

ODP

PEI's Original Irish Pub

Starters & Shares

NEWTOWN NACHOS

Corn tortilla nachos baked with ADL cheese, topped with green onion, tomatoes & shredded iceberg. Served with sour cream & salsa.

\$15

POTATO NACHOS

PEI kettle chips baked with ADL cheese & bacon, topped with green onion & tomatoes. Served with sour cream & salsa.

\$16

POTATO SKINS

Fried PEI russet potatoes baked with ADL cheese & bacon, topped with green onion. Served with sour cream.

\$15

WHITE WINE & GARLIC MUSSELS **GFO**

Steamed Island Blue mussels. Served with drawn butter & garlic bread.

\$13

PEI OYSTERS **GF**

Cocktail sauce, lemon and mignonette.

\$3 ea.

DUBLIN WINGS

Choice of salt & pepper, maple BBQ, honey garlic, sweet chili, Southwest spice, or honey hot.

5 - **\$12** 11 - **\$20**

MOZZARELLA STICKS

Five golden brown cheese sticks served with a side of house dill aioli.

\$8

DUBLIN DIP

Housemade red pepper-spinach dip topped with ADL cheese. Served with corn tortilla & toasted pita bread.

\$14

BREADED DILL PICKLES

Eight tangy battered dill pickles served with ancho chipotle dip.

\$9

BACON WRAPPED SCALLOPS **GFO**

Bacon wrapped Digby scallops finished with herb salt.

\$3 ea.

CAJUN SPICED ONION RINGS

Basket of crispy fried onion rings. Seasoned with Cajun spice.

\$10

TOASTED GARLIC BREAD

Choice of: Garlic butter **\$4**

Add cheese **\$5**

Add cheese & bacon **\$6**

SWEET POTATO FRIES

Basket of crispy fried sweet potato fries. Served with Southwest dipping sauce.

\$9

HOUSE SPICED FRIES

Basket of French fries seasoned with our in-house spice.

\$5

Handhelds

SUBSTITUTE FOR \$4:

ODP Salad, Sweet Potato Fries, Caesar Salad, Pickled Beet Salad, Onion Rings, Cup of Chili

OLDE DUBLIN'S SIGNATURE ISLAND BURGER

A 6oz Island beef patty smothered with our maple BBQ sauce, hickory sticks, crispy bacon, caramelized jalapeño onions, ADL cheddar and finished with our own Dublin Dip.

\$17

PADDY BURGER **GFO**

Build your own burger! 6oz griddled Island beef. Served with a toasted bun, shredded iceberg, pickles & tomato.

\$14

Add bacon: **\$1**

Add cheese: **\$2**

Add mushrooms: **\$1**

Add onion: **\$1**

BLACK BEAN BURGER **GF V**

Chipotle seasoning and slow cooked black beans make this gluten-free burger great! Topped with shredded iceberg, pickles & tomato in between a gluten-free bun.

\$16

ODP CLUB **GFO**

In-house seasoned grilled chicken, crispy bacon, shredded iceberg, fresh tomatoes, ADL cheddar in between a toasted bun.

\$15

SOUTHWEST CHICKEN WRAP

Crispy seasoned chicken, shredded iceberg, green onion, ADL cheese & ancho chipotle sauce wrapped in flour tortilla.

\$15

BBQ BEEF HOAGIE

PEI beef tenderloin sautéed with mushrooms, onions & finished with a tangy BBQ sauce. Served in a toasted roll. Add mozzarella \$2.

\$16

FRIED CHICKEN SANDWICH

Our housemade burger, breaded with panko & fried crispy. Served with shredded iceberg, pickles & hot sauce mayo.

\$15

BEEF DIP **GFO**

Shaved PEI prime rib in a classic crusted bun. Piled high with melted ADL mozzarella and au jus for dipping.

\$18

Add Ons

Gravy	\$1	Baked Potato	\$3
Jalapeño	\$1	Bacon	\$1
Sour Cream	\$1	Beef	\$4
Salsa	\$1	Chicken	\$5
Feta	\$2	Mushroom & Onions	\$4
Cheese	\$2		



**MAJOR FOOD PARTNER.
ALL FOOD SUPPLIES PURCHASED IN PEI.**

GFO = Gluten-Free Option

GF = Gluten-Free

V = Vegan

ODP

PEI's Original Irish Pub

Classics

CHICKEN POT PIE

Roasted PEI chicken with carrots, onion, peas & corn. Finished with our house gravy and baked till golden. Served with an ODP salad.

