

Chincoteague Island Celebrates the Oyster...

Oyster Appetizers

Oysters Rockefeller

topped with spinach & hollandaise

14.5

Buffalo Oysters

deep fried and tossed in spicy buffalo sauce

10

Oysters Romanoff

Raw oysters topped with horseradish cream & caviar

16

Oysters & Artichoke Gratin

artichoke hearts, oysters, herbed breadcrumbs & parmesan

12.5

Crab & Cheddar Crusted Oysters

Seasoned breadcrumbs, crabmeat, smoked Cheddar

14

Oysters on the Half Shell

served with cocktail Sauce

10

PRIME Oyster Stew

heavy cream, butter, Virginia ham and spring onion

12.5

Oyster Pot-Pie

oysters, clams, potatoes, carrots, onion, heavy cream, topped with a buttermilk biscuit

11

Oysters Imperial

Baked in the shell and topped with our crab imperial and hollandaise

18

Entrees

Fried Chincoteague Oysters

Lightly breaded salt oysters served with cocktail sauce

24

Oyster Pan Roast

oysters, clams & crab Meat with fresh herbs, white wine, and heavy cream, served with toasted garlic baguette

27

Chincoteague Oyster Pasta

fried oysters atop of Fettuccine Alfredo topped with Virginia country ham & Parmesan

28

Oyster Shooter

Raw oyster, cocktail sauce, topped with your choice of chilled vodka

7



OCTOBER IS

VIRGINIA
WINE
MONTH

discover your local crush

BLUSH/WHITE WINE

Church Creek Steel Chardonnay \$8/glass

Church Creek Oak Blend Chardonnay \$8/glass

Williamsburg Acte 12 Chardonnay \$8/glass

Williamsburg Plantation Blush \$5/glass

Williamsburg Governor's White Riesling \$5/glass

RED WINE

Church Creek Vintners Blend \$10/glass

Church Creek Cabernet Franc \$8/glass

Church Creek Merlot \$8/glass

Williamsburg Merlot \$8/glass