

appetizers

Seafood Chowder ^{GF}

Island haddock, salmon, and mussels with a chive biscuit

Cup \$8

Bowl \$12

Daily Soup ^{GF}

Chef's flavours, changes daily, served with a chive biscuit

Cup \$6

Bowl \$9

Hearty Beef Stew

Rich Island sirloin and potato stew, served with a chive biscuit

Cup \$7

Bowl \$11

Spinach & Artichoke Dip \$13

Grilled naan bread and potato chips

Fried Calamari \$14

Crispy calamari with lime sriracha dip and lemon

Smoked Salmon Board

Naan bread, capers, herb cream cheese, red onion, kalamata olives, and house salad

For One \$16

To Share \$22

BBQ Ribs \$16

Braised short ribs, BBQ sauce, and cracked black pepper

Seafood Cakes \$15

Blend of island rock crab and haddock with corn salsa and Siriacha Lime Aioli

Steamed Island Mussels ^{GF} [🌱] \$13

Your choice of:

White Wine & Garlic

Curry

Spicy Tomato & Corn

Merchantman Nachos

Hickory potato chips, jalapenos, tomato, green onions, mixed cheese, and chipotle aioli

1/2 Order \$12

Full Order \$16

Add Chicken \$5 Add Pulled Pork \$6

Oysters [🌱]

Enquire about today's shucker's selection

Raw \$3 ea.

Baked \$4 ea.

salads

Spinach Salad ^{GF}

Toasted almonds, red onions, egg, dried cranberries, goat cheese, and maple garlic vinaigrette

Small \$7

Large \$12

House Salad ^{GF}

Carrots, cucumber, cherry tomatoes, and pomegranate balsamic vinaigrette

Small \$5

Large \$10

Greek Salad ^{GF}

Romaine lettuce, cherry tomatoes, red onion, cucumber, kalamata olives, and feta cheese

Small \$7

Large \$12

Caesar Salad

Crispy bacon, herb croutons, shredded parmesan, and lemon garlic vinaigrette

Small \$6

Large \$11

Calamari Salad \$19

Crispy calamari, romaine lettuce, bacon bits, red onion, cherry tomatoes, parmesan cheese, cucumber, tomato lime vinaigrette

build up any salad

Chicken \$5

Scallops (5) \$15

Shrimp (5) \$10

Salmon (3 oz) \$7

mains

All mains include choice of one side with the exception of the curry and fish & chips.

Fish Sandwich

Blackened haddock, coleslaw, lettuce, tomato, and herb aioli

\$14

Open-Faced Steak Sandwich

6 oz. Island sirloin, ciabatta, crispy onions, and aioli

\$18

Island Burger

6 oz. Island beef patty, lettuce, tomato, bacon, chili gouda, crispy onions, and aioli

\$15

Vegetarian Burger

Island sprouted lentil patty, crispy onions, sprouts, lettuce, tomato and aioli

\$14

Beef & Cheddar Melt

MacPhee's sirloin tips, mushrooms, red and green peppers, cheddar cheese, garlic aioli, and crispy onions

\$14

Pulled Pork Tacos

Two BBQ pulled pork tacos, coleslaw, crispy onions, and chipotle drizzle

\$16

Haddock Tacos

Two crispy haddock tacos, coleslaw, tomato, and jalapeno aioli

\$16

Vegetarian Tacos

Two sprouted lentil tacos, shredded lettuce, tomato corn salsa, and jalapeno aioli

\$13

Crispy Chicken Tacos

Two crispy chicken tacos, shredded lettuce, tomato corn salsa and siriacha lime aioli

\$16

Smoked Salmon Bagel

Smoked, cream cheese, red onion, capers, fresh dill

\$14

Lunch Pan-Fried Haddock

Signature pan-fried haddock with cherry tomato chutney

\$12

Fish and Chips

Two pieces of haddock, Beach Chair Lager batter, house cut fries, tarter, and coleslaw

\$16

Vegan Fish and Chips

Two pieces of marinated tofu, Beach Chair Lager Batter, house cut fries, vegan tarter, and fennel slaw

\$16

Lobster Roll

Island lobster, herb aioli, lettuce

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Curry ^{GF}

Medium heat madras curry, dates, apples, peppers, naan bread, spinach, and basmati rice

\$15

Add Chicken \$5

Add Shrimp (5) \$10

Add Scallops (5) \$15

Request a Gluten Free Bun \$2 or a Local Gluten Free Corn Tortilla Shell \$2

side options

Coleslaw

House Salad

Cup of Soup

Roasted Root Vegetables

Seasonal Vegetables

House Cut Fries

Baby Potatoes

Basmati Rice

premium sides

Sweet Potato Fries \$3

Caesar Salad \$2

Spinach Salad \$3

Greek Salad \$3

Cup of Seafood

Chowder \$5

Kettle Chips \$2



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ocean wise A SUSTAINABLE CHOICE



General Manager **Kiel Vessey**
Head Chef **Andrew Cotton**
Sous Chef **Ben Schmidt**

^{GF} *Gluten Free Option Available*

Please advise your server of any dietary restrictions or allergies.

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