



Appetizers

FRESH PEI OYSTERS GF | DF | NF

Served on ice with cocktail sauce, mignonette, horseradish & lemon.

\$4 EACH

CROWBUSH CHOWDER GF | NF

Poached haddock, cold water shrimp, Island lobster, bay scallops, and garlic toast points.

\$18

GARDEN HARVEST SALAD VG | GF | DF | NF

Fresh mesclun, baby tomatoes, butter beans, candied Oxford blueberries, radish, sliced apples, diced cucumber, pickled beets, spiced cider & maple vinaigrette, topped with parsnip crisps, toasted pumpkin seeds & beetroot curls.

\$16

CLASSIC CAESAR GF

Romaine lettuce, smoky bacon, shaved Parmesan, creamy garlic dressing.
Topped with oven-toasted herb croutons.

\$17

LAKESIDE SAMPLER GF

Seared scallops, aged cheddar-filled Island potato & lobster fritter, chili aioli, pomegranate molasses, and citrus-dusted nori rice cracker.

\$23

MUSSELS

Fresh Island mussels traditionally steamed in wine, lemon, & garlic.
Served with charred garlic toast points.

\$18 PER POUND

The Legacy

In 1935, two newlyweds, Wally and Sally Rodd, began noticing the increasing number of out-of-province license plates passing by their family farm on PEI. In true entrepreneurial style, Wally built several cottages next to their home in hopes of attracting some of those tourists to stay with the family.

As it turns out, the hospitality industry became the Rodd family's first love and those original cottages have expanded to include seven hotels and resorts across Nova Scotia, New Brunswick and PEI. That passion for tourism was passed down to their son David Rodd and now to his son Mark.

Over 90 years of sharing Maritime hospitality.

GFR = Gluten-Free Upon Request

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VT = Vegetarian

VG = Vegan

DF = Dairy-Free

NF = Nut-Free



We are proud to serve
fresh Island products

Rodd
Crowbush
Golf & Beach Resort
RODD HOTELS & RESORTS

roddvacations.com

f @ roddcrowbush

Menu prices are plus applicable taxes



Entrées

SHORELINE PASTA

Island lobster, scallops, shrimp & mussels tossed with lemon butter, herbs & garlic.
Served over tender pasta noodles with your choice of creamy Alfredo sauce,
marinara & fresh basil or the best of both with our rosé sauce.

\$40

PANEER PRIMAVERA VT | NF

Crispy paneer, grilled sweet peppers, red onion, stewed mushrooms & sautéed spinach,
enriched with blue cheese cream sauce & charred broccoli tips, served over tender pasta.

\$36

FRENCH ONION CHICKEN GF | NF

Oven-roasted chicken breast, soaked in brandy, sage, thyme & garlic
with brûléed Gruyère cheese, and buttery caramelized onion ragout.

\$38

SUGARED SALMON GF | NF

Atlantic salmon fillet in a light sugar cure, pan-seared then basted with miso butter.

\$38

PORK TENDERLOIN

Grilled pork tenderloin marinated in sweet mirin, apple, & warm spices with pickled plum glaze.

\$36

GRILLED STRIPLOIN STEAK GF | NF

8 oz. AAA Island beef, hand-carved & grilled to your liking.
Served with choice of peppercorn demi-glace or creamy mushroom ragout.

\$45

DAVID'S 'CATCH'

By land or by sea, what fresh local creation 'caught' David's eye today?
Ask your server for today's selection.

All entrées (excluding pasta) are served with buttermilk whipped potatoes,
chef-inspired daily starch, or vegetable rice pilaf & buttery garden vegetables.

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