

Oyster Creek

Restaurant and Boat Bar

Casual Dining • Exquisite Cuisine



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

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

East Coast Oysters on the 1/2 Shell (6)	\$12.00
Grilled East Coast Oysters (each)	2.25
<i>with herb garlic butter</i>	
Jumbo Shrimp Cocktail (4)	12.00
<i>with homemade cocktail sauce</i>	
EZ Peel Shrimp (10)	7.50
<i>with homemade cocktail sauce</i>	
Clams on the 1/2 Shell (6)	8.00
<i>Great Bay top necks</i>	
Jumbo Lump Crab Cocktail	13.00
<i>with cocktail sauce</i>	
Steamed Littleneck Clams	10.00
<i>baker's dozen, served with drawn butter and broth</i>	
P.E.I. Mussels	11.00
<i>steamed in white wine garlic butter with diced tomato, chorizo & spinach OR homemade marinara with toast points</i>	
Salmon Croquettes	6.00
<i>with Dijon Dill sauce</i>	
Fried Mozzarella	7.00
<i>with homemade marinara</i>	
Fried Battered Mushrooms	7.00
<i>with homemade marinara</i>	
Breaded Onion Rings	9.00
<i>with homemade marinara</i>	
Fried Appetizer Sampler	12.00
<i>onion rings, mozzarella, mushrooms</i>	
Cold Appetizer Sampler	20.00
<i>shrimp cocktail, jumbo lump crab, shucked clams and oysters</i>	

Chef Scott's Signature Starters

Field Mixed Green Salad	7.00
add (4) colossal grilled shrimp 20.00	
add blackened or grilled chicken 17.00	
<i>field mixed greens tossed with gorgonzola cheese, red onions, grape tomatoes, candied walnuts and balsamic vinaigrette</i>	
Seared Sea Scallops	13.50
<i>with bacon, gorgonzola & caramelized onion bruschetta over toast points</i>	
Parmesan Encrusted Crab Cake	13.50
<i>topped with roasted red peppers and capers in white wine butter sauce</i>	
Pop Pop's Littlenecks (13)	12.50
<i>steamed in Old Bay and white wine garlic butter, grilled toast points</i>	
Crispy Bourbon Shrimp	10.00
<i>(3) crispy shrimp tossed with bourbon sauce and diced peppers</i>	

Jersey Devil Shrimp	2 for 12.00
additional shrimp 4.00 each	
<i>colossal crispy shrimp tossed in our homemade hot sauce served over cole slaw</i>	
Clams Mexicali	4 for 6.00
additional clam 1.00 each	
<i>clam stuffed with chorizo, jalapeno & poblano peppers with Mexican string cheese & longhorn cheddar</i>	

Clams Casino (each)	4 for 6.00
additional clam 1.00 each	
<i>red and green peppers, red onion, bacon and mozzarella</i>	
Spinach and Jumbo Lump Crab	13.00
<i>sautéed in butter, garlic, and shallots and finished with white wine and a sprinkle of Asiago cheese</i>	

Homemade Soups

	Cup	Bowl
East Coast Oyster Stew	\$4.50	\$7.00
<i>diced celery, onions, chopped oysters, butter, cream & Old Bay</i>		
Manhattan Clam Chowder	5.00	7.00
<i>robust tomato broth filled with clams, potatoes and vegetables</i>		
Snapper Turtle Soup	5.00	7.00
<i>hearty brown broth with turtle meat and vegetables</i>		
New Jersey Crab Bisque	7.50	11.00
<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

TUNA ROLL	10.00
<i>Yellowfin tuna</i>	
TUNA TOYER	14.00
<i>sushi rice, spicy tuna, avacado, teriyaki glaze</i>	
SPICY TUNA OR SALMON	11.00
<i>with our own spicy sauce</i>	
ALASKAN KING CRAB ROLL	14.00
<i>with carrots, asparagus & avacado</i>	
CARIBBEAN CRAB STUFFED TUNA	15.00
<i>with Tobiko</i>	
SPICY MARYLAND CRAB ROLL	12.00
<i>with avacodo and Tobiko</i>	
PHILADELPHIA ROLL	11.00
<i>smoked salmon, cucumbers and cream cheese</i>	
VEGETABLE ROLL	8.00
<i>cucumber, carrots & avacado</i>	
BLACKENED SCALLOP ROLL	12.00
<i>with mango chutney and red tobikko</i>	
JERK SHRIMP ROLL	11.00
<i>crispy shrimp in a sweet and spicy jerk glaze with oven roasted tomatoes, avacado and tobikko</i>	
BOURBON SHRIMP ROLL	11.00
<i>crispy shrimp, mixed greens, roasted red peppers with a bourbon teriyaki glaze and tobikko</i>	
SUSHI BOMBS	4.00 each
<i>Tuna or Jail Island Salmon, rolled in a wonton with jalapeno and wasabi cream cheese with sweet chili sauce</i>	
HAND ROLL	
<i>crispy lobster with carrots and plum sauce</i>	3 for 14.00
<i>crispy shrimp with carrots and plum sauce</i>	3 for 11.00
<i>spicy tuna, tuna or salmon with avacado</i>	3 for 10.00
SMOKED EEL	10.00
<i>with avacado & eel sauce and tobikko (when available)</i>	
MEDITERRANEAN MARINATED GRILLED OCTOPUS	10.00
<i>with field greens, smoked tomatoes, red curry lemon vinaigrette</i>	
OYSTER CREEK ROLL (seasonal)	14.00
<i>fried soft shell crab, carrots, cucumbers and mixed greens with a spicy teriyaki glaze and tobikko</i>	
BLACKENED SALMON ROLL	10.00
<i>with cucumbers and tobikko</i>	
CHIPOTLE GRILLED FILET MIGNON ROLL	11.00
<i>with mixed greens and roasted red peppers</i>	
RAINBOW YOUR ROLL	6.00
<i>Tuna, Salmon & Avacado layered over a roll of your choice</i>	
SASHIMI	4.00 each
<i>Yellowfin Tuna or Atlantic Salmon</i>	

