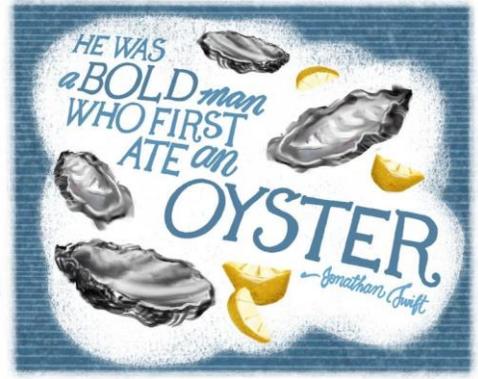


THE OYSTER FARM AT KINGS CREEK

Raw bar

Local Oysters** {raw or steamed}	½ Dozen 18	Dozen 28
Local Clams** {raw or steamed}	½ Dozen 14	Dozen 20
Shrimp {steamed with Old Bay}	½ Pound 16	Pound 28
Oysters Rockefeller	½ Dozen 20	Kale, Bacon, Cream
Jumbo Shrimp Cocktail	20	



Starters and Shares

Poke Bowl | 24

Soy marinated tuna, mango salsa, Edmond beans, cucumber and jalapeno, served over white rice with a wasabi aioli drizzle

**Sesame Encrusted Ahi Tuna | 19 {Can be GF}

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

Calamari | 20 {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 | 14 {Can be GF}

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

Crab Dip | 24

Warm house made dip, served with garlic toast bread

Chicken Nachos | 17

Tortilla Chips, chicken, jalapenos, green onion, cheese topped with salsa and sour cream

White Clam Pizza | 27

Fresh clams, fresh mozzarella and a dash of red pepper flakes

Blackened Shrimp Mac and Cheese | 17

White cheddar cheese sauce, panko topping

Salads

Farm Salad | 10 {Can be GF}

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

Cape Charles Wedge | 12 {GF}

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

Grilled or Chopped Caesar | 12 {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 | 12

Soups

She Crab | Cup 11 | Bowl 13

Simmered with sherry, brandy and cream

Bill's ESVA Clam Chowder | Cup 9 | Bowl 11

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

Entrees...

Grilled Blackened Mahi Tacos {2} | 17 {Can be GF}

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

Shrimp Scampi or Scallops Scampi 32 | 36

Bake in a garlic sauce top with pasta and dash powder parm

Stuffed Salmon | 34

Salmon stuffed with a spinach, sundried tomato and feta mix, with saffron rice and green beans

Blackened Shrimp Mac & Cheese | 30

White cheddar cheese sauce, panko topping

Fried Oyster Dinner | 32

Served with sidewinder fries, coleslaw and remoulade

Certified Angus Ribeye | Market Price {GF}

14oz ribeye, served with mashed potatoes and green beans

Shrimp and Grits | 34

Shrimp sauté in a red sauce onion, bell pepper, okra and andouille sausage over cheesy grits

Farm Burger | 20

Three meat blend served with cheese, lettuce, onion, tomato and fries

Fettuccine Alfredo | 26

Fettuccine tossed in creamy parmesan cheese sauce

Add Shrimp or Chicken | 8

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

