

# Oyster Creek

## Restaurant and Boat Bar

Casual Dining • Exquisite Cuisine



41 N. Oyster Creek Road • Leeds Point, NJ • (609) 652-8565

[www.OysterCreekRestaurant.com](http://www.OysterCreekRestaurant.com)

Find us on Facebook @ OYSTER CREEK RESTAURANT

One Check per Table • One Credit Card per Table  
Prices & Hours subject to change

All dishes are cooked to order • Thank you for your patience

### Appetizers

<b>East Coast Oysters on the 1/2 Shell (6)</b> .....	\$12.00
<b>Grilled East Coast Oysters (each)</b> .....	2.25
<i>with herb garlic butter</i>	
<b>Jumbo Shrimp Cocktail (4)</b> .....	10.00
<i>with homemade cocktail sauce</i>	
<b>EZ Peel Shrimp (10)</b> .....	7.50
<i>with homemade cocktail sauce</i>	
<b>Clams on the 1/2 Shell (6)</b> .....	7.50
<i>Great Bay top necks</i>	
<b>Jumbo Lump Crab Cocktail</b> .....	12.00
<i>with cocktail sauce</i>	
<b>Steamed Littleneck Clams</b> .....	10.00
<i>baker's dozen, served with drawn butter and broth</i>	
<b>P.E.I. Mussels</b> .....	10.00
<i>steamed in white wine garlic butter with diced tomato, chorizo &amp; spinach OR homemade marinara with toast points</i>	
<b>Fried Mozzarella</b> .....	7.00
<i>with homemade marinara</i>	
<b>Fried Battered Mushrooms</b> .....	7.00
<i>with homemade marinara</i>	
<b>Breaded Onion Rings</b> .....	9.00
<i>with homemade marinara</i>	
<b>Fried Appetizer Sampler</b> .....	12.00
<i>onion rings, mozzarella, mushrooms</i>	
<b>Cold Appetizer Sampler</b> .....	18.00
<i>shrimp cocktail, jumbo lump crab, shucked clams and oysters</i>	

### Chef Scott's Signature Starters

<b>Field Mixed Green Salad</b> .....	7.00
<i>add (4) colossal grilled shrimp 18.00</i>	
<i>add blackened or grilled chicken 16.00</i>	
<i>field mixed greens tossed with gorgonzola cheese, red onions, grape tomatoes, candied walnuts and balsamic vinaigrette</i>	
<b>Seared Sea Scallops</b> .....	13.00
<i>with bacon, gorgonzola &amp; caramelized onion bruschetta over toast points</i>	
<b>Parmesan Encrusted Crab Cake</b> .....	13.00
<i>topped with roasted red peppers and capers in white wine butter sauce</i>	
<b>Pop Pop's Littlenecks (13)</b> .....	12.50
<i>steamed in Old Bay and white wine garlic butter, grilled toast points</i>	
<b>Crispy Bourbon Shrimp</b> .....	10.00
<i>(3) crispy shrimp tossed with bourbon sauce and diced peppers</i>	

<b>Jersey Devil Shrimp</b> .....	2 for 12.00
<i>colossal crispy shrimp tossed in our homemade hot sauce served over cole slaw</i>	
<b>Clams Mexicali</b> .....	4 for 6.00
<i>clam stuffed with chorizo, jalapeno &amp; poblano peppers with Mexican string cheese &amp; longhorn cheddar</i>	
<b>Clams Casino (each)</b> .....	4 for 6.00
<i>red and green peppers, red onion, bacon and mozzarella</i>	
<b>Spinach and Jumbo Lump Crab</b> .....	12.00
<i>sautéed in butter, garlic, and shallots and finished with white wine and a sprinkle of Asiago cheese</i>	

### Homemade Soups

	Cup	Bowl
<b>East Coast Oyster Stew</b> .....	\$4.00	\$7.00
<i>diced celery, onions, chopped oysters, butter, cream &amp; Old Bay</i>		
<b>Manhattan Clam Chowder</b> .....	5.00	7.00
<i>robust tomato broth filled with clams, potatoes and vegetables</i>		
<b>Snapper Turtle Soup</b> .....	5.00	7.00
<i>hearty brown broth with turtle meat and vegetables</i>		
<b>New Jersey Crab Bisque</b> .....	7.00	10.00
<i>thick and creamy, loaded with crab, potatoes and a few shakes of Old Bay</i>		

