



appetizers

Merchantman Nachos \$17

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

Add chicken \$6

BBQ Ribs \$16

Braised short ribs, BBQ sauce, cracked black pepper

Fried Calamari \$14

Crispy calamari, lemon pepper seasoning, green onion, drizzled with chilli dilly mayo

Spinach & Artichoke Dip \$14

Grilled naan bread and seasoned kettle chips

Steamed Clams \$16

Gahan Beacon Blonde Ale, bacon, herb butter, cream

Seared Scallops \$20

Squash purée, pistachio crumble, brown butter cauliflower

Seafood Cakes \$16

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

Smoked Salmon Board

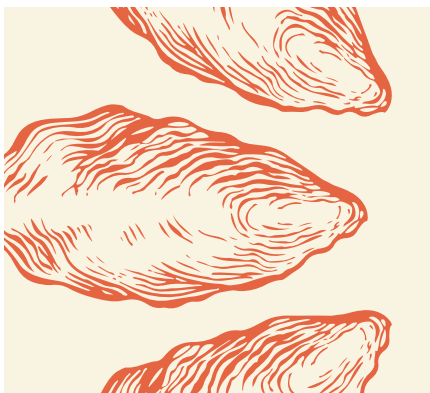
Naan bread, capers, herb cream cheese, red onion, kalamata olives, roasted tomato and paprika hummus, house salad

Small \$17


Large \$23

Green Thai Curry Mussels \$15

Coconut, lemon grass, onion, cilantro, lime



Raw Bar

 Enquire about today's shucker's selection.

\$3 ea. Raw on the half shell

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



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** Tuna **\$12**
Salmon (3 oz) **\$7** Scallops (5) **\$15**

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

our Local Suppliers

MacPhee's Meats // Enman Oyster Co. // Harvest Wholesale // Glasgow Glen Farm
MR Seafood // One Vision Farms // Cascumpec Oysters // Island Taylored Meats
Pinette Oyster Co. // MacAulay's Bakery // Valley Pearl Oysters

entrees

Seafood Chowder \$16

Haddock, salmon, bay scallops, mussels, chive biscuit

Island Lobster Dinner Mkt\$

Chilled 1.25lb Island lobster, melted butter, lemon, dill sour cream potato salad, coleslaw

Pan-Fried Haddock \$20

Signature pan-fried haddock, panko-crust, cherry tomato chutney, cumin basmati rice, seasonal vegetables

Lobster & Scallop Linguine \$28

Lobster, baby scallops, roasted squash tarragon cream, cherry tomato, goat cheese, arugula

Atlantic Salmon \$29

Pistachio-sage crusted, maple mustard cream, baby red potatoes, seasonal vegetables

Rice Bowl \$15

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

Add tuna \$12

Add chicken \$6

Cioppino \$26

Tomato and herb broth, salmon, haddock, Island mussels, steamed clams, scallops, crusty bread

Island Seafood Boil Mkt\$

Steamed Island mussels, 1.25 lb Island lobster, snow crab cluster, soft shell clams, scallops, baby red potatoes, corn on the cob, herb butter, chimichurri, arugula

10 oz. Striploin \$36

Coffee-crust Island striploin, After Hours Series Raspberry Sour demi, baby potatoes, seasonal vegetables

Add crab leg Mkt\$

Add scallops (5) \$15

Add 1.25lb lobster Mkt\$

Halibut \$32

Panko Parmesan-crust, beet purée, baby red potatoes, seasonal vegetables

mains

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

Smoked Salmon Bagel \$16

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

Open-Faced Steak Sandwich \$19

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

Island Burger \$17

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

Lobster Roll Mkt\$

Island lobster, lettuce, buttery grilled roll

Nashville Hot Chicken Sandwich \$18

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

Vegetarian Burger \$16

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

Crispy Chicken Tacos \$17

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

Haddock Tacos \$17

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

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

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
Seasonal vegetables

House-cut fries
Cumin basmati rice

premium sides

Caesar salad \$3
Spinach salad \$3
Potato salad \$3

Sweet potato fries \$4
Kettle chips \$4

Cup of seafood chowder \$6
Berry salad \$6



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**

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