



Apps/Sharables

NEWTOWN NACHOS V

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

\$18

POTATO NACHOS VO

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

\$18

POTATO SKINS VO

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

\$17

BACON WRAPPED SCALLOPS

½-dozen bacon wrapped Digby scallops finished with herb salt.

\$17

DUBLIN WINGS

Flavour options: honey garlic, sweet chilli, maple BBQ, Cajun, Southwest, mild, salt & pepper or Dave's Hot.

½ lb \$13

1 lb \$25

DUBLIN DIP

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

\$16

STEAMED MUSSELS

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

\$17

CAJUN ONION RINGS

Basket of crispy fried onion rings seasoned with Cajun spice.

\$12

SPICED FRIES

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

\$9

SWEET POTATO FRIES

Crispy fries served with ancho chipotle dip.

\$11

TOASTED GARLIC BREAD

\$5

w/ cheese \$6

w/ cheese + bacon \$7

BREADED PICKLES

Eight tangy battered dill pickles served with ancho chipotle dip.

\$11

STEAK & ONION NAAN

Grilled beef tenderloin, garlic grilled naan bread, onion jam and blue cheese.

\$20

PEI OYSTERS

Cocktail sauce, mignonette, lemon and horseradish.

\$3.25 each

\$1 OYSTER HAPPY HOUR DAILY

Handhelds

SERVED WITH YOUR CHOICE OF SIDE: fries, mashed potatoes, roasted reds or rice.

SUBSTITUTE FOR \$5: sweet potato fries, onion rings, pub poutine, Caesar salad, beet salad or house salad.

ISLAND BURGER GFO

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

\$19

PADDY BURGER GFO

Build your own burger! 5oz griddled Island beef served with toasted bun, shredded iceberg, pickles and tomato.

\$16

add bacon \$2 / add cheese \$2

add mushrooms \$1 / add onion \$1

STEAK SANDWICH GFO

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

\$19

add mozzarella \$2

DUB CLUB GFO

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

\$19

SOUTHWEST CHICKEN WRAP

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

\$18

BEEF DIP

Shaved certified Island beef ribeye, garlic toasted ciabatta loaf and beef jus.

\$22

add mozzarella \$2

FRIED CHICKEN SANDWICH

Garlic toasted ciabatta, mesclun lettuce, tomatoes and garlic aioli.

\$20

Add Ons

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



MAJOR FOOD PARTNER.
ALL FOOD SUPPLIES PURCHASED IN PEI.

GFO Gluten-Free Option GF Gluten-Free VO Vegetarian Option V Vegetarian

From The Sea

FISH 'N' CHIPS
Fresh Atlantic tempura battered haddock and house made tartar sauce, served with house spiced fries, coleslaw and lemon.
1pc. \$16 2pc. \$20

GRILLED SALMON GF
Topped with tomato salsa, served with garlic mashed potatoes and daily vegetables.
\$28

BAKED HADDOCK GFO
Baked Atlantic haddock with herb panko crust. Served with garlic mashed potatoes and daily vegetables.
\$23

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 house salad.
\$22

FISH CAKES
Two golden brown fish cakes prepared with bacon, green onion and potato. Served with dill aioli, lemon and house salad.
\$18



Kettles & Greens

SEAFOOD CHOWDER
Landon's award-winning chowder.
\$17

SOUP OF THE DAY
Please ask your server for today's option.
Cup \$6 Bowl \$12

CAESAR SALAD VO
A classic Caesar with bacon, croutons, parmesan & house dressing.
\$13

ODP SALAD V
ADL feta cheese, carrots, red onion and peppers with sliced almonds and maple dressing or smoked peach vinaigrette.
\$12

PICKLED BEET SALAD V
ADL feta cheese, red onion, pickled beets, toasted walnuts, maple dressing.
\$15

ADD TO ANY SALAD OR BOWL
Chicken _____ \$6
Beef _____ \$5
Bacon Wrapped Scallops _____ \$3.25 each

Classics

SHEPHERD'S PIE
Our house recipe! PEI beef with carrots, turnip, onion, corn and peas. Finished with Guinness gravy and topped with cheesy mashed potatoes.
\$18

STEAK POT PIE
ODP original recipe! Tender braised Island beef, finished with carrots, turnip, onion, potatoes and Guinness gravy. Sealed with a flaky puff pastry and served with a side house salad.
\$18

CHICKEN POT PIE
Roasted chicken stewed with corn, peas and gravy. Baked with a flakey pie crust, served with a side ODP salad.
\$17

CHICKEN & BROCCOLI ALFREDO
Grilled spiced chicken, broccoli, bacon, green onion, penne pasta in a garlic parmesan cream sauce. Served with toasted garlic bread.
\$23

PUB POUTINE
House spiced fries, gravy, cheddar curds.
\$14

STIR FRY GFO VO
Tender grilled chicken or beef sautéed with an assortment of fresh vegetables and served on top of rice. Choice of honey garlic or sweet chilli.
\$19

QUESADILLA VO
Baked flour tortilla filled with grilled chicken, ADL cheese, green onion, tomatoes and jalapeño-lime aioli. Served with house fries.
\$21

BUTTER CHICKEN CURRY GFO
Our house butter chicken recipe. Served with steamed rice and toasted pita.
\$19

CHICKEN FINGERS
Three crispy chicken tenders with a choice of honey, BBQ or sweet 'n' sour sauce. Served with house spiced fries.
\$18

BACON WRAPPED BEEF TENDERLOIN & SCALLOPS
Bacon wrapped 5oz Island beef tenderloin steak served with three bacon wrapped scallops, mashed potatoes and veg.
\$28



Thank you for choosing the Olde Dublin Pub!