

Happy Hour!
£2 Raw Oysters
Fridays 4-8

Happy Hour
Original Margaritas
£7.00 4-6pm EVERYDAY
(8pm Friday)

OYSTERS

FROM THE WORLD FAMOUS MALDON OYSTERS
IN NORTH ESSEX, DELIVERED DAILY

AU NATUREL (GF)
3 - 10.50, 6 - 20.00, 12 - 38.00
WITH SHALLOT & HORSERADDISH MIGNONETTE

O.C.K STYLE (GF)
3 - 10.50, 6 - 20.00, 12 - 38.00
WITH SHALLOT GINGER & CHILLI MIGNONETTE

GRILLED
3 - 12.00, 6 - 24.00, 12 - 48.00
CHIPOTLE GARLIC BUTTER, CHEESE &
BREADCRUMBS

BATTERED
3 - 12.00, 6 - 24.00, 12 - 48.00
WITH BLOODY MARY SAUCE

DIABLO (GF)
3 - 12.00, 6 - 24.00, 12 - 48.00
GRILLED WITH BACON, CHEESE, GARLIC BUTTER

TACOS

ALL SERVED ON 2 CORN TORTILLAS,
GUACAMOLE, PICO DE GALLO, PINEAPPLE SALSA
O.C.K SAUCE

DEVON CRAB - 11.50 (GF)

CRISPY SHRIMP - 9.50

LOBSTER & CRAYFISH - 14.00 (GF)

SLOW COOKED PULLED PORK - 11.50 (GF)

PLANT BASED CRISPY SHRIMP - 11.00 (V)

WWW.OYSTERCREEK.CO

EST.  2015

OYSTER CREEK KITCHEN Co

MADE IN SOUTHEND-ON-SEA

STARTERS

CALAMARI - 11.00

BABY SQUID, WITH CHIPOTLE AIOLI & RED PEPPER
SALSA

GARLIC PRAWNS - 10.00 (GF WITHOUT BREAD)

KING PRAWNS IN GARLIC BUTTER, WITH BREAD

PENANG PRAWNS - 10.00 (GF WITHOUT BREAD)

KING PRAWNS IN PENANG STYLE SAUCE WITH BREAD

CRAB HUSHPUPIES - 8.50 (GF)

RICH CORNBREAD FRITTER, SPRING
ONION, PEPPER & HANDPICKED CRAB
WITH PINEAPPLE & HABANERO SAUCE

TOMATO CAPONATA - 10.00 (V)

CHERRY TOMATOES, AUBERGINE, OLIVES & SHALLOTS
OLIVE OIL, MOZZERELLA & PESTO OIL WITH TOASTED
BREAD

CRAB MAC N CHEESE - 12.50

SWEET DEVON CRAB, IN OUR CAJUN MAC 'N' CHEESE
WITH OUR HOUSE CHEESE BLEND
OF GRUYERE, CHEDDAR & MOZZERELLA CHEESE
TOASTED BREADCRUMB TOP

LOBSTER RAVIOLI - 15.00

WITH LOBSTER BISQUE SAUCE & BASIL OIL

HALF RACK RIBS - 14.00 (GF)

