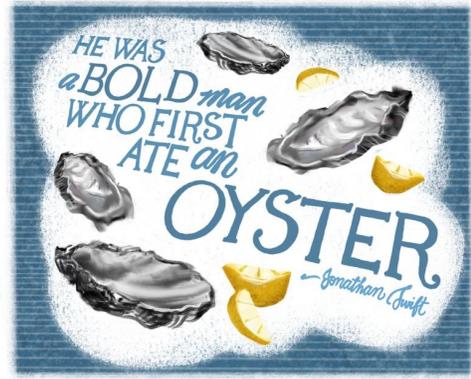


THE OYSTER FARM AT KINGS CREEK

raw bar

Local Oysters** {raw or steamed}	½ Dozen 12	Dozen 24
Local Clams** {raw or steamed}	½ Dozen 8	Dozen 14
Shrimp {steamed with Old Bay}	½ Pound 14	Pound 28
Oysters Rockefeller	½ Dozen 15	Kale, Bacon, Cream
Shrimp Cocktail	Classic Prep	15



starters and shares

- **Sesame Encrusted Ahi Tuna | 14**
Seared and served rare with seaweed salad, wasabi, pickled ginger and ginger soy
- Calamari | 14**
Fried with onion strings and jalapeno chips, topped with garlic aioli and served with a side of house marinara
- Thai Fried Shrimp | 12**
Bell peppers, scallions, cilantro and cabbage, tossed in a sweet Thai chili sauce
- Beer Cheese and Pretzels | 15**
Warm house made cheese dip, infused with beer, served with 3 baked pretzels
- Shrimp Parmesan | 15**
Shrimp, marinara, mozzarella cheese, baked and served with warm bread
- **Poke Nachos | 16**
Soy marinated and sesame seared tuna, cabbage, green onions, cilantro and jalapenos, served over wontons with a wasabi aioli drizzle
- Lobster OR Blackened Shrimp Mac and Cheese | 16**
White cheddar cheese sauce, panko topping

soups

- She Crab | Cup 7 | Bowl 9**
Simmered with sherry, brandy and cream
- Bill's ESVA Clam Chowder | Cup 6 | Bowl 8**
Clams, bacon, potatoes, celery, onions and garlic simmered in a clear clam broth

**consuming raw or undercooked seafood, meat, poultry or eggs may increase your risk of food bourn illness



- Stuffed Salmon | 27**
Artichoke hearts, spinach, feta, sundried tomatoes, served with parmesan risotto and green beans
- Lobster OR Blackened Shrimp Mac and Cheese | 26**
White cheddar cheese sauce, panko topping
- Wood Plank Scallops | 32**
Cedar Smoked Scallops, parmesan risotto, green beans
- Chicken Murphy | 22**
Chicken, Italian sausage, potatoes, red peppers, pepperoncini, onion and mushrooms, stewed together in a vinegar based sauce



salads

- Farm Salad | 7**
Mixed greens, cucumbers, onion, tomato, house croutons, parmesan and house made vinaigrette
- Cape Charles Wedge | 10**
Iceberg lettuce, bacon, tomato, onions, blue cheese crumbles and house blue cheese dressing {on the side}
- Grilled or Chopped Caesar | 9**
House made creamy lemon vinaigrette {our twist on a classic Caesar}
- **Add on to any salad | 9**
Grilled chicken, seared tuna, mahi mahi, grilled shrimp or salmon
- Fried Oysters | 11**

sandwiches, etc...

- Grilled Blackened Mahi Tacos {2} | 15**
With house slaw, pepper jack cheese, cilantro, scallions and pico de gallo
- Lobster Roll | 20**
Prepared with mayo and celery, served with fries
- Fried Haddock Sandwich | 15**
Tomatoes, cole slaw, dill pickle chips, served with fries
- Shrimp Po Boy | 14**
Toasted Bun, cole slaw, dill pickle chips, chipotle aioli, served with curly fries
- Fried Oyster Basket | 17**
Fresh local oysters, served with cole slaw, curly fries and remoulade
- Meatball Sub | 13**
House made meatballs and marinara, mozzarella cheese, served with fries
- **Farm Burger | 15**
CAB ground beef served with cheese, lettuce, tomato, onions and fries
- Black Bean Burger | 12**
Everything bun, lettuce, tomato, chipotle aioli, curly fries

entrees

- Seafood Fra Diavolo | 33**
Tomato, spicy broth, clams, scallops, shrimp and CBass, served over linguine
- Fried Oyster Dinner | 29**
Served with curly fries, cole slaw and remoulade
- Stuffed Shells | 17**
Pasta Shells, stuffed with ricotta and fresh herbs, house marinara, mozzarella, served with side salad
- **Grilled Ribeye | 41**
14oz ribeye, served with mashed potatoes and green beans
- Chicken Pot Pie | 19**
Puff Pastry, traditional filling, served with mashed potatoes