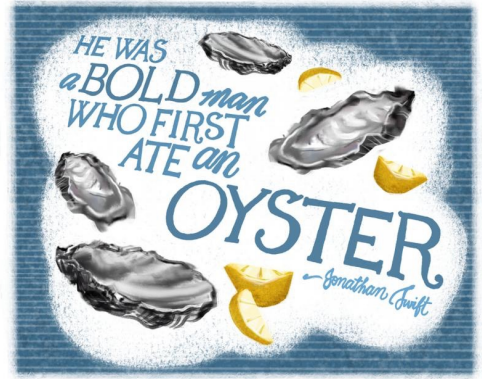


# THE OYSTER FARM AT KINGS CREEK

## raw bar

<b>Local Oysters**</b> {raw or steamed}	½ Dozen   12	Dozen   24
<b>Local Clams**</b> {raw or steamed}	½ Dozen   8	Dozen   14
<b>Shrimp</b> {steamed with Old Bay}	½ Pound   14	Pound   28
<b>Oysters Rockefeller</b>	½ Dozen   15	<b>Kale, Bacon, Cream</b>



## starters and shares

### \*\*Sesame Encrusted Ahi Tuna | 14 {GF}

Seared and served rare with seaweed salad, wasabi, pickled ginger and ginger soy

### Calamari | 14 {Can be GF}

Fried with onion strings and jalapeno chips, topped with garlic aioli and served with a side of house marinara

### Thai Fried Shrimp | 12 {Can be GF}

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 {GF}

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

### 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 borne illness



## salads

### Farm Salad | 7 {Can be GF}

Mixed greens, cucumbers, onion, tomato, house croutons, parmesan and house made vinaigrette

### Cape Charles Wedge | 10 {GF}

Iceberg lettuce, bacon, tomato, onions, blue cheese crumbles and house blue cheese dressing {on the side}

### Grilled or Chopped Caesar | 9 {Can be GF}

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 {Can be GF}

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

### Fish & Chips | 15

Tempura fried haddock, served with fries

### Shrimp Po Boy | 14

Toasted Bun, cole slaw, tomato, dill pickle chips, chipotle aioli, served with curly fries

### Fried Oyster Basket | 17

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

### \*\*Farm Burger | 15

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

## entrees

### Stuffed Salmon | 27 {Can be GF}

Artichoke hearts, spinach, feta, sundried tomatoes, served with parmesan risotto and green beans

### Lobster OR Blackened Shrimp Mac & Cheese | 29/26

White cheddar cheese sauce, panko topping

### Wood Plank Scallops | 32 {Can be GF}

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

### 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

Five pasta Shells, stuffed with ricotta and fresh herbs, house marinara, mozzarella, served with side salad

### \*\*Grilled Ribeye | 41 {GF}

14oz ribeye, served with mashed potatoes and green beans

### Chicken Pot Pie | 19

Puff Pastry, traditional filling, served with mashed potatoes

