

Oyster Creek

Restaurant and Boat Bar

Casual Dining • Exquisite Cuisine

Lunch Menu



www.OysterCreekRestaurant.com

Find us on Facebook @ OYSTER CREEK RESTAURANT

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

Appetizers

- Parmesan Encrusted Crab Cake** \$16.00
with roasted red peppers in caper butter sauce
- Oyster Creek Fries** 22.00
topped with claw crab meat, red onions, cheese sauce & Jersey Devil Sauce sprinkled with Old Bay
- Crab Norfolk** 16.00
lump & claw crab meat in Old Bay garlic butter
- Salmon Croquettes** 6.00
with Dijon Dill sauce
- PEI Mussels** 11.00
steamed in white wine garlic butter with diced tomatoes, spinach and chorizo - or - homemade marinara served with toast points
- Seared Sea Scallops** 16.00
with bacon, bleu cheese & caramelized onion bruschetta with Balsamic drizzle over toast points
- East Coast Oysters on the 1/2 Shell (6)** 13.00
- East Coast Top Neck Clams on the 1/2 Shell (6)** 10.00
- Jumbo Shrimp Cocktail** 12.00
- Clams Casino** 4 for 6.00
additional clams each 1.50
diced bell peppers, red onion bacon & mozzarella
- Clams Mexicali** 4 for 6.00
additional clams each 1.50
jalapeno, roasted poblano, chorizo & cheddar
- Jersey Devil Shrimp** 2 for 12.00
additional shrimp each 5.00
crispy colossal shrimp tossed in our homemade Jersey Devil sauce over cole slaw
- Steamed Littleneck Clams** 10.00
with drawn butter & clam broth
- Pop-Pop's Littlenecks** 13.00
steamed in white wine garlic butter and Old Bay with grilled toast points
- Mozzarella Sticks** 7.00
with homemade marinara
- Breaded Onion Rings** 9.00
with homemade marinara
- Battered Deep Fried Mushrooms** 7.00
with homemade marinara
- EZ Peel Shrimp** 8.00
with homemade cocktail sauce
- Cold Sampler** Market Price
Shrimp Cocktail, Jumbo Lump Crab, Oysters & Clams on the 1/2 Shell
- Fried Sampler** 12.00
Onion Rings, Battered Mushrooms & Mozzarella Sticks

Homemade Soups

- | | | |
|---------------------------------------------------------------------------------|-----------|-------|
| | Cup | Bowl |
| Manhattan Clam Chowder | 5.00 | 8.00 |
| <i>robust tomato broth filled with clams, potatoes and vegetables</i> | | |
| Snapper Turtle Soup | 5.00 | 8.00 |
| <i>hearty brown broth with turtle meat and vegetables</i> | | |
| New Jersey Crab Bisque | 8.00 | 13.00 |
| <i>thick and creamy, loaded with crab, potatoes and a few shakes of Old Bay</i> | | |

Salads

- Add Grilled Chicken** 9.00
- Add Grilled Tuna, Grilled Salmon or Colossal Shrimp** 14.00
- Caesar** 8.00
homemade dressing & croutons
- Field Mixed Greens** 8.00
tossed with crumbled bleu cheese, red onions, grape tomato medley, candied walnuts & balsamic vinaigrette

Burgers & Sandwiches

- ADD FRIES** 3.00
served with fresh potato chips, cole slaw lettuce & tomato
- 1/2 lb. Grilled Cheeseburger** 11.00
with caramelized onions & bacon 14.00
- Black & Bleu Burger or Grilled Chicken** 14.00
blackening seasoning, bleu cheese & roasted red peppers
- Pulled Pork** 12.00
hand pulled pork in our tangy Carolina style BBQ sauce
- Fried Flounder with tartar sauce** 15.00
- Pan Fried Oyster Creek Crab Cake** 16.00
with smoky mayo
- Chipotle Shrimp Salad** 11.00
diced celery & red onion served on a potato bun

Desserts

- From Bellino's Market (Smithville)** 8.00
- Kahlua Chocolate Mousse**
- Key Lime Pie**
- Peanut Butter Chocolate Pie**
- Chocolate Chip Cheesecake**
- Baked by Sharon Wilson* 8.00
- Banana Cream Pie** *Grand Mom Kuppel's recipe*
- Carrot Cake**

Sushi

TUNA OR SALMON ROLL	11.00
<i>Yellowfin tuna</i>	
TUNA TOWER	15.00
<i>sushi rice, spicy tuna, avacado, teriyaki glaze</i>	
SPICY TUNA OR SALMON	12.00
<i>with our own spicy sauce</i>	
ALASKAN KING CRAB ROLL	16.00
<i>with carrots, asparagus & avacado</i>	
CARIBBEAN CRAB STUFFED TUNA	18.00
<i>with Tobiko</i>	
SPICY MARYLAND CRAB ROLL	15.00
<i>with avacodo and Tobiko</i>	
PHILADELPHIA ROLL	12.00
<i>smoked salmon, cucumbers and cream cheese</i>	
VEGETABLE ROLL	10.00
<i>cucumber, carrots & avacado</i>	
BLACKENED SCALLOP ROLL	14.00
<i>with mango chutney and tobikko</i>	
JERK SHRIMP ROLL	12.00
<i>crispy shrimp in a sweet and spicy jerk glaze with oven roasted tomatoes, avacado and tobikko</i>	
BOURBON SHRIMP ROLL	12.00
<i>crispy shrimp, mixed greens, roasted red peppers with a bourbon teriyaki glaze and tobikko</i>	

SUSHI BOMBS	(minimum 2 per order) 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 3 for 14.00</i>	
<i>crispy shrimp with carrots and plum sauce 3 for 11.00</i>	
<i>spicy tuna, tuna or salmon with avacado 3 for 10.00</i>	
SMOKED EEL	11.00
<i>with avacado & eel sauce and tobikko (when available)</i>	
MEDITERRANEAN MARINATED GRILLED OCTOPUS	12.00
<i>with field greens, smoked tomatoes, red curry lemon vinaigrette</i>	
OYSTER CREEK ROLL (seasonal)	15.00
<i>fried soft shell crab, carrots, cucumbers and mixed greens with a spicy teriyaki glaze and tobikko</i>	
BLACKENED SALMON ROLL	11.00
<i>with cucumbers and tobikko</i>	
CHIPOTLE GRILLED FILET MIGNON ROLL	12.00
<i>with mixed greens and roasted red peppers</i>	
RAINBOW YOUR ROLL	8.00
<i>Tuna, Salmon & Avacado layered over a roll of your choice</i>	
SASHIMI	(minimum 2 per order) 4.00 each
<i>Yellowfin Tuna or Atlantic Salmon</i>	

Sushi Chef: Don Murray

Children's Menu (12 & Under)

Served with french fries and applesauce • no substitutions please

Deviled Clam (1)	\$4.00	Hot Dog	5.00
Fried Shrimp (2)	6.00	Pork Chop	7.00
Fried Scallops (2)	8.00	Cheeseburger or Hamburger	7.00
Fried Flounder	7.00	Chicken Fingers (3)	7.00



One Check per Table • One Credit Card per Table

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

Prices & Hours subject to change