



(609) 652-8694

Appetizers

Parmesan crusted Crab Cake with roasted red peppers in caper butter sauce \$12.00

Oyster Creek Crabby Fries Topped with claw crab meat, diced red onions,
cheese sauce & Jersey Devil Sauce sprinkled with Old Bay 18.00

Crab Norfolk- Lump & Claw Crab meat in Old Bay garlic butter 14.00

Potato & Panko encrusted fried avocado wedges
with jalapeno habanero aioli 8.00

PEI Mussels steamed in white wine garlic butter with diced tomatoes, spinach and
chorizo or homemade marinara served with toast points 10.00

East Coast Oysters on the ½ Shell (6) 12.00

East Coast Top Neck Clams on the ½ Shell (6) 8.00

Jumbo Shrimp Cocktail 10.00

Clams Casino (Diced bell peppers, red onion bacon & mozzarella)
OR Clams Mexicali (Jalapeno, roasted poblano, chorizo & Cheddar)
4 for 6.00 additional clams 1.00 each

Jersey Devil Shrimp 2 for 12.00 additional shrimp 4.00 each

Crispy colossal shrimp tossed in our homemade Jersey Devil sauce over cole slaw

Steamed Littleneck Clams with drawn butter or
Steamed in white wine garlic butter and old Bay 12.00

Mozzarella Sticks with homemade marinera (4) 6.00

Breaded Onion Rings with homemade marinera (8) 8.00

Battered Deep Fried Mushrooms with homemade marinera (10) 6.00

EZ Peel Shrimp with homemade cocktail sauce (10) 7.50

Salmon & Potato Croquettes with Dijon Dill Sauce 7.00

Homemade Soups

Manhattan Clam Chowder or Snapper Turtle Soup Cup 5.00 Bowl 7.50

New Jersey Crab Bisque Cup 7.00 Bowl 10.00

Salads

Add grilled chicken \$8.00 or Grilled Tuna, Salmon or Colossal Shrimp 10.00

Caesar homemade dressing & croutons 8.00

Field Mixed Greens

Tossed with crumbled blue cheese, red onions, grape tomato medley, candied
walnuts & balsamic vinaigrette 8.00

Entrees

- Served with two sides (Baked Potato, Garlic Mashed Potatoes, French Fries, Wild Rice, Cole Slaw & Green Beans are available)
 - Add a Housed Salad \$3.00
- Grilled Filet Mignon OR NY Strip topped with breaded onion rings \$29.00
- Oyster Creek Crab Cakes (our original recipe, all crab No fillers) 24.00
 - Twin 4oz Brazilian Lobster Tails 28.00
(Broiled, Fried or Sautéed in white wine garlic butter)
- Grilled or Blackened Jail Island Salmon (Cooked Medium) 18.00
- Grilled or Blackened Yellow Fin Tuna (Cooked Rare) 18.00
 - Fried or Scampi Style Jumbo Shrimp 19.00
 - Broiled or Fried Scallops 22.00
 - Broiled Barramundi (Australian Sea Bass) 20.00
- Grilled Bone in 8oz Pork Chops with two house sides 16.00
 - Broiled or Fried Flounder 18.00
 - Broiled Flounder stuffed with a Crab Cake 24.00
 - Oyster Creek Combo
2 Fried shrimp, 4 oz. Fried Lobster Tail, Crab Cake 25.00
 - Fried Combination 22.00
2 Shrimp, 2 Scallops & 5-ounce Filet of Flounder

CRAB LEGS & LOBSTER (served with 2 house sides)

Snow Crab Legs \$24.00 per lbs.

Dungeness Crab Legs 28.00 per lbs.

King Crab Legs 44.00 per lbs.

1 & ¼ Lbs. Whole Steamed Lobster 25.00

Ala Carte Sides

Asparagus sautéed in olive oil & garlic 6.00

Shitake mushrooms & onions in brandy 4.00

Spinach sautéed in butter garlic & white wine 5.00

Angel Hair with butter, marinara or olive oil & garlic 5.00

French Fries or Old Bay Fries 5.00

Baked Potato, Mashed Potatoes or Wild rice 1.50

Specialty Dishes

Filet Mignon or NY Strip Alexander
Topped with crab and shitake mushrooms in brandy cream sauce 35.00

Softshell Crabs sautéed in Old Bay garlic butter or Deep Fried
Served with two house sides \$25.00 (Seasonal)

Broiled Barramundi (Australian Sea Bass) with roasted summer vegetables over
wild rice topped with shaved Jersey corn, diced tomatoes and crab meat 26.00

Sesame Encrusted Yellow Fin Tuna (**Seared Rare**)
Field Mixed greens tossed with jumbo lump crab, crumbled blue cheese, red onion,
candied walnuts, & grape tomatoes in balsamic vinaigrette 26.00

