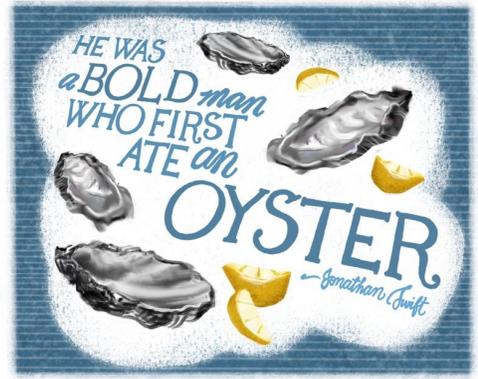


THE OYSTER FARM AT KINGS CREEK

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
Shrimp Cocktail	Classic Prep	15



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

Lobster OR 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

Lobster Roll | 20

Prepared with mayo and celery, served with fries

Fish & Chips | 15

Tempura fried haddock, cole slaw, 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 | 4

Bloody Marys and Marias | 5



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

Omelette with Home Fries | 12

Choose 3: Cheese, onions, mushrooms, spinach, tomato, bacon

French Toast Bread Pudding | 12

Challah bread, baked with chocolate chips, topped with whipped cream and maple syrup

Pancake Stack | 12

4 pancakes, side of bacon, fresh fruit

Seared Salmon | 22

Grilled salmon served over home fries with house made hollandaise and a sunny side up egg

Steak and Eggs | 28

9oz ribeye, 2 over easy eggs, served with home fries