bits. **\$18**

Crusted Haddock Panko and herb crusted haddock fillet and fried capers. **\$20**

Chicken Strips Hand breaded panko chicken breast strips served with housemade honey mustard. **\$16**

Cajun Chicken Pasta Seasoned chicken, chorizo sausage, corn, peppers, red onions in a Cajun cream sauce. **\$23**

Seafood Casserole Scallops, shrimp, baby red potatoes, broccoli and peppers in dill cream sauce topped with cheese blend. **\$23**

Veggie Burger Vegetarian burger patty with lettuce, cucumber, bruschetta and whipped goat cheese. **\$17** **GFO**

Lobster Roll Fresh PEI lobster meat, mayonnaise, lettuce and tomato.

Market Price **GFO**

Lobster Grilled Cheese Fresh PEI lobster meat, mayonnaise and 5-year aged white cheddar. **Market Price**

KIDS' MENU **\$10 INCLUDES BEVERAGE AND DESSERT**

Kids' Burger Island ground beef. **GFO**

Kids' Chicken Tenders Hand breaded chicken breast strips.

Kids' Fish Battered haddock.

Kids' Nachos Deep fried potato chip nachos topped with The Local cheese blend. **GF**

Kids' Pasta Choose from butter parm, marinara, or alfredo. **GFO**

Kids' Pizza Marinara and cheese.

BRUNCH **SERVED 10AM-2PM SATURDAYS, SUNDAYS AND SOME HOLIDAYS**

Classic Breakfast Two eggs any style with bacon, sausage, hashbrowns and toast. **\$14** **GFO**

Ham & Cheese Croquette Deep fried potato patty filled with ham and cheese served with house salad and toast. **\$11**

Yogurt Parfait Layers of Greek yogurt, macerated berries and house-made granola. **\$10** **V**

Western Flatbread Classic omelette of ham, red onions and cheese on a flatbread. **\$13**

Lobster Hash Butter poached lobster with hashbrowns and topped with hollandaise sauce and bruschetta. **Market Price** **GF**

Steak & Egg Wrap Tenderloin beef, scrambled eggs, greens, cheese and The Local BBQ sauce. Served with hashbrowns and toast. **\$15**

Smoked Meat Hash Pan fried smoked meat, hash browns and caramelized onions topped with Dijon aioli and green onions. **\$12** **GF**

Local Fried Eggs Benny Fried eggs on top of potato croquettes and ham, topped with hollandaise. Served with house salad and toast. **\$15**

Corn Muffin Pancakes Two corn batter pancakes topped with macerated berries and served with whipped cream. **\$10** **V**

French Toast Cinnamon and vanilla battered thick sliced bread topped with macerated berries and whipped cream. **\$10** **V**