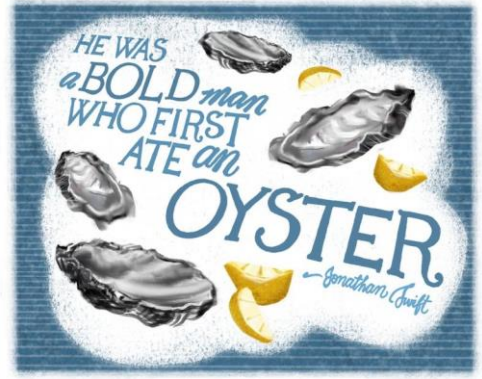


# THE OYSTER FARM AT KINGS CREEK

## 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

### Poke Nachos | 18

Soy marinated tuna, cabbage, green onion, cilantro and jalapeno, served over wonton chips with a wasabi aioli drizzle

### \*\*Sesame Encrusted Ahi Tuna | 15 {Can be GF}

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

### 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 | 13 {Can be GF}

Bell peppers, scallions, cilantro and cabbage, tossed in a sweet Thai chili sauce

### Shrimp Parmesan | 16

Shrimp, marinara, mozzarella cheese, baked and served with warm bread

### Beer Cheese Dip | 16

Warm house made cheese dip, infused with beer, served with 3 baked pretzels

### Regular Crust Pizza 16" | 20

### Cauliflower Crust Pizza 9" | 17 {GF}

Roasted tomato, fresh mozzarella, arugula, prosciutto, fresh parmesan

### Blackened Shrimp Mac and Cheese | 16

White cheddar cheese sauce, panko topping

## Salads

### Farm Salad | 9 {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

## Soups

### She Crab | Cup 10 | Bowl 12

Simmered with sherry, brandy and cream

### Bill's ESVA Clam Chowder | Cup 7 | Bowl 9

Clams, bacon, potatoes, celery, onions and garlic simmered in a clear clam broth

## Entrees...

### Grilled Blackened Mahi Tacos {2} | 15 {Can be GF}

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

### Plank Salmon or Scallops 27 | 32 {Can be GF}

Cedar smoked, top with lemon caper sauce, mushroom parmesan risotto, green beans

### Seafood Gumbo | 38

Shrimp, clams, scallops, chicken, andouille sausage, peppers, onions and okra in a brown broth over jasmine rice

### Blackened Shrimp Mac & Cheese | 26

White cheddar cheese sauce, panko topping

### Fried Oyster Dinner | 29

Served with curly fries, coleslaw and remoulade

### Certified Angus Ribeye | Market Price {GF}

14oz ribeye, served with mashed potatoes and green beans

### Famous Chicken Pot Pie | 19

Puffy pastry, traditional filling, served with mashed potatoes

### Farm Burger | 18

Three meat blend served with cheese, LTO and fries

### Chicken Marsala | 19 {Can be GF}

Floured chicken breast seared, topped with savory mushroom and marsala wine sauce served over mashed potatoes

### Penne Alla Vodka | 18

Penne with house made vodka sauce

### Add Shrimp | 8

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

