

Oyster Creek Restaurant & Boat Bar

Early Bird Menu

Available 4:00 till 5:30 Monday Through Thursday April & October

Wednesday & Thursday November through March

No Sharing, not available for Take-Out or on Holidays

\$23 Per Person + Tax (Gratuity not Included)

Includes (Appetizer or Soup, a House Salad & an Entrée)

Appetizer Choices

P.E.I Mussels steamed in White Wine Garlic Butter with Diced Tomatoes, Spinach & Chorizo or Homemade Marinara

**Salmon Croquette, Dijon Dill Sauce, Balsamic Drizzle, Diced Peppers
OR**

Cup of Manhattan Clam Chowder, Snapper Soup or Oyster Stew

Entrée Choices

• Served with 2 House Sides

- **Broiled or Fried Flounder Or Sea Scallops (4)**
- **Shrimp Scampi (4) Sautéed in White Wine Garlic Butter available over Angel Hair Or Wild Rice**
- **Fried Deviled Clam (2) Fried East Coast Oysters (4)**
- **Chicken Stuffed with Roasted Red Peppers, Spinach & Mozzarella Topped with Roasted red Pepper Cream Sauce**
 - **Oyster Creek Crab Cake (1) All Crab, No Fillers**

Grilled Or Blackened Chicken Alfredo

Spinach, Roasted Red Peppers, & Penne In Peppercorn Alfredo

**Veggie Pasta – Spinach, Roasted Red Peppers,
Shitake Mushrooms, Red Onion Sauteed in Olive Oil, Garlic &
Shallots Angel Hair Pasta**

- **Grilled Or Blackened Chicken or Grilled Pork Chop**

**Amaretto Pork Chop – Carrots, Red Onion, Walnuts in
Amaretto Butter Sauce Over Wild Rice**

**Great Bay Pasta – Littleneck Clams, Diced Tomatoes
Sautéed in Olive Oil, Garlic & Shallots Over Angel Hair Pasta**

**Eastern Shore Pasta- Crab, Clams, Diced Tomatoes & Asparagus
Sautéed in Olive Oil, Garlic & Shallots Over Angel Hair Pasta**

Take \$2.00 off any of our Homemade Dessert