HALF RACK OF SLOWLY COOKED BABY BACK
RIBS, IN MAPLE & TEQUILA BBQ SAUCE

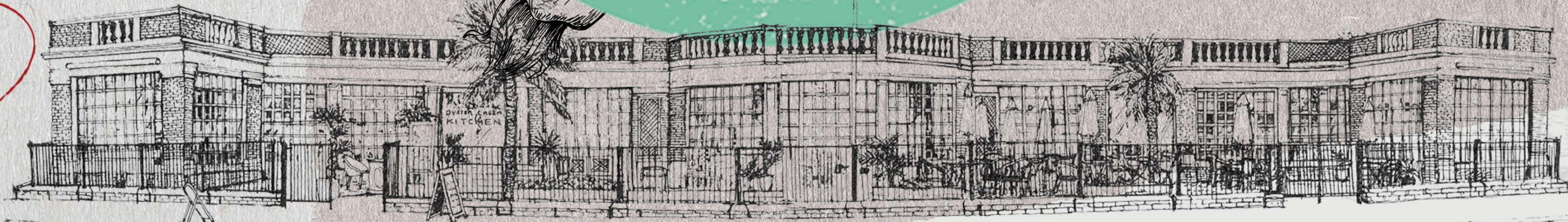
GRILLED OCTOPUS - 15.00

SMOKED CHORIZO, PICKLED FENNEL &
RED CABBAGE WITH GARLIC AIOLI

CRAB & AVOCADO TOWER - 14.00

DEVON CRAB, PINEAPPLE, AVOCADO, RED ONION
PARMESAN CRISP

UNLIMITED SHRIMP
Thursdays
£25PP



OYSTERCREEK KITCHEN

Our food & drinks are prepared in a busy small kitchen and bar area. If you have an allergy to shellfish or seafood be advised all dishes served may contain traces of shellfish and seafood.

Please note we handle all allergens so we can't guarantee an allergen free environment. Dishes labelled GF are prepared gluten free, however we are unable to guarantee any dish ordered is allergen free.

All dishes are prepared fresh to order and during busy times there may be a short wait. O.C.K Sauce contains pasturised egg, if you wish a vegetarian dish without, please mention to your server

Please be aware that the consumption of raw & partially cooked seafood, particularly Oysters carry a risk of illness in some people



BURGERS

SERVED WITH SEASONED CHIPS,
IN BRIOCHE BUN

AL PASTOR BURGER – 18.50

8OZ BRITISH BEEF PATTY, MEXICAN AL PASTOR PORK,
GRILLED PINEAPPLE, CHEDDAR CHEESE,
GARLIC AIOLI, MIXED LEAVES &
PICO DE GALLO

BRIE & BACON BURGER – 19.50

8OZ BRITISH BEEF PATTY, CRISPY BRIE, BACON JAM,
GARLIC AIOLI, MIXED LEAVES & PICO DE GALLO

SURF BURGER – 22.50

8OZ BRITISH BEEF PATTY, CHEDDAR CHEESE,
BACON, GARLIC AIOLI, MIXED LEAVES &
PICO DE GALLO.
CRISPY SHRIMP /OR/ SOFT SHELL CRAB

FISH BUN – 14.00

BEER BATTERED HADDOCK, WITH TARTARE SAUCE,
GHERKIN, MIXED LEAVES

CRABCAKE PATTY SANDWICH – 15.00

DEVON CRAB PATTY, SPRING ONION,
GUACAMOLE, CHIPOTLE AIOLI, PINEAPPLE
SALSA & MIXED LEAVES

SOFT SHELL CRAB BURGER – 18.00

WHOLE BATTERED SOFT-SHELL CRAB
PICO DE GALLO, PINEAPPLE SALSA,
MIXED LEAVES & O.C.K SAUCE IN A BRIOCHE ROLL

PO'BOYS

SERVED IN A BRIOCHE BUN, WITH MIXED LEAVES
PICO DE GALLO, PINEAPPLE SALSA, O.C.K SAUCE
& SEASONED CHIPS

DYNAMITE CRISPY SHRIMP – 13.50

SLOW COOKED PULLED PORK – 14.00
MEXICAN AL PASTOR PORK

PLANT BASED CRISPY SHRIMP – 14.50^(V)

FISH & SEAFOOD

BEER BATTERED FISH & CHIPS

SMALL 13.50 / LARGE 18.50

HADDOCK, CHUNKY CHIPS, PEAS, TARTARE &
FRESH LEMON

MOULES MARINERE – 19.00^(GF) (GF WITHOUT BREAD)

