

ODP

PEI's Original Irish Pub

Starters & Shareables

NEWTOWN NACHOS

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

\$16 **V**

POTATO NACHOS

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

\$17

POTATO SKINS

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

\$16

WHITE WINE & GARLIC MUSSELS

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

\$14 **GFO**

PEI OYSTERS

Cocktail sauce, lemon & mignonette.

\$3 ea. **GF**

DUBLIN WINGS

Choice of salt & pepper, maple BBQ, honey garlic, southwest spice, sweet chili or garlic-parmesan.

5 - \$12 11 - \$20

PUB PLATTER

Salt & pepper wings, onion rings, sweet potato fries, cheese sticks & bacon wrapped scallops.

\$30

DUBLIN DIP

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

\$15

BREADED DILL PICKLES

Eight tangy battered dill pickles served with ancho chipotle dip.

\$10

BACON WRAPPED SCALLOPS

Bacon wrapped Digby scallops finished with herb salt.

\$3 ea. **GFO**

\$1 OYSTER HAPPY HOUR 4PM - 6PM

CAJUN SPICED ONION RINGS

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

\$11

TOASTED GARLIC BREAD

Choice of: Garlic butter \$5

With cheese \$6

With cheese & bacon \$7

SWEET POTATO FRIES

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

\$10

HOUSE SPICED FRIES

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

\$6

STEAK & ONION FLATBREAD

Onion marmalade, blue cheese & pepper syrup.

\$16

MOZZARELLA STICKS

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

\$10 **V**

Handhelds

**ALL HANDHELD OPTIONS
SERVED WITH HOUSE FRIES**

SUBSTITUTE FOR \$4: Sweet Potato Fries, Summer Salad, Caesar Salad, Pickled Beet Salad, Onion Rings, Poutine

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.

\$18

ODP STEAK SANDWICH

PEI beef tenderloin sauteed with mushrooms, onions & finished with a tangy BBQ sauce. Served in a toasted roll.

\$16 **GFO** Add mozzarella \$2

BACON 'IT BETTER LOBSTER ROLL

Local lobster in a warm roll with fresh tomato, iceberg & crisp bacon.

\$22 **GFO**

PADDY BURGER

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

\$15 **GFO**

Add bacon \$1

Add cheese \$2

Add mushrooms \$1

Add onion \$1

FRIED CHICKEN SANDWICH

Breaded with panko & fried crispy. Served with shredded iceberg, pickles & hot sauce mayo.

\$16

SOUTHWEST CHICKEN WRAP

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

\$16

BLACK BEAN BURGER

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

\$17 **GFO** **V**

ODP CLUB

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

\$16 **GFO**

BEEF DIP

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

\$19

Add Ons

Gravy	\$1	Baked Potato	\$3
Jalapeño	\$1	Bacon	\$2
Feta	\$2	Beef	\$5
Cheese	\$3	Chicken	\$6
Sour Cream		Mushrooms	\$3
2oz - \$1.50	4oz - \$3	Onions	\$3
Salsa		Coleslaw	\$3
2oz - \$1.50	4oz - \$3		



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

GFO Gluten-Free Option **GF** Gluten-Free **V** Vegan **V** Vegetarian

ODP

PEI's Original Irish Pub

Classics

CHICKEN POT PIE

Roasted PEI chicken with carrots, onion, peas & corn in our homemade dough. Finished with our house gravy and baked until golden brown. Served with our summer salad.

\$16

SHEPHERD'S PIE

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

\$16

SEAFOOD PASTA

Shrimp, scallops, mussels & haddock served with penne pasta, garlic bread with a Parmesan vodka rosé sauce.

\$26

GRILLED SALMON

Glazed with basil-parmesan butter & topped with tomato salsa served with garlic mashed potatoes & daily vegetables.

\$24 **GF**

CHICKEN QUESADILLA

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

\$17

CHEESY MAC N CHEESE

This macaroni is loaded with melted ADL cheddar and topped with toasted breadcrumbs. Served with Caesar salad and garlic bread.

\$20

SEAFOOD PLATTER

An East Coast Favourite! Panko breaded haddock, shrimp & scallops. Served with house spiced fries, coleslaw, lemon & tartar sauce.

\$25

STEAK & GUINNESS POT PIE

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

\$16

SEAFOOD BAKE

A blend of shrimp, scallops, salmon, haddock, & mussels with a white wine cheese sauce served with a side caesar salad.

\$22

Kettles & Greens

ODP SUMMER SALAD

Artisanal greens, seasonal produce, toasted almonds, goats cheese & maple vinaigrette.

\$12

CAESAR SALAD

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

\$12

PICKLED BEET SALAD

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

\$13

GREEK BLISS BOWL

Quinoa, artisanal greens, tomatoes, cucumber, red onion, crispy chick-peas & tzatziki.

\$14

SEAFOOD CHOWDER

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

\$16

+ ADD TO ANY SALAD OR BOWL

Chicken \$6

Beef \$5

Salmon \$9

Pub Favourites

FISH CAKES

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

\$14

HERB CRUSTED HADDOCK

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

\$18 **GFO**

CHICKEN OR BEEF STIR FRY

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

\$17 **GFO**

CHICKEN TENDERS & FRIES

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

\$15

FISH N CHIPS

Fresh Atlantic beer battered haddock and our world-famous tartar sauce, served with house spiced fries, coleslaw and lemon. 1pc. - \$14 2pc. - \$17

PEI BEEF STRIPLOIN

8oz of certified Island beef. Served with garlic mashed potatoes & daily vegetables.

\$28 **GFO**

Add mushroom & onions \$4

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 our summer salad.

\$18

BUTTER CHICKEN CURRY

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

\$17 **GFO**

CAJUN CHICKEN ALFREDO

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

\$20