

Pub menu

Caesar salad

Crispy bacon, oven roasted croutons, romaine lettuce tossed in our creamy garlic dressing, topped with shaved parmesan cheese. 8.99
blackened salmon or chicken add 3.50

Greek salad

A more traditional approach with diced cucumbers, red onions, kalamata olives, feta cheese and field greens, dressed with garlic oregano vinaigrette. 8.99

Merchantman hickory nachos

A pub staple...crisp potato chips seasoned with our own hickory BBQ spice, topped with green onions, black olives, jalapeno peppers, tomatoes and a blend of cheddar & mozzarella cheeses. 12.99 chicken add 3.50

PEI blue mussels

Locally harvested, steamed in white wine and aromatic vegetables with grilled garlic bread, lemon and drawn butter 11.99

Merchantman burger

A super 7 ounce PEI ground beef burger, seasoned, char-grilled, served on a toasted kaiser with lettuce, tomato & dill pickle. Your choice of salad or fries. 10.99
(havarti, cheddar, bacon, pineapple or hot peppers)

Chicken divan crepes

A Pub favorite, light crepes filled with tender pieces of chicken and broccoli, topped with hollandaise, served with Caesar salad. 12.99, one crepe 10.29

Pub fish cakes

Traditionally made using salt cod and PEI potatoes, seasoned with minced red & green onions and freshly ground black pepper, with Shirley's homemade mustard pickles and Caesar salad. 11.99

PEI oyster Po' Boy

Fresh PEI oysters dipped in Panko breading, pan fried until golden. Served on a toasted kaiser with wasabi mayo, lettuce and tomato, with homemade onion relish and served with your choice of salad. 14.99

Billy's zinger wings

Specially spiced chicken wings with Arrgh Billy BBQ sauce, served with carrot, celery and ranch dressing 12.99

Chicken toggles with Caesar

Tender strips of blackened chicken with spices rolled in flaky pastry, served golden brown over Caesar salad with salsa and sour cream. 11.99

Pub Steak

A tender 6 ounce rib eye char-grilled and served on toasted French bread, with salad or fries. 13.99 Mushrooms and onions add 1.99

PEI lobster sandwich

With chopped celery and lemon mayo this lobster blend is at its best on a toasted housemade kaiser with crisp lettuce and choice of salad. 15.99

Fish & chips

Haddock coated with homemade tempura batter, fried until golden, served with fries, coleslaw and tartar sauce. 12.99 one piece 10.99

Pub stir fry

On the lighter side, you have a choice of beef or chicken combined with a vegetable stir fry over rice, choice of sweet & sour, honey garlic or teriyaki sauce. 11.99

Southern chicken filet

A chicken breast dipped in our own BBQ rub, coated with Panko, fried 'till golden brown, served on a kaiser with artichoke mayo, lettuce, tomato, fries or salad 12.99

PEI seafood chowder

Island mussels, haddock, lobster and salmon in a sweet cream gives you a wonderful chowder blend.
cup 6.99, bowl 8.99

Atlantic Salmon Skewers

Fresh salmon, char-grilled to order, served over rice and topped with sun dried tomato vinaigrette with your choice of salad. 11.99

Pan fried haddock

Fresh haddock crusted with Panko topped with housemade zucchini relish over jasmine rice.
Choice of salad 13.99

Portobello veggie burger

Roasted Portobello mushroom & bell peppers topped with lemon Feta, roasted garlic mayo, lettuce & tomato on a toasted kaiser, with salad or fries. 12.99

Curry chips

Another Pub favorite!. Our delicious creamy, spicy chicken curry over fries or try it over jasmine scented rice.
12.99 with a side salad add 3.00

Chicken Greek pasta

Blackened chicken, sautéed with fresh vegetables, spices and olive tapenade over penne noodles. Topped with feta, served with garlic toast. 10.99

Sweet potato fries

For that great flavor, a cone of sweet potato fries, served with curry mayo dipping sauce 7.49

Chef Shirleen and her talented staff focus on fresh, local products from our Island producers, to ensure quality in our menu selections.