800G ROPE-GROWN SCOTTISH MUSSELS, GARLIC BUTTER
WHITE WINE, SHALLOTS & CREAM WITH CHIPS & BREAD

TERIYAKI SALMON – 17.00

GRILLED SCOTTISH SALMON, WITH SOFT NOODLES
CRISP SUGAR SNAP PEAS & SWEET SOY GLAZE

SALMON WITH CHORIZO – 18.00^(GF)

CHORIZO, PEA & CREAM SAUCE WITH CRUSHED
PARSLEY & DILL NEW POTATOES

PENANG SEAFOOD CURRY – 19.00^(GF)

MIXED SEAFOOD & FISH IN A PENANG CURRY
SAUCE WITH COCONUT RICE

NEW ENGLAND LOBSTER ROLL – 28.00

LOBSTER & CRAYFISH SOAKED IN GARLIC BUTTER
& O.C.K SAUCE, WITH MIXED LEAVES, PICO DE GALLO
IN A BRIOCHE ROLL, WITH CHIPS

CATCH OF THE DAY – 24.50

ASK YOUR SERVER FOR TODAY'S FRESH FISH,
SERVED WITH LEMON & CAPER BUTTER OR
CHIMICHURRI. NEW POTATOES & SEASONAL VEGETABLES

GRILLED LOBSTER^(GF)

GRILLED WITH GARLIC BUTTER & SERVED WITH CHIPS

WHOLE 1¹/₂ LB MAINE LOBSTER – 45

WHOLE 2 LB FRESH LOBSTER – 80

*LOBSTER SUBJECT TO AVAILABILITY, LOBSTER IS A WEIGHTED ANIMAL
SIZES MAY VARY SLIGHTLY

EST. 2015
OYSTER CREEK
KITCHEN
Co

MADE IN SOUTHEAST ON-SEA

BOILS

CAJUN-SPICED SEAFOOD WITH CORN,
POTATOES, IN A FLAVORFUL SHELLFISH
BUTTER BROTH

CRAB BOIL – 28.00^(GF) (GF WITHOUT BREAD)

MUSSELS, PRAWNS, SQUID, ITALIAN SAUSAGE,
CORN, NEW POTATOES & SPIDER CRAB LEGS IN
CAJUN GARLIC BUTTER WITH BREAD
*SPIDER CRAB SUBJECT TO AVAILABILITY,
MAY BE SUBSTITUTED FOR BLUE CRAB OR SNOW CRAB

LOBSTER BOIL – 60.00^(GF) (GF WITHOUT BREAD)

MUSSELS, PRAWNS, SQUID, ITALIAN SAUSAGE,
CORN, NEW POTATOES & WHOLE 1¹/₂ LB MAINE
LOBSTER IN CAJUN GARLIC BUTTER WITH BREAD

SKILLET SPECIALS

SERVED IN A HOT SKILLET,
WITH OUR SIGNATURE O.C.K BUTTER SAUCE,
BREAD & CHIPS

WHOLE 1¹/₂ LB LOBSTER & SHRIMP^(GF) 55.00

100Z RIBEYE & SHRIMP^(GF) 40.00
SERVED SLICED & MEDIUM RARE

SALMON & SHRIMP^(GF) 24.00

PLATTERS

DESIGNED TO BE SHARED (OR NOT)
THERE MAY BE A SLIGHT DELAY IN THE
PREPARATION OF THESE DISHES WHEN BUSY

BLOODY MARY SEAFOOD COCKTAIL – 49.00

WHOLE BABY LOBSTER, SNOWCRAB, OCTOPUS,
KING SHRIMP, FISH SKEWER, CALAMARI. ALL IN A
BLOODY MARY COCKTAIL

SEAFOOD 'N' GRILL – 95.00

WHOLE BABY LOBSTER, MOULES MARINERE, CALAMARI,
GRILLED OCTOPUS, GRILLED KING SHRIMP, BLUE CRAB,
GRILLED OYSTERS, STEAK TAGLIATTA, SAUTEED LEMON
& CAPER CRUSHED NEW POTATOES, BREAD

