

START

SEAFOOD CHOWDER \$17 (DFMW) ⚓

house-made & creamy | fresh haddock | salmon | scallops | mussels | house seafood spice blend | potato.

TACO OR LEAVE IT (DFMW)

house-made tacos | served 3 on a plate | mango salsa | sriracha lime crema | apple jalapeno slaw | choose one:
pan seared halibut \$26 | chicken. \$23 | roasted cauliflower \$19

CHOWDER POUTINE \$20 (DFMW)

our seafood chowder | roasted potatoes | local cheese curds.

LOBSTER DIP \$25 (DECWX) ⚓

pei lobster | tomatoes | shallots | cream cheese | cheddar | parmesan | naan bites.

SEAFOOD SMOKED CHARCUTERIE BOARD \$33 (FWTX)

in house cold smoked mackerel & salmon, | house cured gravlax | house made preserves | local cheeses | crostinis seasonal fruits & pickled veg.

BRUSCHETTA \$16 (DEW)

focaccia toasted with bmc bruschetta mix.

PEI OYSTERS - ROTATING SELECTION \$ MARKET PRICE (M)

grown here in on pei. ask your sever for todays selection.

TUNA TARTARE \$20 (SFYW)

tuna | sesame | ginger | cucumber | corn | burnt citrus dust | caramelized garlic | miso | avocado | crostinis.

MUSSELS

STEAMED CLASSIC (DM) ⚓

pei mussels | white wine | garlic | celery | carrot.
small \$13 / large \$16

BEER & LIME (DMW)

pei mussels | garlic | blueberry ale | fresh lime wedges.
small \$13 / large \$16

GREENS

FARMERS GREENS \$16 (EWX-C)

pickled shallots | salt baked beets | candied pecans | shredded carrot | cucumber | apple raspberry vinaigrette.
with chicken \$22. with pei lobster \$market.

CLASSIC CAESAR SALAD \$16 (DEWX-C)

fresh romaine | bacon bits | croûtons | fried capers
| creamy dressing. with chicken \$22. with pei lobster \$market

both greens are served with garlic bread.



LAND & SEA

HALIBUT \$42. (DF) ⚓

seared medium | house spices | house-made mango salsa | rosemary garlic baby red potato. (when available)

PAN-FRIED HADDOCK \$31 (DEFWX) ⚓

hand dipped | seasoned roasted potato wedges & seasonal veg.

SAUTÉED SCALLOPS \$34 (DM)

atlantic sea scallops | adl butter | house seasoning | rosemary garlic baby red potato.

ATLANTIC SALMON \$33 (DF)

seared medium | house seasonings | chimichurri | green apple mashed potato.

SEAFOOD BUBBLY BAKE \$34 (DCWM)

lobster | halibut | scallops | rich creamy sauce | cheddar | gratinee | farmers greens or caesar salad.

TWICE BAKED LOBSTER THERMIDOR \$ MARKET PRICE (DECW)

pei lobster | poached then stuffed back into shell with a cognac creamy sauce | panko | parmigiana | green apple mashed potato.

SESAME TUNA \$25 (DXPF)

mango mint sesame | piri piri butter poached beets | cilantro | chili cilantro basil quinoa | peanuts.

JAMIE'S FAMOUS LINGUINE (DEW-M)

adl cream | parmesean | capers | portobello | house-made garlic toast. (sorry no mods)

just veggies \$19.

with chicken & bacon \$29

with scallops & bacon. \$39

GRANDMAS CHICKEN DINNER \$30 (D)

chicken supreme | basil butter | chasseur sauce | cherry tomato | portobello | bacon | white wine reduction | green apple mashed potato.

VEGAN MUSHROOM WELLINGTON \$26 (TW)

cashew butter | portobello | smoked tomato gastrique | farmers greens.

FRENCHED PORK LOIN \$30 (D)

pei pork loin | apple blueberry tamarind chutney | green apple mashed potato.

LOCAL

"we try to only use products that are harvested, caught or raised hours from your table, not days." - Steve & Christine.

EXECUTIVE CHEF - JAMIE POWER - PEI

HEAD PREP CHEF - RYAN CURRIE - PEI

HEAD LINE CHEF - COLIN POWER - PEI

TAKE ME HOME

BLUE MUSSEL CAFE LAGER -

bring cans of our house lager home with you.
tall boys, 6 pack \$28

BMC SEAFOOD SPICE BLEND \$13 ⚓

great way to bring the tastes, aromas & memories home while preparing fish, chowders & stews. 70g package.

INGREDIENTS LIST: P PEANUT | T TREE NUTS | S SESAME | D DAIRY | E EGGS | F FISH | C CRUSTACEANS | M MOLLUSKS | Y SOY | W WHEAT | X CAN BE PREPARED GLUTEN FRIENDLY

OUR SIGNATURE ITEMS ⚓