### Sushi

Having a sushi roll for dinner? Add a house salad and 2 sides for \$5.00

<b>TUNA ROLL</b> .....	9.00
<i>Yellowfin tuna</i>	
<b>TUNA TOYER</b> .....	14.00
<i>sushi rice, spicy tuna, avacado, teriyaki glaze</i>	
<b>SPICY TUNA OR SALMON</b> .....	11.00
<i>with our own spicy sauce</i>	
<b>ALASKAN KING CRAB ROLL</b> .....	14.00
<i>with carrots, asparagus &amp; avacado</i>	
<b>CARIBBEAN CRAB STUFFED TUNA</b> .....	14.00
<i>with Tobiko</i>	
<b>SPICY MARYLAND CRAB ROLL</b> .....	12.00
<i>with avacodo and Tobiko</i>	
<b>PHILADELPHIA ROLL</b> .....	10.00
<i>smoked salmon, cucumbers and cream cheese</i>	
<b>VEGETABLE ROLL</b> .....	7.00
<i>cucumber, carrots &amp; avacado</i>	
<b>BLACKENED SCALLOP ROLL</b> .....	11.00
<i>with mango chutney and red tobikko</i>	
<b>JERK SHRIMP ROLL</b> .....	10.00
<i>crispy shrimp in a sweet and spicy jerk glaze with oven roasted tomatoes, avacado and tobikko</i>	
<b>BOURBON SHRIMP ROLL</b> .....	10.50
<i>crispy shrimp, mixed greens, roasted red peppers with a bourbon teriyaki glaze and tobikko</i>	
<b>SUSHI BOMBS</b> .....	3.00 each
<i>Tuna or Jail Island Salmon, rolled in a wonton with jalapeno and wasabi cream cheese with sweet chili sauce</i>	
<b>HAND ROLL</b> .....	3 for 10.00
<i>crispy lobster or crispy shrimp with carrots and plum sauce, spicy tuna, tuna or salmon with avacado</i>	
<b>SMOKED EEL</b> .....	8.00
<i>with avacado &amp; eel sauce and tobikko (when available)</i>	
<b>MEDITERRANEAN MARINATED GRILLED OCTOPUS</b> .....	10.00
<i>with field greens, smoked tomatoes, red curry lemon vinaigrette</i>	
<b>OYSTER CREEK ROLL (seasonal)</b> .....	13.00
<i>fried soft shell crab, carrots, cucumbers and mixed greens with a spicy teriyaki glaze and tobikko</i>	
<b>BLACKENED SALMON ROLL</b> .....	9.00
<i>with cucumbers and tobikko</i>	
<b>CHIPOTLE GRILLED FILET MIGNON ROLL</b> .....	10.00
<i>with mixed greens and roasted red peppers</i>	
<b>RAINBOW YOUR ROLL</b> .....	5.00
<i>Tuna, Salmon &amp; Avacado layered over a roll of your choice</i>	
<b>SASHIMI</b> .....	3.00 each
<i>Yellowfin Tuna or Atlantic Salmon</i>	

<b>OYSTER CREEK SAMPLER</b> .....	42.00
<i>Alaskan Roll, Spicy Tuna, Oyster Creek Roll &amp; Vegetable Roll with pieces of Sashimi: either Tuna or Atlantic Salmon</i>	
<b>RAINBOW YOUR OYSTER CREEK SAMPLER</b> .....	55.00

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness

Sushi Chef: Don Murray

### Sides

Asparagus sautéed in olive oil & garlic .....	\$7.00
Angel Hair .....	6.00
<i>with butter, marinara, or olive oil and garlic</i>	
Sautéed Spinach .....	6.00
<i>sautéed in butter, garlic &amp; white wine and a sprinkle of Asiago cheese</i>	
Shitake mushrooms & onions in brandy .....	5.00
French Fries or Old Bay Fries .....	5.00
Baked Potato, Mashed Potatoes .....	1.50
Wild Rice .....	1.50
Cole Slaw .....	1.00
Vegetable of the day .....	1.00