PASTA

ITALIAN SAUSAGE & PRAWN – 16.00

PAPPADELLE WITH KING PRAWNS &
TUSCAN SAUSAGE, N'DUJA & TOMATO SAUCE

MIXED SEAFOOD PAPPADELLE – 18.00

WITH A PISTACHIO PESTO, BASIL OIL & LEMON

CRABLINGUINE – 22.00

DEVON CRAB, CHERRY TOMATO, GARLIC, WHITE WINE,
RICOTTA & CHILLI

LOBSTER N CRAB MAC 'N' CHEESE – 42.00

GRILLED WHOLE MAINE LOBSTER TAIL
WITH PARMESAN & NDUJA CRUST.
CAJUN MAC 'N' CHEESE WITH DEVON CRAB &
OUR HOUSE CHEESE BLEND OF GRUYERE,
CHEDDAR & MOZZERELLA CHEESE

VEGETARIAN

PESTO GNOCCHI – 16.00^(V)

GNOCCHI WITH PISTACHIO PESTO &
CHERRY TOMATOES

CAPONATA PAPPADELLE – 17.50^(V)

CHOPPED CHERRY TOMATO, AUBERGENE & SHALLOT
WITH OLIVE OIL & TOASTED PINE NUTS

VEGETARIAN CURRY – 19.00^(V)

PLANT-BASED SHRIMP & MIXED VEGETABLES
IN PENANG STYLE CURRY SAUCE WITH COCONUT
RICE

GRILL

10oz RIBEYE – 34.50^(GF)

COOKED HOW YOU LIKE, WITH CHIPS, GRILLED
CHERRY TOMATOES & CORN RIBLET'S

10oz FILLET – 38.00^(GF)

COOKED HOW YOU LIKE, WITH CHIPS, GRILLED
CHERRY TOMATOES & CORN RIBLET'S -
THERE MAY BE A SLIGHT WAIT IF ORDERED MORE
THAN MEDIUM

BABY BACK RIBS – 25.00^(GF)

FULL RACK OF SLOW COOKED BABY BACK RIBS
COATED IN OUR HOUSE MAPLE & TEQUILA BBQ SAUCE
WITH CHIPS & CORN

SURF 'N' TURF

SERVED WITH CHIPS, GARLIC BUTTER, GRILLED
CHERRY TOMATOES & CORN RIBLET'S

STEAK & SHRIMP^(GF)

GARLIC SHRIMP
100Z RIBEYE – 39.50
100Z FILLET – 43.00

STEAK & LOBSTER^(GF)

WHOLE 1¹/₂ LB MAINE LOBSTER
100Z RIBEYE – 60.00
100Z FILLET – 63.50

PEPPERCORN, BLUE CHEESE, CHIMICHURRI
OR GARLIC BUTTER
3.50

EXTRAS & SIDES

GARLIC FLAT BREAD – 5.00^(V)

CHIPS – 4.00^(V)

NEW ORLEANS SEASONED CHIPS – 4.50^(V)

LEMON & CAPER CRUSHED NEW POTS – 4.50^(V)

MIXED SEASONAL VEGETABLES – 4.00^(V)

OLIVE OIL & MALDON SEA SALT

GARDEN PEAS – 2.50^(V)

SNOW CRAB – 20.00

BLUE SWIMMING CRAB – 20.00

OYSTERCREEKKITCHEN

If you have a food or drink allergy please let us know.

Our food & drinks are prepared in a busy small kitchen and bar area.

Please note we handle all allergens so we can't guarantee an allergen free environment. Dishes labelled GF are prepared gluten free, however we are unable to guarantee any dish ordered is allergen free.

All dishes are prepared fresh to order and during busy times there may be a short wait. O.C.K Sauce contains pasturised egg, if you wish a vegetarian dish without, please mention to your server

Please be aware that the consumption of raw & partially cooked seafood, particularly Oysters carry a risk of illness in some people