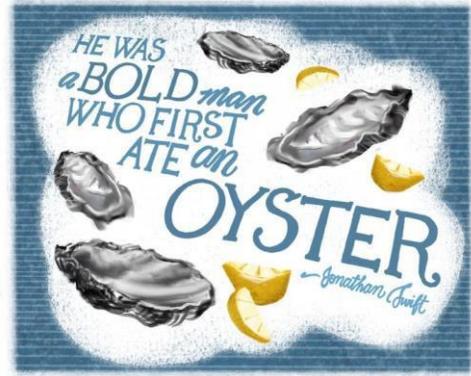


# THE OYSTER FARM AT KINGS CREEK

## 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>
<b>Seafood Tower   34</b>		

6 each oysters on the half shell, raw clams, cocktail shrimp



## starters and shares

### Drunken Shrimp Cocktail | 18

Shrimp, avocado, tomato, onion, jalapenos, cilantro, tomato and lime juices, served with crackers

### \*\*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

### Buffalo Chicken Dip | 13

Creamy cheese, spices and pulled chicken, served with corn tortilla chips

### Beef Nachos | 13

Tortilla Chips, ground beef, jalapenos, onions and cheese, topped with salsa and sour cream

### \*\*Poke Bowl | 18

Soy marinated and sesame seared tuna, cucumber, avocado, mango, jalapenos, jasmine rice

### 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 8 | Bowl 10

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

### Blackened Mahi or Grouper | 32

Served with saffron rice, Cuban black beans and mango salsa

### Stuffed Salmon | 28 {Can be GF}

Spinach, feta, sundried tomatoes, served with saffron rice and green beans

### Blackened Shrimp Mac & Cheese | 26

White cheddar cheese sauce, panko topping

### Roasted Scallops | 32

Roasted with garlic, lemon and capers, served with fettuccine in white wine sauce

### Fried Oyster Dinner | 29

Served with curly fries, cole slaw and remoulade

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

14oz ribeye, served with mashed potatoes and green beans

### \*\*Farm Burger | 15

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

### Spinach and Cheese Manicotti | 18

Ricotta, mozzarella, spinach, house marinara

### Fettuccine Alfredo | 18

House made creamy alfredo sauce

### Add Shrimp | 8

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

