



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

Featured Eastern Shore Wines

Chardonnay, Church Creek Steel – Eastern Shore, Virginia

Un Oaked, Tropical fruit flavors and crisp acidity

Chardonnay, Church Creek Oak – Eastern Shore, Virginia

Flavors of ripe fruit with balanced acidity, toasted vanilla & almond flavors

Vintners Blend, Church Creek - Eastern Shore, Virginia

Earthy notes of cherry, tobacco and spice, with smoky finish

Cabernet Franc, Church Creek - Eastern Shore, Virginia

Flavors of ripe raspberry, floral notes of violet with a hint of pepper on the finish

Merlot, Church Creek - Eastern Shore, Virginia

Full of cherry and black currant, with a soft tannic structure & hints of brown spice

Warning: Consuming Raw or Undercooked Meat, Poultry, Seafood Shellfish, or Egg May increase your risk of Food Borne Illness