Spicy Yellow Fin Tuna (**Grilled Rare**) rubbed with blackening seasoning
Topped with shrimp & red onion
in Cajun beer butter sauce over wild rice 26.00

Creamy Garlic Shrimp & Crab Penne 26.00
Spinach, Shitake Mushrooms & Roasted red peppers
in garlic cream sauce

Mixed Grill Combination – Colossal Shrimp, Scallops, Salmon (**Grilled
Medium**) & Yellow fin Tuna (**Grilled Rare**) with herb garlic butter 26.00

Salmon Stuffed with crab cake and brie cheese
with asparagus and balsamic butter sauce over wild rice 25.00

Grilled or Blackened Jail Island Salmon (Cooked Medium)
over Crab & Spinach sautéed in white wine garlic butter 25.00

Grilled Amaretto Pork Chops
Topped with Carrots, red onions & walnuts sautéed in Amaretto butter sauce
served over wild rice 18.00

PASTA OFFERINGS (Gluten Free Spaghetti available)

Grilled or Blackened Chicken Alfredo \$16.00
Roasted red peppers, spinach, penne, peppercorn alfredo Sauce

Eastern Shore 22.00
Jersey Littleneck Clams, Crab, asparagus, tomatoes
sautéed in garlic, shallots & olive oil over angel hair

Great Bay 18.00
Jersey Littleneck Clams & Diced Tomatoes
sautéed in garlic, shallots, olive oil over angel hair

Gulf Coast 22.00
Shrimp, Crab, roasted red peppers & spinach Sautéed
in garlic, shallots & olive oil over angel hair

Sushi Menu

Tuna Roll 9.00
Yellowfin Tuna

Alaskan King Crab Roll 14.00
With Carrots, Asparagus & Avocado

Spicy Maryland Crab Roll 12.00
With Avocado & Tobiko

Philadelphia Roll 10.00
Smoked Salmon, Cucumbers
& Cream Cheese

Blackened Scallop Roll 11.00
Mango Chutney & Red Tobiko

Spicy Tuna or Salmon 11.00
with our Homemade Spicy Sauce

Caribbean Crab Stuffed Tuna 14.00
With Red tobiko

Vegetable Roll 7.00
Cucumbers, carrots & avocado

Tuna Tower 14.00
Sushi Rice, Spicy Tuna, Avocado
Teriyaki Glaze

Blackened Salmon Roll 9.00
with Cucumbers & Red Tobiko

Bourbon Shrimp Roll 10.50

Crispy Shrimp, Mixed Greens, Roasted Red Peppers
With Bourbon Teriyaki Glaze and Red Tobiko

Jerk Shrimp Roll 10.00

Crispy Shrimp in a Sweet & Spicy Jerk Glaze
With Oven Roasted Tomatoes, Avocado & Red Tobiko

Sushi Bombs 3.00 Each

Tuna OR Jail Island Salmon rolled in a Wonton with Jalapeño &
Wasabi Cream Cheese topped with Sweet Chili Sauce

Hand Rolls 3 for 10.00

Crispy Lobster or Shrimp with carrots & plum sauce OR
Spicy Tuna or Salmon with Avocado

Chipotle Grilled Filet Mignon Roll 10.00
With Mixed Greens & Roasted Red Peppers

Sashimi – Yellowfin Tun Or Jail Island Salmon 3.00 Each

Rainbow Any Sushi Roll 5.00

Tuna, Salmon & Avocado layered over your roll

Oyster Creek Roll (Seasonal)

Fried softshell crab, carrots, cucumbers, mixed greens
with a spicy teriyaki and tobikko 13.00

Oyster Creek Sampler 42.00

Alaskan Roll, Spicy Tuna, Softshell Crab, Veggie Roll
with either Salmon or Tuna Sashimi

Rainbow your Oyster Creek Sampler 55.00

Burgers & Sandwiches

Served with fresh potato chips, cole slaw, lettuce & tomato

Add fries for \$2.00

½ lbs. Grilled Cheeseburger \$10.00

With Caramelized Onions & Bacon 12.00

Black & Blue Burger or Grilled Chicken 12.00

Blackening seasoning, blue cheese & roasted red peppers

Fried Flounder with tartar sauce \$12.00

Pan Fried Oyster Creek Crab Cake with smoky mayo 12.00

Pulled Pork Homemade Carolina BBQ sauce 10.00

Children's Menu

Served with French Fries and apple sauce

No substitutions Please

Fried Shrimp (2) 6.00

Fried Scallops (2) 6.00

Fried Flounder 5.00

Hot Dog 3.50

Chicken Fingers (3) 6.00

Cheeseburger or Hamburger 5.00

Homemade Desserts \$8.00

From Bellino's Market (Smithville)

Kahlua Chocolate Mousse

Key Lime Pie

Peanut Butter Chocolate Pie

Chocolate Chip Cheesecake

Baked by Sharon Wilson

Banana Cream Pie (Grand Mom Kuppel's recipe)

Carrot Cake

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