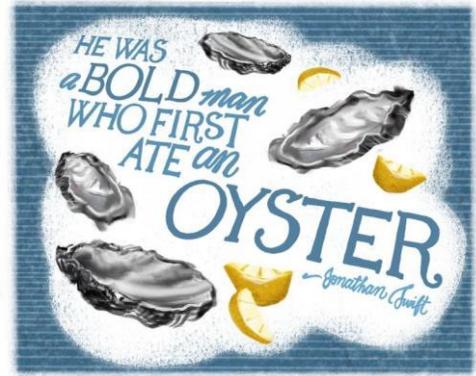


# THE OYSTER FARM AT KINGS CREEK

## Raw Bar

|  |              |                           |
|--|--------------|---------------------------|
| <b>Local Oysters**</b><br>{raw or steamed} | ½ Dozen   18 | Dozen   28                |
| <b>Local Clams**</b><br>{raw or steamed}   | ½ Dozen   14 | Dozen   20                |
| <b>Shrimp</b><br>{steamed with Old Bay}    | ½ Pound   16 | Pound   28                |
| <b>Oysters Rockefeller</b>                 | ½ Dozen   20 | <b>Kale, Bacon, Cream</b> |



## Starters and Share

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

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

### 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

### Wagyu Nachos | 20

Corn chips, wagyu chili, queso, pepper jack, lettuce, jalapenos, salsa and sour cream

### \*\*Poke Nachos | 20

Soy marinated and sesame seared tuna, cabbage, green onions, cilantro and jalapenos, served over wontons with a wasabi aioli drizzle

### Beer Cheese and Pretzels | 20

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

### Blackened Shrimp Mac and Cheese | 17

White cheddar cheese sauce, panko topping

## Salads

### Farm Salad | 12 {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 | 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 or **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...

### Seafood Fra Diabolo | 38

Shrimp, clams and scallops in a spicy red sauce over linguine

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

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

### Clam Linguine | 36

Chopped clams and whole clams simmered in white wine, garlic and butter over linguine

### \*\*Cedar Plank Salmon | 38

Smoked salmon with mushroom risotto and green beans

### Fried Oyster Dinner | 29

Served with curly fries, coleslaw and remoulade

### Chicken Marsala | 28

Boneless chicken breast with mushrooms and a splash of Marsala wine over mashed potatoes

### Famous Chicken Pot Pie | 30

Chicken, peas, carrots, onions, celery, baked with puff pastry on top with a side of mashed potatoes

### Sunday Gravy | 30

Italian sweet sausage, homemade meat balls, simmered in marinara sauce over Rigatoni

### \*\*Steak Au Poivre | MP

14oz Ribeye coated with cracked peppercorn served with mashed potatoes and green beans

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

14oz Ribeye, served with mashed potatoes and green beans

### \*\*Farm Burger | 20

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

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