MAIN COURSES

Rosemary Seared Scallops

Fresh Atlantic scallops from Mickey Rose gently seared, on a sprig of fresh rosemary, served with celeriac parsnip puree and steamed garden vegetables. 23.99

Medallions of Beef

Sautéed summer greens with tarragon butter melting between two four ounce medallions of aged tenderloin beef, an all natural product from Bluefield, char-grilled to order with potato and fresh vegetables. 28.99

PEI Lobster Linguini

Sautéed mushrooms, fennel and asparagus with fresh PEI Lobster, tossed with linguini noodles, lemon butter and fresh parsley. 26.99

Braised BBQ Pork Ribs

Baby back ribs from Scott Drake seasoned with our own seven spice rub, slowly braised in ale, brushed with house made smoky BBQ sauce, potato of the day and fresh veggies.
full rack 29.99 1/2 rack 21.99

Fresh Atlantic Salmon

A fresh 5 ounce Atlantic salmon filet, served over warm vegetable couscous salad with tarragon tomato salsa. 21.99

Rack of Lamb

A tender rack of lamb, frenched and roasted with our own pomegranate molasses glaze, served with citrus mint yogurt, potato of the day and fresh vegetables. 32.99

New York Striploin

An aged 8 ounce striploin from Bluefield natural products, char-grilled to order, lightly dusted with our steak spice, served with potato of the day and fresh vegetables. 22.99

Pan fried Halibut

A 6 ounce fresh halibut fillet from Jim Gillis, hard seared, oven finished and served over panzanella salad. 24.99

Rum & Coke Tenderloin

Pork tenderloin from Lee and Shirley Peterson, sautéed until golden, brushed with Old Sam & Coke glaze. Finished in the oven, topped with pineapple salsa, served with potato of the day and fresh vegetables. 21.99

Bonnie Lou's Scallop & Shrimp Skewers

Fresh scallops and shrimp from Mickey Rose, skewered & grilled. Served over steamed mussels and vegetables in a lightly spiced marinara sauce. 22.99

Steamed Crab Legs

Jim Gillis brings us these wonderful crab legs. Served hot with clarified butter, fresh vegetables and potato of the day. 23.99

PLEASE INFORM YOUR SERVER PROMPTLY OF FOOD ALLERGIES,
OR IF YOU ARE UNDER ANY TIME CONSTRAINTS

APPETIZERS

Island Scallops with Chorizo

Seared scallops from Mickey Rose, topped with Island chorizo sausage and jumbo green olive. 10.99

Artichoke & Three Cheese Dip

A unique blend of Parmesan, Mozzarella & Cheddar cheeses mixed with chopped tomatoes, marinated artichokes and lemon juice, served with baked pesto flatbread chips. 9.99

Bruschetta

Vine ripened tomatoes, basil, olive oil, dill and parsley drizzled with balsamic reduction, topped with fresh mozzarella on oven roasted crostini. 9.99

Crab Cakes

Fresh rock crab blended with lemon juice, tobasco, spices and Island potatoes, sautéed until golden and served with house-made tomato ginger jam. 11.99

PEI Blue Mussels

Locally harvested, steamed in white wine and aromatic vegetables with grilled garlic bread, lemon and drawn butter. 11.99

Spicy Chicken Egg Roll

An egg roll like no other, filled with chicken, cream cheese, green onion, chili spices and grapes. Served with house made dipping sauce 8.99

Fresh PEI Oysters

Fresh "prince" oysters from Rodney's Oyster Depot, served on the half shell with lemon and cocktail sauce. 2.50 ea

Panzanella Salad

A light and flavorful Tuscan inspired bread and tomato salad with roasted red pepper, olives, capers, cucumber and red onion tossed in a sherry vinaigrette, topped with Feta cheese and fresh dill. 8.99

Asian spring roll

Rice paper envelopes filled with sautéed shrimp, julienned carrots, cucumber, lettuce, sesame oil, basil and noodles, served chilled with sweet chili sauce & basil ponzu sauce. 8.99

PEI Lobster Slider

For a sweet taste of this wonderful crustacean, try this lobster salad on a fresh mini bun. 8.99

SOUPS & SALADS

PEI Seafood Chowder

Island seafood, potatoes and double smoked bacon with sweet cream gives a wonderful chowder blend. cup 6.99, bowl 8.99

Caesar Salad

Crispy bacon, oven roasted croutons, romaine lettuce tossed in our creamy garlic dressing, topped with shaved parmesan. 8.99 with blackened salmon or chicken add 3.50

Greek Salad

More traditional with diced cucumbers, tomato, red onion, kalamata olives, feta cheese and field greens, dressed with our own garlic oregano vinaigrette. 8.99

Soup of the Day

Each day our chefs make a different soup to tempt your Palette. cup 4.99 bowl 6.99