## Traditional Seafood Entrées

Entrées served with house salad  
Most served with choice of starch and vegetable

<b>Oyster Creek Crab Cakes</b> .....	\$25.00
<i>our original recipe, all crab, no fillers</i>	
<b>Deep Sea Scallops</b> .....	23.00
<i>broiled or fried</i>	
<b>Twin 4 oz. Brazilian Lobster Tails</b> .....	30.00
<i>broiled, french fried or sautéed in white wine garlic butter</i>	
<b>Stuffed Twin 4 oz. Brazilian Lobster Tails</b> .....	40.00
<i>stuffed with our crab cake</i>	
<b>1 1/4 lbs. East Coast Lobster</b> .....	Mkt. Price
<i>whole lobster, steamed and cracked</i>	
<b>1 1/4 lbs. Stuffed Lobster Dinner</b> .....	Mkt. Price
<i>stuffed with our crab cake</i>	
<b>Jumbo Shrimp Scampi (7)</b> .....	20.00
<i>sautéed in white wine garlic butter</i>	
<b>Fried Jumbo Shrimp (5)</b> .....	18.00
<i>one of our original favorites</i>	
<b>Shrimp Stuffed with Crab Cake (3)</b> .....	24.00
<i>broiled or fried</i>	
<b>Atlantic Flounder</b> .....	20.00
<i>broiled or fried</i>	
<b>Stuffed Atlantic Flounder</b> .....	24.00
<i>stuffed with our crab cake</i>	
<b>Jail Island Salmon (Canada)</b> .....	18.00
<i>grilled or blackened (medium)</i>	
<b>Yellow Fin Tuna</b> .....	20.00
<i>grilled or blackened (rare)</i>	
<b>Mac's Deviled Clams</b> .....	14.00
<i>a local favorite, fried</i>	
<b>East Coast Oysters</b> .....	16.00
<i>fried golden brown</i>	
<b>Fried Seafood Combination</b> .....	22.00
<i>flounder, scallops, deviled clam, and a stuffed shrimp</i>	
<b>Oyster Creek Combination</b> .....	26.00
<i>4oz. fried lobster tail, 2 fried shrimp and a crab cake</i>	

## Chef Scott's Signature Entrées

Entrées served with house salad

<b>Chef Scott's Stuffed Salmon</b> .....	25.00
<i>signature dish filled with brie and crab, topped with asparagus and balsamic butter sauce over wild rice</i>	
<b>Filet Mignon or NY Strip Alexander</b> .....	35.00
<i>topped with crab and shitake mushrooms in brandy cream sauce</i>	
<b>Sesame Encrusted Yellowfin Tuna</b> .....	market price
<i>seared rare, over spring mixed greens, tossed with gorgonzola, crab, red onions, candied walnuts, grape tomatoes and balsamic vinaigrette</i>	
<b>Seafood in Vodka Rosa Sauce</b> .....	26.00
<i>crab, shrimp and scallops with spinach, shitake mushrooms and penne</i>	
<b>Jail Island Salmon (Canada)</b> .....	
<b>Blackened or Grilled</b> .....	25.00
<i>served over spinach and crab, sautéed in butter, garlic and wine, sprinkled with Asiago cheese served with wild rice</i>	
<b>Mixed Grill Combination</b> .....	Mkt. Price
<i>Yellowfin tuna grilled rare, salmon grilled medium, colossal shrimp and scallops (no substitutions please)</i>	
<b>Louise's Stuffed Chicken</b> .....	16.00
<i>with spinach, roasted red peppers and cheese in red pepper cream sauce</i>	

<b>Spicy Yellowfin Tuna</b> .....	market price
<i>rubbed with Cajun seasonings, then grilled rare and topped with shrimp and red onions in a Cajun beer butter sauce over wild rice</i>	

## Children's Menu (12 & Under)

Served with french fries and applesauce • no substitutions please

Deviled Clam (1) .....	\$4.00
Fried Shrimp (2) .....	6.00
Fried Scallops (2) .....	8.00
Fried Flounder .....	7.00
Hot Dog .....	4.50
Pork Chop .....	7.00
Cheeseburger or Hamburger .....	7.00
Chicken Fingers (3) .....	7.00

