



PEI's Original Irish Pub

Appetizers & Shareables

\$1.50 OYSTER HAPPY HOUR 11AM - 6PM

NEWTOWN NACHOS

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

\$21
add chicken \$6 add beef \$5

BACON WRAPPED SCALLOPS GF

½ dozen bacon wrapped scallops.
\$22

DUBLIN DIP

Red pepper-spinach dip topped with ADL cheese. Served with corn tortilla and toasted pita bread.
\$19

POTATO SKINS VO

PEI russet potatoes baked with ADL cheese and bacon, topped with green onion. Served with sour cream.
\$21

ODP WINGS

Breaded wings with a choice of seasonings. Salt & pepper, Cajun, applewood smoke, lemon pepper, or Nashville dust. Sauces. Dave's hot, honey garlic, sweet chili, maple BBQ, or BBQ
8 wings \$18 12 wings \$25

STEAMED MUSSELS GFO

Steamed Island Blue mussels. Served with drawn butter and garlic bread.
\$19

GARLIC BUTTER & PARMESAN PRETZELS

Pretzel bites tossed in garlic butter and parmesan.
\$16

PEI OYSTERS GF

Cocktail sauce, mignonette, lemon, and horseradish.
\$4 ea. \$22 ½-dozen \$42 doz.

POTATO NACHOS

PEI kettle chips baked with ADL cheese and bacon, topped with green onion and tomatoes. Served with sour cream and salsa.
\$22

Handhelds

HANDHELDS SERVED WITH CHOICE OF:
fries, mashed potatoes, roasted baby reds or rice.

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

ISLAND BURGER GFO

Grilled beef patty smothered with our maple BBQ sauce, crispy onions, bacon, romaine lettuce, caramelized-jalapeño onions, ADL cheddar and finished with our own Dublin Dip.
\$23

FRIED CHICKEN SANDWICH

Toasted bun topped with iceberg, pickles, mayo and cranberry hot honey.
\$22

STEAK SANDWICH GFO

Beef tenderloin tips sautéed with mushrooms, onions, and finished with a tangy BBQ sauce. Served in toasted roll.
\$25 add mozzarella \$2

DUB CLUB GFO

Grilled chicken, crispy bacon, shredded iceberg, fresh tomatoes, ADL cheddar in a toasted bun.
\$22

LOBSTER ROLL GFO

Chilled lobster salad, lettuce, tomato and lemon-tarragon aioli.
\$38

QUESADILLA

Baked flour tortilla filled with grilled chicken, ADL cheese, green onion, tomatoes, and jalapeño-lime aioli. Served with house fries.
\$23

SOUTHWEST CHICKEN WRAP

Crispy seasoned chicken, shredded iceberg, green onion, ADL cheese and ancho chipotle sauce wrapped in flour tortilla.
\$22

FISH TACOS

Choice of battered or baked haddock with pico de gallo, ADL cheese, shredded iceberg, jalapeño-lime aioli on grilled flour tortillas. Served with our house salad.
\$24

PADDY BURGER GFO

Build your own burger! 5oz griddled Island beef served with toasted bun, shredded iceberg, pickles, and tomato.
\$19
add bacon \$2 add cheese \$2
add onions \$1 add mushrooms \$1

Add Ons

Gravy	\$2	Mozza	\$2	Chicken	\$6	Sour Cream		Salsa	
Jalapeño	\$1	Bacon	\$2	Mushrooms	\$5	2oz.	\$2	2oz.	\$2
Cheese	\$3	Beef	\$5	Onion	\$5	4oz.	\$4	4oz.	\$4

Thank you for choosing the Olde Dublin Pub!





PEI's Original Irish Pub

Salads

ADD TO SALADS:
chicken \$6 / beef \$5

\$1.50 OYSTER HAPPY HOUR 11AM - 6PM

CAESAR SALAD GFO

A classic Caesar with bacon, croutons, parmesan & house dressing.
\$18

PICKLED BEET & BLUEBERRY SALAD VO GF

Shaved red onion, pickled beets, honey walnuts, feta cheese and maple dressing.
\$20

ODP SUMMER SALAD GF

Seasonal berries, toasted almonds, shaved red onion, cherry tomatoes, crumbled goat's cheese and maple dressing.
\$19

Mains

FISH N CHIPS

Tempura battered haddock and house made tartar sauce, served with house spiced fries, coleslaw, and lemon.
1pc. \$18 2pc. \$25

SHEPHERDS PIE

Our house recipe! PEI beef with carrots, turnip, onion, corn, and peas. Finished with Guinness gravy and topped with cheesy mashed potatoes.
\$23

SEAFOOD CHOWDER

Market fish, herbs, red potatoes in a creamy broth. Served with a warm buttermilk biscuit.
\$20

BUTTER CHICKEN GFO

Our house butter chicken recipe. Served with steamed rice and toasted pita.
\$24

BAKED HADDOCK GFO

Baked Atlantic haddock with herb panko crust. Served with garlic mashed potatoes and daily vegetables.
\$28

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.
\$23

CHICKEN FINGERS

Three crispy chicken tenders with a choice of honey, BBQ or sweet 'n' sour sauce. Served with house spiced fries.
\$19

FISH CAKES

Two golden brown fish cakes prepared with bacon, green onion, and potato. Served with dill aioli, lemon and house salad.
\$24

CAJUN CHICKEN ALFREDO

Grilled spiced chicken, broccoli, bacon, green onion, penne pasta in a garlic parmesan cream sauce. Served with toasted garlic bread.
\$26

GRILLED BEEF STRIPLOIN GF

10oz. beef striploin served with daily vegetables, garlic mashed potatoes and red wine demi glace.
\$42

SEAFOOD PASTA

Scallops, shrimp, mussels simmered in a vodka rose sauce. Served with garlic bread.
\$38

Desserts \$12 each

STICKY DATE PUDDING

French vanilla ice cream, crème anglaise and whiskey toffee sauce.

CHEESECAKE

Ever changing, please ask your server for today's option

CARROT CAKE

Cream cheese icing, walnuts and pineapple.

BLUEBERRY BREAD PUDDING

Brown Butter, white chocolate, whipped cream and whiskey toffee sauce.

Add Ons

Gravy	\$2	Mozza	\$2	Chicken	\$6	Sour Cream		Salsa	
Jalapeño	\$1	Bacon	\$2	Mushrooms	\$5	2oz.	\$2	2oz.	\$2
Cheese	\$3	Beef	\$5	Onion	\$5	4oz.	\$4	4oz.	\$4

Thank you for choosing the Olde Dublin Pub!

@oldedublinpubpei
/oldedublinpubpei
@oldedublinpub



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