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

Oyster Creek Crab Cakes	\$26.00
<i>our original recipe, all crab, no fillers</i>	
Deep Sea Scallops	23.00
<i>broiled or fried</i>	
Twin 4 oz. Brazilian Lobster Tails	30.00
<i>broiled, french fried or sautéed in white wine garlic butter</i>	
Stuffed Twin 4 oz. Brazilian Lobster Tails	40.00
<i>stuffed with our crab cake</i>	
1 1/4 lbs. East Coast Lobster	Mkt. Price
<i>whole lobster, steamed and cracked</i>	
1 1/4 lbs. Stuffed Lobster Dinner	Mkt. Price
<i>stuffed with our crab cake</i>	
Jumbo Shrimp Scampi (7)	20.00
<i>sautéed in white wine garlic butter</i>	
Fried Jumbo Shrimp (5)	19.00
<i>one of our original favorites</i>	
Shrimp Stuffed with Crab Cake (3)	25.00
<i>broiled or fried</i>	
Atlantic Flounder	20.00
<i>broiled or fried</i>	
Stuffed Atlantic Flounder	25.00
<i>stuffed with our crab cake</i>	
Jail Island Salmon (Canada)	20.00
<i>grilled or blackened (medium)</i>	
Yellow Fin Tuna	20.00
<i>grilled or blackened (rare)</i>	
Mac's Deviled Clams	14.00
<i>a local favorite, fried</i>	
East Coast Oysters	16.00
<i>fried golden brown</i>	
Fried Seafood Combination	23.50
<i>flounder, scallops, deviled clam, and a stuffed shrimp</i>	
Oyster Creek Combination	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

Chef Scott's Stuffed Salmon	26.00
<i>signature dish filled with brie and crab, topped with asparagus and balsamic butter sauce over wild rice</i>	
Filet Mignon or NY Strip Alexander	36.00
<i>topped with crab and shitake mushrooms in brandy cream sauce</i>	
Sesame Encrusted Yellowfin Tuna	market price
<i>seared rare, over spring mixed greens, tossed with gorgonzola, crab, red onions, candied walnuts, grape tomatoes and balsamic vinaigrette</i>	
Seafood in Vodka Rosa Sauce	27.00
<i>crab, shrimp and scallops with spinach, shitake mushrooms and penne</i>	
Jail Island Salmon (Canada)	
Blackened or Grilled	26.00
<i>served over spinach and crab, sautéed in butter, garlic and wine, sprinkled with Asiago cheese served with wild rice</i>	
Mixed Grill Combination	Mkt. Price
<i>Yellowfin tuna grilled rare, salmon grilled medium, colossal shrimp and scallops (no substitutions please)</i>	
Louise's Stuffed Chicken	16.00
<i>with spinach, roasted red peppers and cheese in red pepper cream sauce</i>	

Spicy Yellowfin Tuna	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	5.00
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

Grilled Filet Mignon (8 oz.)	\$30.00
<i>topped with breaded onion rings</i>	
Grilled NY Strip Steak (14 oz.)	30.00
<i>topped with breaded onion rings</i>	
Grilled Filet Mignon or NY Strip Steak paired with	
• 4 oz. lobster tail (broiled or fried)	39.00
• (2) 4 oz. lobster tails (broiled or fried)	47.00
• (4) Grilled Sea Scallops	36.00
• (3) Fried Shrimp	34.50
• (2) Colossal Grilled Shrimp	35.00
• Oyster Creek Crab Cake	38.00
Amaretto Pork Chops	19.00
<i>served with carrots, red onions and walnuts in an Amaretto butter glaze over wild rice</i>	
Grilled 8oz. Twin Pork Chops	17.00
<i>center cut, bone in</i>	
Grilled or Blackened Chicken Alfredo	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

Eastern Shore	23.00
<i>crab, littleneck clams, seasonal tomatoes and asparagus</i>	
Great Bay	17.00
<i>littleneck clams and tomatoes</i>	
Gulf Coast	23.00
<i>shrimp, crab, spinach and roasted red peppers</i>	
Deep Sea	23.00
<i>shrimp, sea scallops, seasonal tomatoes and asparagus</i>	
Southern Sea	25.00
<i>lobster, tomatoes and asparagus</i>	
Veggie Pasta	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	3.00
1/2 Lb. Grilled Cheeseburger	11.00
with Bacon & Caramelized Onions	13.00
Black & Bleu Chicken or Burger	13.00
<i>rubbed in our blackening seasoning topped with roasted red peppers & gorgonzola</i>	
Fried Flounder Sandwich	12.00
<i>with tartar sauce, lettuce & tomato</i>	
Oyster Creek Crab Cake Sandwich	13.00
<i>with smokey mayo, lettuce & tomato</i>	
Pulled Pork	10.00
<i>hand pulled pork in our tangy Carolina style BBQ sauce</i>	
Chipotle Shrimp Salad	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

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

* Bread Served Upon Request *

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