## Oyster Creek's Steaks, Chops & Poultry Selections

Entrées served with house salad  
Most served with choice of starch and vegetable

<b>Grilled Filet Mignon (8 oz.)</b> .....	\$29.00
<i>topped with breaded onion rings</i>	
<b>Grilled NY Strip Steak (14 oz.)</b> .....	29.00
<i>topped with breaded onion rings</i>	
<b>Grilled Filet Mignon or NY Strip Steak paired with</b>	
• 4 oz. lobster tail (broiled or fried) .....	37.50
• (2) 4 oz. lobster tails (broiled or fried) .....	45.00
• (4) Grilled Sea Scallops .....	35.00
• (3) Fried Shrimp .....	33.00
• (2) Colossal Grilled Shrimp .....	35.00
• Oyster Creek Crab Cake .....	36.00
<b>Amaretto Pork Chops</b> .....	19.00
<i>served with carrots, red onions and walnuts in an Amaretto butter glaze over wild rice</i>	
<b>Grilled 8oz. Twin Pork Chops</b> .....	17.00
<i>center cut, bone in</i>	
<b>Grilled or Blackened Chicken Alfredo</b> .....	16.00
<i>spinach and roasted red peppers in peppercorn alfredo over Penne pasta</i>	

## Heart Smart Pasta Dishes

Sautéed in olive oil, garlic and shallots over capellini  
available over gluten free pasta

<b>Eastern Shore</b> .....	22.00
<i>crab, littleneck clams, seasonal tomatoes and asparagus</i>	
<b>Great Bay</b> .....	17.00
<i>littleneck clams and tomatoes</i>	
<b>Gulf Coast</b> .....	22.00
<i>shrimp, crab, spinach and roasted red peppers</i>	
<b>Deep Sea</b> .....	22.00
<i>shrimp, sea scallops, seasonal tomatoes and asparagus</i>	
<b>Southern Sea</b> .....	24.00
<i>lobster, tomatoes and asparagus</i>	
<b>Veggie Pasta</b> .....	14.00
<i>shitake mushrooms, red onions, spinach and roasted red pepper</i>	

## Sandwiches

Sandwiches served on a buttery hamburger bun with Cole Slaw and Fresh Chips  
Add Fries ..... \$2.00

<b>1/2 Lb. Grilled Cheeseburger</b> .....	\$10.00
<i>with Bacon &amp; Caramelized Onions</i>	
<b>Black &amp; Bleu Chicken or Burger</b> .....	12.00
<i>rubbed in our blackening seasoning topped with roasted red peppers &amp; gorgonzola</i>	
<b>Fried Flounder Sandwich</b> .....	12.00
<i>with tartar sauce, lettuce &amp; tomato</i>	
<b>Oyster Creek Crab Cake Sandwich</b> .....	12.00
<i>with smokey mayo, lettuce &amp; tomato</i>	
<b>Pulled Pork</b> .....	10.00
<i>hand pulled pork in our tangy Carolina style BBQ sauce</i>	
<b>Chipotle Shrimp Salad</b> .....	10.00
<i>diced celery and red onion on a potato bun</i>	

Executive Chef: Scott Kuppel  
Sous Chef: Shaun Smith & Wes Cahill

## Homemade Desserts

<b>Banana Cream Pie</b> .....	8.00
<i>Grandmom Kuppel's Recipe Sharon Wilson</i>	
<b>Creme Brulée</b> .....	8.00
<i>gluten free Oyster Creek</i>	
<b>Chocolate Peanut Butter Pie</b> .....	8.00
<i>Bellino's Market</i>	
<b>Carrot Cake</b> .....	7.00
<i>Sharon Wilson</i>	
<b>Chocolate Chip Cheese Cake</b> .....	8.00
<i>Bellino's Market</i>	
<b>Rice Pudding</b> .....	4.00
<i>Oyster Creek</i>	
<b>Key Lime Pie</b> .....	8.00
<i>Bellino's Market</i>	
<b>Kahlua Mousse Cake</b> .....	8.00
<i>Bellino's Market</i>	

\* Bread Served Upon Request \*

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness