



## appetizers

### Spinach & Artichoke Dip \$14

Grilled naan bread, seasoned kettle chips

### Seafood Cakes \$16

Blend of Island rock crab and haddock, jalapeño relish, arugula, herb aioli

### Smoked Salmon Board

Naan bread, capers, herb cream cheese, red onion, kalamata olives, roasted tomato and paprika hummus, house salad

*Small* \$17

*Large* \$23

### BBQ Ribs \$16

Braised short ribs, BBQ sauce, cracked black pepper

### Steamed Clams \$16

Gahan Beacon Blonde Ale, bacon, herb butter, cream

### Green Thai Curry Mussels \$15

Coconut, lemon grass, onion, cilantro, lime

### Fried Calamari \$14

Crispy calamari, lemon pepper seasoning, green onion, chilli dilly mayo drizzle

### Seared Scallops \$20

Squash purée, pistachio crumble, brown butter cauliflower

### Merchantman Nachos \$17

Hickory potato chips, jalapeños, tomatoes, green onions, mixed cheese, chipotle aioli

*Add chicken \$6*

### Oysters

Enquire about today's shucker's selection

*Raw on the half shell* \$3 ea.

*Baked with spinach, breadcrumb, butter, Parmesan cheese* \$4 ea.

## salads

### Spinach Salad

Toasted almonds, red onion, egg, dried cranberries, goat cheese, maple-garlic vinaigrette

*Small* \$7

*Large* \$12

### House Salad

Mixed greens, cherry tomatoes, cucumber, red onion, Parmesan, sunflower seeds, red wine vinaigrette

*Small* \$6

*Large* \$11

### Summer Berry Salad

Spinach, seasonal berries, candied walnuts, goat cheese, radish, raspberry vinaigrette

*Small* \$9

*Large* \$14

### Caesar Salad

Crispy bacon, herb croutons, shredded Parmesan, garlic vinaigrette

*Small* \$7

*Large* \$12

### Sesame Tuna Salad \$19

Seared tuna, honey ginger vinaigrette, radish, carrot, red onion, arugula, sesame seeds, sesame aioli

### Thai Calamari Salad \$19

Thai glazed calamari, honey ginger vinaigrette, radish, carrot, red onion, arugula, sesame aioli

### build up any salad

Chicken **\$6**

Salmon (3 oz) **\$7**

Tuna **\$12**

Scallops (5) **\$15**

# mains

All mains include choice of one side with the exception of Seafood Chowder, Fish & Chips, and Curry.

## Fish Sandwich

\$15

Blackened haddock, coleslaw, lettuce, tomato, herb aioli, toasted brioche bun

## Fish & Chips

\$17

Two pieces of haddock, Gahan Beacon Blonde Ale batter, house-cut fries, tarter, coleslaw

## Haddock Tacos

\$17

Two crispy haddock tacos, jalapeño relish, coleslaw, herb aioli

## Island Burger

\$17

6 oz. Island beef patty, lettuce, tomato, bacon, Island Gouda, crispy onions, roasted garlic aioli, toasted brioche bun

## Vegetarian Burger

\$16

Beyond Meat plant-based patty, avocado, roasted tomato hummus, lettuce, tomato, pickle, toasted brioche bun

## Open-Faced Steak Sandwich

\$19

Chimichurri-marinated 6 oz. Island sirloin, toasted garlic bread, crispy onions, roasted garlic aioli

## Seafood Chowder

\$16

Haddock, salmon, bay scallops, mussels, chive biscuit

## Crispy Chicken Tacos

\$17

Two crispy chicken tacos, lettuce, pico de gallo, Sriracha lime cream

## Lobster Roll

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Island lobster, lettuce, buttery grilled roll

## Pan-Fried Haddock

\$16

Signature pan-fried haddock, panko-crust, cherry tomato chutney

## Rice Bowl

\$15

Chilled sticky rice, avocado, carrots, peas, sriracha cream, sesame aioli, coleslaw

Add tuna \$12

Add chicken \$6

## Smoked Salmon Bagel

\$16

Toasted sesame seed bagel, Atlantic smoked salmon, herb cream cheese, mixed greens, red onion, capers, fresh dill, lemon

## Nashville Hot Chicken Sandwich

\$18

Crispy chicken, house-made spicy honey sauce, lettuce, coleslaw, pickles, roasted garlic aioli, toasted brioche bun

## Curry

\$17

Medium heat madras curry, dates, apples, peppers, spinach, on cumin basmati rice with naan bread

Add chicken \$6

Add scallops (5) \$15

## side options

House salad

House-cut fries

Seasonal vegetables

Cumin basmati rice

## premium sides

Caesar salad \$3

Sweet potato fries \$4

Cup of seafood chowder \$6

Spinach salad \$3

Kettle chips \$4

Berry salad \$6

Potato salad \$3



Order your favourite Merchantman menu items direct to your door by downloading the MHG Delivered app.

General Manager **Kiel Vessey**

Head Chef **Leslie Flynn**

Sous Chefs **TJ Kristalovich**

**Ben Schmidt**

Do you have any dietary restrictions or allergies?  
If so, ask your server for our **Meet Your Needs menu!**

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