





classic 5 course

Bowl of homemade seafood chowder
House salad
Large bowl of Island Blue mussels
upgrade to 2lb of mussels - 6
11/4lb fresh lobster, served in shell with
a side of veg and lemon tarragon butter
Choice of homemade dessert

market price

3 course

House salad 11/4lb fresh lobster, served in shell with a side of veg and lemon tarragon butter Choice of homemade dessert

add a bowl of mussels - 8

market price



Local oysters prepared to order

Classic Raw **8** 6/16 or 12/29 Rockefeller **8** 6/22 or 12/37

appetizers

Seafood Chowder 15 Large bowl of our famous home made seafood chowder

salads

Caesar Salad

Romaine lettuce, bacon bits, parmesan cheese, house made croutons, Caesar dressing. add chicken or shrimp - 5 House Salad

Locally grown produce with
choice of homemade dressings:
strawberry, green goddess, dill
vinaigrette, balsamic

open 5-9 thurs-tues (902) 583-2020 cardiganpeilobstersuppers.com

15



Atlantic Salmon 33

Poached Atlantic salmon cooked to perfection, served with hollandaise, potato and local vegetable.

Seared Scallops (20) 20 Local pan seared scallops drizzled with lemon butter and topped with fresh herbs. Served with potato and vegetable.

Fried Scallops 27 Local scallops deep fried in a crisp coating. Served with potato and

local vegetable.

Lobster Pie 36
Fresh PEI lobster in a creamy
mornay sauce wth homemade pastry
crust.

Lobster Roll

Local lobster and classic aioli nestled in a warm, buttered roll. Served with your choice of side.

Pan Fried Haddock 25

24

Crispy golden panko crusted haddock served with homemade tartar sauce and coleslaw and vegetables. Served with your choice of side

Fish n Chips 24

Generous portion of fresh haddock fried crispy golden. Served with coleslaw, vegetables, and your choice of side. add extra piece - 7

land lover All mains start with house salad

Hunter Chicken 29
Fresh herb marinated boneless
chicken breast served with local
vegetables, potato, and a mushroom
sauce.

1888 Burger 20 Bacon jam, swiss, jalepeno mustard, spinach. Served with your choice of side.

ditch the bun to make it gluten free

New York Striploin (8oz) 32 Tender, juicy, and locally sourced, dry rubbed with secret spice blend, served with potatoes, local vegetables, and a pan jus.

add fresh sautéed mushrooms - 5 add onions - 3 add full lobster - 15

sides

Potato & Vegetables House Salad Fries Rice upgrade your side

Caesar Salad 4 Cup Chowder 4.5 Poutine 3 Gravy 1.25

Turn any main into a 5 course meal 25

pasta

All mains start with house salad

Seafood Pasta

28

Assortment of local seafood tossed in a garlic and parmesan cream sauce

Vegetarian Pasta

23

All of our best local vegetables tossed in a fresh (nut free) pesto



Ask your server about alternating dessert choices

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