

# CLAM DIGGERS RESTAURANT

## WINE BY THE GLASS

MERLOT, CABERNET SAUVIGNON, MALBEC, PINOT GRIGIO, CHARDONNAY, SAUVIGNON BLANC

(6oz) 8 (9oz) 11 (1/2 litre/17 oz) 21 Prosecco 15  
Rossignol Kir +2

## WHITE WINE BY THE BOTTLE

<b>LA SABLETTE SÈVRE ET MAINE: FRANCE</b> — Lively, bright tropical fruit on the nose; citrus, lemon & tropical fruit on the palate	42	<b>RELAX RIESLING: GERMANY</b> — Rich and semi-sweet with floral fragrances; notes of green apple & citrus with flavours of ripe, tropical fruits	38
<b>BEACH HOUSE SAUVIGNON BLANC: SOUTH AFRICA</b> — A cheerful glass of sunshine; tropical & citrus fruit with a tangerine twang; a surge of fresh lemon & lime	39	<b>KIM CRAWFORD PINOT GRIS: NEW ZEALAND</b> — A classic! Ripe, yellow apple, fresh pear, lime zest, fine herbs & spicy aromas on the nose which is then mirrored on the palate	55
<b>ROBERT MONDAVI PRIVATE SELECTION CHARDONNAY: CALIFORNIA</b> — Rich & creamy with aromas of key lime pie, honeysuckle & green apple; flavours of poached pears, peach & pineapple with notes of vanilla bean	50	<b>PIATTELLI PREMIUM RESERVE TORRONTES: ARGENTINA</b> — Crisp and balanced acidity; aromas of dried lemon, grapefruit & apple; notes of lychee, pear and melon on the palate	45
<b>LANGLOIS SANCERRE: FRANCE</b> — Complex with a vibrant and refreshing palate of white peach and citrus; mineral flavours delicate and approachable.	66	<b>WOLF BLASS UNOAKED CHARDONNAY: AUSTRALIA</b> — Bright, fresh & fruit driven; bursting with flavours of stone fruits with subtle spicy oak	39
<b>ROSSIGNOL ISLE ST. JEAN WHITE: PEI, CANADA</b> — Off-dry and fresh; an elegant balance of crisp acidity & the delicate flavours of Muscat and L'Acadie grapes	54	<b>SUTTER HOME ROSE: CALIFORNIA</b> — Deliciously sweet with the essence of strawberry & melon, very light & refreshing	32
<b>MUMM NAPA PRESTIGE CUVÉE: CALIFORNIA</b> — As close to Champagne as you will get this side of Atlantic; Floral citrus & nutty flavours with notes of herbs & brioche	66		

## RED WINE BY THE BOTTLE

<b>MASI CAMPOFIORIN: ITALY</b> — Full bodied & dry with aromas of plums, leather, cinnamon & violets; generous fruit on the palate	59	<b>ROBERT MONDAVI PRIVATE SELECTION CABERNET SAUVIGNON: CALIFORNIA</b> — Medium body & violet in color: vanilla & hints of berry candies on the nose; smooth finish with heavy oak flavours	48
<b>MEOMI PINOT NOIR: CALIFORNIA</b> — Deep garnet in colour with aromas of ripe fruits; flavours of juicy strawberry & jammy fruit, mocha & vanilla; toasty oak on the finish	61	<b>WOLF BLASS RED LABEL SHIRAZ CABERNET: AUSTRALIA</b> — Medium-bodied; deep purple colour; aromas & flavours of coffee, black plum reduction, honey & herbs; a long finish	45
<b>CHATEAU TIMBERLAY: BORDEAUX, FRANCE</b> — Savory warm spice aromas; flavours of kirsch mingle with red fruit on the palate; a fresh & vibrant finish	51	<b>DON DAVID MALBEC: ARGENTINA</b> — Medium bodied & extra dry; deep ruby & purple in colour; aromas of smoke, dark fruit, chocolate & a hint of spice; dark fruit flavours	49
<b>CAMPO VIEJO TEMPRANILLO: SPAIN</b> — Fresh & lively with rich aromas of ripe red fruit; sweet notes of vanilla with a long, soft finish	45	<b>ROTHSCHILD PINOT NOIR: FRANCE</b> — Ruby red, light bodied & extra dry; chocolate & ripe red plum aromas; flavours of plum & cherry with a smooth finish	45
<b>ROSSIGNOL ISLE ST. JEAN RED: PEI, CANADA</b> — Dry & full bodied: aromas & flavours of red & black fruit with smoky nuances; a lingering finish	54		

