

# Dalway by the Sea

2019

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## To Begin

- Chilled Island Oysters** (GF) 18  
mignonette, scotch dropper, horseradish and fresh lemon  
|Ask your server about today's local selection|
- Island Blue Mussels** (GF) 13  
Steamed PEI mussels, lemongrass, ginger, coconut milk
- North Shore Chowder** (GF) 16  
Fresh, seasonal and local market inspired
- Arugula Salad** (GF) 15  
Fresh plums, toasted pecans, feta, double smoked bacon, house dressing
- Curried Cauliflower Soup** (GF) 10  
Garbanzo beans, organic canola oil
- Chilled Snow Crab** (GF) 18  
Snow crab leg meat, citrus spiced yogurt and crispy chickpeas
- Roasted Beet Salad** (GF) 15  
Cauliflower pickle, pomegranate seeds, feta cheese, balsamic, black sesame and basil

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## Entrees

- Seared Salmon** 35  
Fresh Atlantic salmon, crispy rice cake, miso crab beurre blanc and mushrooms
- Smoked Harmony Meadow Lamb** 32  
Braised boneless lamb leg, vanilla parsnip puree, golden raisin spaetzle, roasted grapes and toasted hazelnuts
- PEI Island Beef Wellington** 43  
PEI beef tenderloin, mushroom duxelle, prosciutto, puff pastry, au jus, whipped potatoes, seasonal vegetables
- Crispy Pork milanese** 30  
Panko crusted pork loin, warm brussels sprouts, double smoked bacon, shredded parmesan, caesar dressing
- Island Lobster** (GF) MP  
Boiled PEI lobster, with traditional condiments
- House made fettucine pasta** 27  
Fresh fettucine, mushrooms – crispy, marinated and creamed, brown butter, ricotta and fresh parmesan
- Seared Digby Scallops** (GF) 38  
Seared scallops, fennel orange puree, asparagus, smoked baby potatoes, and cured scallop dust