

## OYSTERS

### AU NATUREL (GF)

3 - 10.50, 6 - 20.00, 12 - 38.00

WITH SHALLOT & HORSERADDISH MINGNONETTE

### O.C.K STYLE (GF)

3 - 10.50, 6 - 20.00, 12 - 38.00

WITH SHALLOT GINGER & CHILLI MINGNONETTE

### 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 AS 2 CORN TORTILLAS, GUACAMOLE, PICO DE GALLO, PINEAPPLE SALSA O.C.K SAUCE

### CRAB – 11.50 (GF)

### CRISPY SHRIMP – 9.50

### CARNITAS – 9.50 (GF)

### BAJA FISH – 10.50

### BLACKENED SALMON – 11.50 (GF)

### PLANT BASED CRISPY SHRIMP – 10.50 (V)

Happy Hour!  
EZ Raw Oysters  
Fridays 4-6

## STARTERS

### GARLIC PRAWNS – 11.00 (GF WITHOUT BREAD)

KING PRAWNS IN GARLIC BUTTER, WITH BREAD

### PENANG PRAWNS – 12.00 (GF WITHOUT BREAD)

KING PRAWNS IN PENANG STYLE SAUCE WITH BREAD

### CALAMARI – 11.00

BABY SQUID, WITH CHIPOTLE AIOLI & RED PEPPER SALSA

### LOBSTER RAVIOLI – 15.00

WITH LOBSTER BISQUE SAUCE & BASIL OIL

### CRAB HUSHPUPIES – 8.50 (GF)

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

### TOMATO BRUSCHETTA – 8.50 (V)

CHERRY TOMATOES, SHALLOTS, OLIVE OIL, MOZZERELLA & PESTO OIL

### HALF RACK RIBS – 14.00 (GF)

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

### CRAB MAC N CHEESE – 12.50

SWEET DEVON CRAB, MOZZERELLA, GRUYERE & CHEDDAR, CRUNCHY BREADCRUMB TOP

### WRAPPED SHRIMP – 14.00 (GF)

BACON WRAPPED KING SHRIMP STUFFED WITH PEPPER-JACK CHEESE & GUACAMOLE

## PO'BOYS

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

### CRISPY SHRIMP – 14.50

### BAJA FISH – 14.50

### CARNITAS PULLED PORK – 14.50

### PLANT BASED CRISPY SHRIMP – 14.50 (V)

EST. 2015  
OYSTER CREEK  
KITCHEN  
Co  
MADE IN SOUTHERN ON-SEA

## BURGERS

SERVED WITH SEASONED CHIPS, IN CIABATTA BUN

### O.C.K BURGER – 17.00

8OZ BRITISH BEEF PATTY, CHEDDAR CHEESE, GARLIC AIOLI, MIXED LEAVES & PICO DE GALLO  
\*ADD BACON 1.50

### SURF BURGER – 22.50

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

### 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

## PASTA

### MIXED SEAFOOD TAGLIATELLE – 20.00

WITH A PISTACHIO PESTO, BASIL OIL & LEMON

### CRAB LINGUINE – 22.00

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

## VEGETARIAN

### PESTO GNOCCHI – 16.00 (V)

GNOCCHI WITH PISTACHIO PESTO & CHERRY TOMATOES

### VEGETARIAN CURRY – 22.00 (V)

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

## FISH & SEAFOOD

### BEER BATTERED FISH & CHIPS

SMALL 12.00 / LARGE 18.50

HADDOCK, CHUNKY CHIPS, PEAS, TARTARE & FRESH LEMON

### 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

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

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

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

MUSSELS, PRAWNS, ITALIAN SAUSAGE, SQUID, CORN, NEW POTATOES & SPIDER CRAB LEGS IN CAJUN GARLIC BUTTER WITH BREAD

### LOBSTER BOIL – 34.00 (GF WITHOUT BREAD)

MUSSELS, PRAWNS, ITALIAN SAUSAGE, SQUID, CORN, NEW POTATOES & LOBSTER TAIL IN CAJUN GARLIC BUTTER WITH BREAD

### PENANG SEAFOOD CURRY – 20.00 (GF)

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

### SALMON WITH CHORIZO – 20.00 (GF)

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

### CATCH OF THE DAY – 24.50

ASK YOUR SERVER FOR TODAY'S FRESH FISH, SERVED WITH LEMON & CAPER BUTTER OR CHIMICHURRI

### GRILLED LOBSTER (GF)

GRILLED WITH GARLIC BUTTER & SERVED WITH CHIPS

### WHOLE BABY LOBSTER – 40

### HALF 2LB FRESH LOBSTER – 38

### WHOLE 2LB FRESH LOBSTER – 75

## PLATTERS

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

### BLOODY MARY SEAFOOD COCKTAIL – 50.00

GRILLED LOBSTER TAIL, SNOWCRAB, OCTOPUS, CRISPY SHRIMP, CALAMARI, FISH SKEWER. ALL IN A BLOODY MARY COCKTAIL WITH CHIPS

### SEAFOOD 'N' GRILL – 95.00

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

## GRILL

### 10oz RIBEYE – 34.50 (GF)

COOKED HOW YOU LIKE, WITH CHIPS & GRILLED CHERRY TOMATOES

### 10oz FILLET – 38.00 (GF)

COOKED HOW YOU LIKE, WITH CHIPS & GRILLED CHERRY TOMATOES - 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 & CONFIT CHERRY TOMATOES

### STEAK & SHRIMP (GF)

GARLIC SHRIMP

### 100Z RIBEYE – 39.50

### 100Z FILLET – 43.00

### STEAK & LOBSTER (GF)

HALF GRILLED LOBSTER WITH

### 100Z RIBEYE – 60.00

### 100Z FILLET – 63.50

PEPPERCORN, BLUE CHEESE, CHIMICHURRI OR GARLIC BUTTER 3.50

## EXTRAS & SIDES

### GARLIC BREAD – 5.00 (V)

DEMI BAGUETTE SOAKED IN GARLIC & HERB BUTTER WITH CHEESE

### CHIPS – 4.00 (V)

### NEW ORLEANS SEASONED CHIPS – 4.50 (V)

### LEMON & CAPER NEW POTATOES – 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

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# 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 pasteurised 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