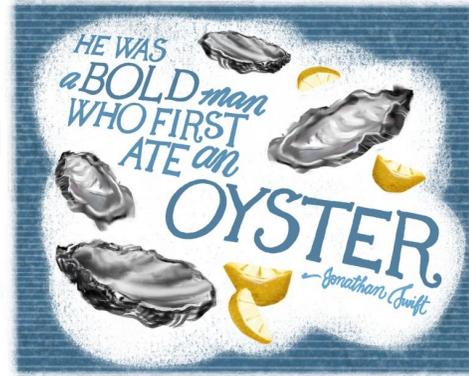


THE OYSTER FARM AT KINGS CREEK

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	
Shrimp Cocktail	Classic Prep	15
Poke Bowls**	Tuna or Salmon	16



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

Cauliflower Pizza | 17 {GF}

Prosciutto, pineapple, onion, sundried tomato and fresh basil on a cauliflower crust

Crab Dip | 16

Baked and served with assorted breads

Fully Loaded Nachos | 13

Chicken, jalapenos, salsa, cilantro, lettuce, green onion, cheese, sour cream

Lobster 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 borne illness



Lobster Mac and Cheese | 26

White cheddar cheese sauce, panko topping

Seafood Combo | 32

C Bass, shrimp and a crab cake, served with cole slaw and fries

Stuffed C Bass | 32

Stuffed with our signature Rockefeller stuffing, served with mashed potatoes and green beans

Chicken Marsala | 19

Prosciutto, mushrooms and chicken breast in Marsala sauce over linguine

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

Crab Cake | 13

sandwiches, etc...

Grilled Blackened Mahi Tacos {2} | 15

With house slaw, pepper jack cheese, cilantro, scallions and pico de gallo

Lobster Roll | 20

Classic preparation, served with fries

**Grilled Tuna Sandwich | 16

Lettuce, tomato, wasabi aioli, served with curly fries

Crab Cake Sandwich | 18

Served with fries, cole slaw and remoulade

Fried Oyster Basket | 17

Fresh local oysters, served with cole slaw, curly fries and remoulade

French Dip | 16

Served with fries and Au Jus

**Farm Burger | 15

CAB ground beef served with cheese, lettuce, tomato, onions and fries

entrees

Shrimp Scampi | 22

White wine, butter, fresh basil, capers, linguine

Fried Oyster Dinner | 29

Served with curly fries, cole slaw and remoulade

Crab Cake Dinner | 33

Two of our signature crab cakes served with saffron rice, green beans and chipotle aioli

**Grilled Ribeye | 41

14oz ribeye, served with mashed potatoes and green bean

