



*the authentic pei
seafood experience*

BLUE MUSSEL — CAFÉ —

*north rustico harbour.
originated in the crick*

START

SEAFOOD CHOWDER \$19 (DFMW) ⚓

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

CHOWDER POUTINE \$21 (DFMW)

our seafood chowder | roasted potatoes | local cheese curds.

LOBSTER DIP \$28 (DECWX) ⚓

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

SEAFOOD SMOKED CHARCUTERIE BOARD \$33 (TBD)

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

BAKED BRIE \$21 (DW)

savory marinated camembert | red pepper jelly | naan bites

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

grown here in pei. ask your server for todays selection.

TUNA TARTARE \$22 (SFYW)

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

LAND & SEA

HALIBUT \$38 (DF) ⚓

seared medium | house seafood spice blend | house mango salsa | garden market salad (when available)

PAN-FRIED HADDOCK \$24 (DEFWX) ⚓

fresh haddock | hand battered | house seafood spice blend | fennel slaw seasoned roasted potato wedges.

SEAFOOD BUBBLY BAKE \$38 (DCWM)

lobster | halibut | scallops | rich creamy sauce | cheddar | gratinee | garden market salad or caesar salad.

YOUR FAVORITE LINGUINE (DEW-M)

adl cream | parmesan | capers | portobello | house garlic toast. (sorry no mods)

just veggies \$25.

with chicken & bacon \$35

with scallops & bacon. \$45

VEGAN MUSHROOM STRUDEL \$30 (TW)

cashew butter | portabello | smoked tomato gastrique | garden market.

MUSSELS

ROSEMARY & LEMON \$19 (DMWX) ⚓

fresh pei mussels | white wine | garlic | rosemary | fresh lemon wedges.

BEER & LIME \$19 (DMW)

fresh pei mussels | garlic | blueberry ale | fresh lime wedges.

GREENS

GARDEN MARKET SALAD \$17 (DWC-C)

greens | cucumber | gala apple | cherry tomatoes | goat cheese | crispy onions | white balsamic lemon basil vinaigrette. with chicken \$23. with pei lobster \$market price

CLASSIC CAESAR SALAD \$18 (DEFWX-C)

fresh romaine | bacon bits | croûtons | fried capers | creamy dressing. with chicken \$24. with pei lobster \$market

SESAME TUNA \$27 (DWSFF)

mango mint sesame | piri piri butter poached beets | cilantro | couscous | greens | avocado | creamy dill dressing | peanuts.

add a side of garlic bread \$4

HANDS ON

HADDOCK BURGER \$26 (DEFWX) ⚓

fresh haddock | hand battered | pan-fried. | soft roll | lettuce | tomato | house tartar | house seafood spice blend | fennel slaw | seasoned roasted potato wedges.

SWEET HEAT CHICKEN SANDWICH \$25 (DEWX)

pulled chicken | mild house buffalo sauce | mozzarella | honey & garlic aioli | house celeriac slaw | crispy onions | brioche bun | house-made rustic potato salad.

LOBSTER ROLL \$ MARKET PRICE (DCWX)

pei lobster | mayo | dill | onion | celery | lemon zest | buttered bun | house-made rustic potato salad.

TACO OR LEAVE IT (DFW)

house-made tacos | served 3 on a plate | mango salsa | sriracha lime crema | house celeriac slaw | choose one:
pan seared halibut \$27 | chicken. \$24 | roasted cauliflower \$20

LOCAL

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

HEAD CHEF - RYAN CURRIE

HEAD PREP - CORA MACKENZIE

SOUS CHEF - ADAM EAGLES

SOUS CHEF - RON ALAIN

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 ⚓

TAKE ME WITH YOU

BLUE MUSSEL CAFE LAGER: ⚓

6x 473ml cans \$34

BMC SEAFOOD SPICE BLEND

our signature seafood spice. 70g package. \$14

BMC CAESAR RIMMER SPICE BLEND

our signature caesar drink spice. 70g package. \$14

