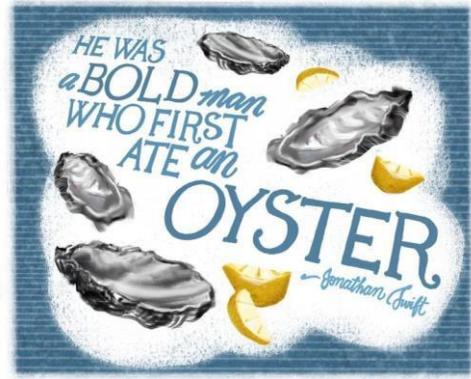


THE OYSTER FARM AT KINGS CREEK

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	Kale, Bacon, Cream



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
- Buffalo Chicken Dip | 13**
Warm house made cheese dip, infused with beer, served with 3 baked pretzels
- Poke Bowl | 18**
Soy Marinated and sesame seared tuna, cucumber, avocado, mango, jalapenos, jasmine rice
- Beef Nachos | 13**
Tortilla Chips, ground beef, jalapenos, onions and cheese, topped with salsa and sour cream
- 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 | 18**
Tempura fried haddock, served with 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

BRUNCH DRINK SPECIALS

Mimosas and Micheladas | 5
Bloody Marys and Marias | 6



BRUNCH

- Chicken & Waffles | 14**
Fried Chicken (chicken steak style), Belgian waffle, 2 over easy eggs
- Hangover Burger | 17**
Mixed blend burger, bacon, cheese, 2 over easy eggs, toasted bun, served with fries
- Breakfast Burrito | 13**
Scrambled Eggs, cheese, chorizo, hash browns, served with salsa
- Sunday Parfait | 12**
Yogurt, fresh fruit, granola

- Pancake Stack | 12**
4 pancakes, side of bacon, fresh fruit
- Tempura French Toast Sticks | 12**
Topped with cinnamon and sugar, fresh strawberry whipped cream
- Steak and Eggs | MP**
14oz ribeye, 2 over easy eggs, served with home fries
- Blackened Shrimp Mac & Cheese | 26**
White cheddar cheese sauce, panko topping
- Kids Brunch | 6**
French Toast, Pancakes or a Waffle, side of fruit