



*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 | lime salt | caramelized garlic | miso | avocado | crostinis.

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 (DWX-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 | croutons | fried capers | creamy dressing. with chicken \$24. with pei lobster \$market

SESAME TUNA \$27 (DWPFF)

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

add a side of garlic bread \$4

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

LAND & SEA

HALIBUT \$43 (DF) ⚓

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

PAN-FRIED HADDOCK \$34 (DEFWX) ⚓

fresh haddock | hand battered | house seafood spice blend | seasoned roasted potato wedges & seasonal veg.

SCALLOP & SHRIMP IN CORN CREAM \$35 (DCM)

atlantic sea scallops | shrimp | house seasoning | corn cream | rosemary garlic baby red potato & seasonal veg.

ATLANTIC SALMON \$35 (DF)

seared medium | house seasonings | chimichurri | green apple mashed potato & seasonal veg.

SEAFOOD BUBBLY BAKE \$38 (DFCWM)

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

TWICE BAKED LOBSTER THERMIDOR \$ MARKET PRICE (DECW) ⚓

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

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

ROSEMARY & BRIE CHICKEN \$33 (D)

chicken supreme | rosemary & thyme | melted brie | red pepper jelly | green apple mashed potato & seasonal veg.

VEGAN MUSHROOM STRUDEL \$30 (TW)

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

FRENCHED PORK LOIN \$31 (D)

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

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 ⚓