\$15

SHEPHERD'S PIE

Our house recipe! PEI beef with carrots, turnip, onion, corn & peas. Finished with Guinness gravy & topped with cheesy mashed potatoes.

\$16

MEATLOAF

Cider-glazed hearty meatloaf. Served with garlic mashed potatoes & daily vegetables.

\$16

HOT HAMBURGER

A 6oz PEI beef patty, caramelized onions nested between two pieces of fresh baked thick-cut white bread. Topped with gravy & green peas.

\$14

STEAK GUINNESS POT PIE

An ODP original recipe! Tender braised PEI beef. Finished with carrots, turnip, onion, potatoes & Guinness gravy. Sealed with a flaky puff pastry.

\$16

FRIED CHICKEN

Three pieces of fried chicken. Served with mashed potatoes, gravy and maple dressed greens.

\$16

LASAGNA

Triple layer lasagna. Made with Bolognese and layered with ADL mozzarella & Parmesan. Served with Caesar salad and garlic bread.

\$16

THREE CHEESE MAC N CHEESE

Loaded with melted ADL cheddar, Jeff's Gouda, Cows Clothbound and topped with toasted breadcrumbs. Served with Caesar salad and garlic bread.

\$18

FRIES WITH THE WORKS

An East Coast favourite! PEI beef, caramelized onions, peas. All smothered with gravy. Served on top of regular cut fries.

\$14

Kettles & Greens

ODP HOUSE SALAD

Tender greens topped with carrot, red onion, cherry tomatoes & mushrooms. Served with maple dressing.

SM - \$6 REG - \$10

CAESAR SALAD

Classic Caesar with bacon, croutons, Parmesan & house dressing.

SM - \$7 REG - \$11

PICKLED BEET SALAD

House pickled beets with honey walnuts, ADL feta cheese & herb dressing.

SM - \$7 REG - \$12

ANCIENT GRAINS SALAD

Tender greens, cherry tomatoes, red onion, raisins, toasted walnuts and finished with goat's cheese. Topped with a creamy curry dressing.

\$13

SEAFOOD CHOWDER

Creamy seafood chowder with shrimp, scallops, salmon & haddock. Served with a warm buttermilk biscuit.

\$15

SWEET & SPICY HOUSE CHILI

In-house made chili loaded with beef, white beans & chilis. Served with buttermilk biscuits.

Cup - \$6 Bowl - \$11

Pub Favourites

FISH CAKES

Two golden brown fish cakes prepared with fresh Atlantic haddock, bacon & potato. Served with dill aioli & lemon and house salad.

\$14

CHICKEN QUESADILLA

Baked flour tortilla filled with grilled chicken, ADL cheese, green onion, tomatoes & jalapeño-lime aioli. Served with french fries.

\$16

CHICKEN STIR FRY GFO

Tender grilled chicken sautéed with an assortment of fresh vegetables & served on top of rice. Choice of honey garlic or sweet chili.

\$16

CHICKEN TENDERS & FRIES

Three crispy chicken tenders with a choice of honey, BBQ or sweet & sour sauce. Served with house spiced fries.

\$15

BUTTER CHICKEN CURRY GFO

Our house butter chicken recipe. Served with steamed rice & toasted pita.

\$16

HERB CRUSTED HADDOCK

Baked Atlantic haddock with herb panko crust. Served with garlic mashed potatoes & daily vegetables.

\$18

FISH N CHIPS

Fresh Atlantic beer battered haddock and our famous tartar sauce, served with house spiced fries and lemon.

1pc. - \$14 2pc. - \$17

FISH TACOS

Choice of battered or baked haddock with pico de gallo, ADL cheese, shredded iceberg, jalapeño-lime aioli on grilled flour tortilla. Served with ODP salad.

\$18

PEI BEEF STRIPLOIN

8oz of certified Island beef. Served with garlic mashed potatoes & daily vegetables. Add mushroom & onions \$4.

\$24

CHICKEN ALFREDO

Grilled chicken, broccoli, bacon, green onion, penne pasta in a garlic Parmesan cream sauce. Served with toasted garlic bread.

\$20

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