## COCKTAILS 10Z/12

<b>DIGGER'S PUNCH</b> — Gin, Pineapple Juice, Cranberry Juice & Ginger Ale	<b>MARGARITA</b> — Tequila, Triple Sec, House Made Lime Mix & Salted Rim	<b>RAZZ FOREVER</b> — Raspberry Vodka, Raspberry Puree, Lime Juice & Club Soda
<b>RED SANGRIA</b> — Red Wine, Raspberry Vodka, Seasonal Fruit, Orange Juice & Club Soda	<b>SOUTH SHORE SANGRIA</b> — White Wine, Peach Schnapps, Seasonal Fruit & Club Soda	<b>DOWN EAST PALOMA</b> — Tajin Rimmed, Tequila, Lime Juice & Sparkling Grapefruit
<b>SPIKED ICE COFFEE</b> — Caledonia House Cold Brew, Spiced Rum, Bailey's & ADL Milk	<b>ESPRESSO MARTINI</b> — Caledonia House Cold Brew, Vodka & Kahlua	<b>ANNIE MO</b> — Malibu Coconut Rum, Lime, Mint, Simple Syrup & Soda

## COOLERS & SELTZERS 9

<b>COLLIDING TIDES GIN SELTZER</b>	<b>COLLIDING TIDES VODKA SELTZER</b>	<b>SNAP APPLE VODKA SODA</b>
<b>BLUE LOBSTER STRAWBERRY RHUBARB</b>	<b>BLUE LOBSTER LEMON LIME VODKA SODA</b>	<b>UPSTREET RASPBERRY LEMON ZEST</b>

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**PEI ON TAP PINT 9 ½ PINT 6.50**

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**GAHAN HONEY WHEAT-APV 4.5**  
**ROTATING TAP**

**1772 INDIA PALE ALE-APV 6.5**  
**ISLAND RED PREMIUM ALE-APV 5.3**

**BLUEBERRY ALE-APV 4.5**  
**BEACH CHAIR LAGER-APV 4.5**

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**BEER & CIDERS**

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**COORS LITE 6.50**  
**KEITHS PALE ALE 6.50**  
**BUD LITE 6.50**  
**BUDWEISER 6.50**

**CORONA / STELLA 8.75**  
**ALPINE 6.50**  
**RED ISLAND DEVONPORT HOPPED CIDER 14**  
**NON ALCOHOLIC BEER 5**

**PUMP HOUSE RADLER 8.75**  
**CRAFT BEER TALL BOYS 12**  
**DOUBLE HILL NOMAD CIDER 12**

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**SCOTCH & PORT**

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**CHIVAS REGAL — Blend 10**  
**LAPHROAIG 10YR — Single Malt 15**  
**JOHNNIE WALKER RED — Blend 9**

**BOWMORE ISLAY — Single Malt 12**  
**TAYLOR'S LATE BOTTLE VINTAGE PORT 12**

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**THE WELL/OZ**

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**GIN — Willing to Learn 6.50**  
**RYE — JP Wiser's Deluxe 6.50**  
**TEQUILA — Sauza Gold 6.50**

**VODKA — Blue Lobster 6.50**  
**RUM — Blue Lobster Fisherman's Helper 6.50**

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**THE BACK BAR/OZ**

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**RYE — Crown Royal 9**  
**VODKA — Grey Goose & Tito's 11**  
**RUM — Plantation, Captain Morgan White, Bacardi Gold, Captain Morgan Dark, Captain Morgan Spiced & Malibu 9**  
**BOURBON — Jim Bean 9**

**GIN — Ungava, Tanqueray 10 & Bombay 11**  
**IRISH WHISKEY — Jameson 9**  
**TEQUILA — Patron 11**

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**LIQUEUR**

— Grand Marnier, Drambuie, Kahlua, Baileys, Sambuca, Amaretto, Brandy, Rossignol Raspberry Festival & Crème de Cassis — 9

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**NON ALCOHOLIC BEVERAGES \$3.50**

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**SOFT DRINKS** — Pepsi, Diet Pepsi, 7-UP, Ginger Ale, Root Beer, Orange Crush, Diet 7-UP, Iced Tea & Lemonade  
**JUICE** — Apple, Orange, Pineapple, Cranberry & Clamato

**SPARKLING WATER** — Montellier, Club Soda & Bubby Flavours  
**TEA/COFFEE** — Orange Pekoe, Peppermint, Green, Chamomile, Chai, Lemon & Earl Grey. Regular & Decaf Coffee

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**SPECIALTY COFFEE 1.5 OZ/\$9**

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**SPANISH** — Kahlua, Brandy & Coffee  
**IRISH CREAMED** — Jameson, Baileys & Coffee

**B52** — Kahlua, Baileys, Grand Marnier & Coffee  
**MONTE CRISTO** — Grand Marnier, Kahlua & Coffee

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**DESSERTS \$10**

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**GF TURTLE CHEESECAKE** — Carmel Pecan Cheese Cake, Digger's Rum Sauce & Whipped Cream  
**OLD FASHIONED CARROT CAKE** — House Made, Cream Cheese Frosting, Digger's Rum Sauce & Whipped Cream  
**LIME CHEESECAKE** — Lime-Lemon Zest, Raspberry Coulis & Whipped Cream

**BREAD PUDDING** — House Made with Chocolate Chunks; Digger's Rum Sauce & Whipped Cream  
**RASPBERRY & WHITE CHOCOLATE CHEESECAKE** — Raspberry Coulis & Whipped Cream  
**CLASSIC CHOCOLATE CAKE** — Double Layered with Chocolate Frosting & Raspberry Coulis -Dairy and Egg Free

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