

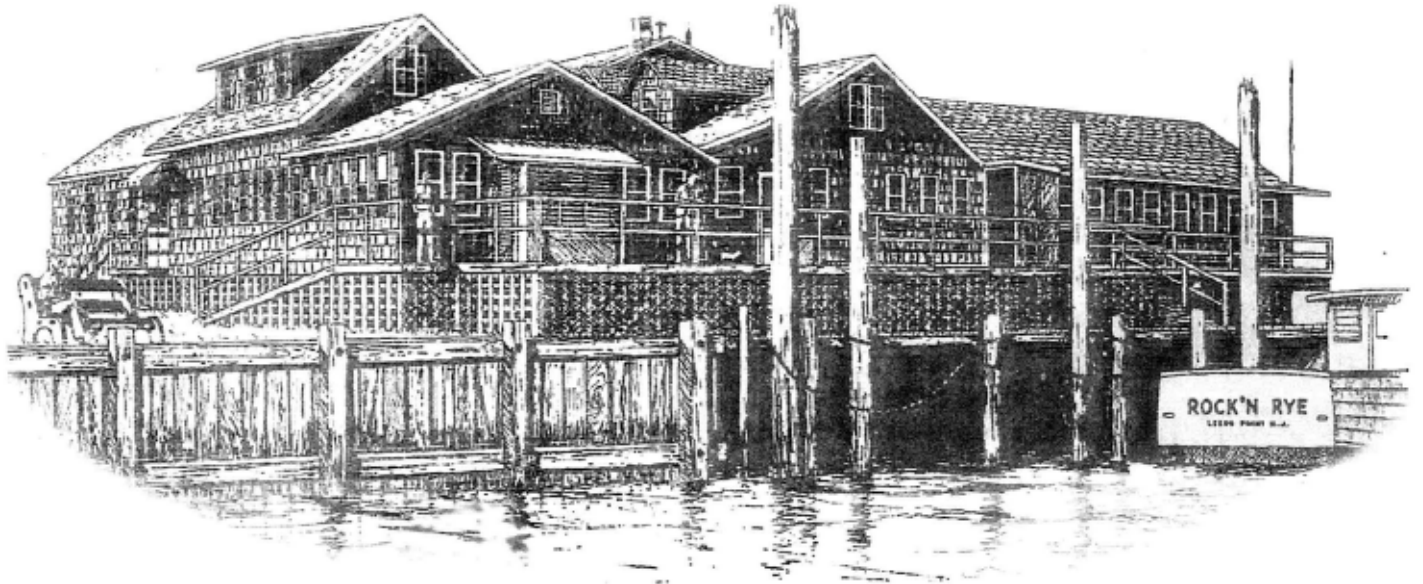
Oyster Creek Inn

Casual Dining • Exquisite Cuisine

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

www.OysterCreekInnNJ.com

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The Saga of "Oyster Creek Inn"

It's a "far piece" across the meadows, o're a road bed of oyster shells, hardened and packed by the tramp of boots. Of men who started "Leeds Point" lore, with tales they used to tell. Around the stove in the evening, down at Abe Amberson's store. Delain, Dan, Melburn, Larner, Leon and Jess are a few, now gone, who could tell them best.

At the end of this road at "Oyster Creek", was a small store that sold provisions, one could also snack or quench his thirst, but in those days, no television. Then Emma and Bob took over, and things began to improve. Their pies, steaks, chops and seafood were really in the groove.

Across the road, Les Loveland's Bar, made in the shape of a boat, catered to those who like soft clams and beer. A genial host and a place of good cheer. Then came along a man named Jim. Emma and Bob teamed up with him. They acquired Les Loveland's ship - shaped bar, and people came from near and far.

As the old place settled and slanted the floor, one had to anchor or he'd slide out the door. They strengthened the pilings supporting the load, in the end moved the building across the road. Emma and Bob have now retired, and gone is the man named Jim. Sonny and Bill now own the place, that is famous as "Oyster Creek Inn."

Win Conover ~ July 1970

Dedicated to all my friends at Oyster Creek, past, present and future.

Celebrate your next big occasion here

Birthday, Anniversary, Retirement Party

Special banquet and large party menus now available.

Prices & Hours subject to change

Appetizers

Be sure to check out
Chef Scott's Signature Appetizers too!

Delaware Bay Oysters on the 1/2 Shell (6)	\$10.00
Grilled Delaware Bay Oysters (each)	2.00
<i>with herb garlic butter</i>	
Jumbo Shrimp Cocktail (4)	9.00
<i>with homemade cocktail sauce</i>	
EZ Peel Shrimp (12)	7.50
<i>with homemade cocktail sauce</i>	
Clams on the 1/2 Shell (6)	6.00
<i>Great Bay top necks</i>	
Jumbo Lump Crab Cocktail	12.00
<i>with cocktail sauce</i>	
Steamed Littleneck Clams	9.00
<i>baker's dozen, served with drawn butter and broth</i>	
Fried Mozzarella	6.00
<i>with homemade marinara</i>	
Fried Battered Mushrooms	6.00
<i>with homemade marinara</i>	
Breaded Onion Rings	8.00
<i>with homemade marinara</i>	
Fried Appetizer Sampler	12.00
<i>onion rings, mozzarella, mushrooms</i>	
Cold Appetizer Sampler	15.00
<i>shrimp cocktail, jumbo lump crab, shucked clams and oysters</i>	

Homemade Soups

Cup Bowl

East Coast Oyster Stew	\$4.00	\$7.00
<i>diced celery, onions, chopped oysters, butter, cream & Old Bay</i>		
Manhattan Clam Chowder	4.00	7.00
<i>robust tomato broth filled with clams, potatoes and vegetables</i>		
Snapper Turtle Soup	4.00	7.00
<i>hearty brown broth with turtle meat and vegetables</i>		
New Jersey Crab Bisque	6.00	9.00
<i>thick and creamy, loaded with crab, potatoes and a few shakes of Old Bay</i>		

Sandwiches

Sandwiches served on a Kaiser roll
with Cole Slaw and French Fries

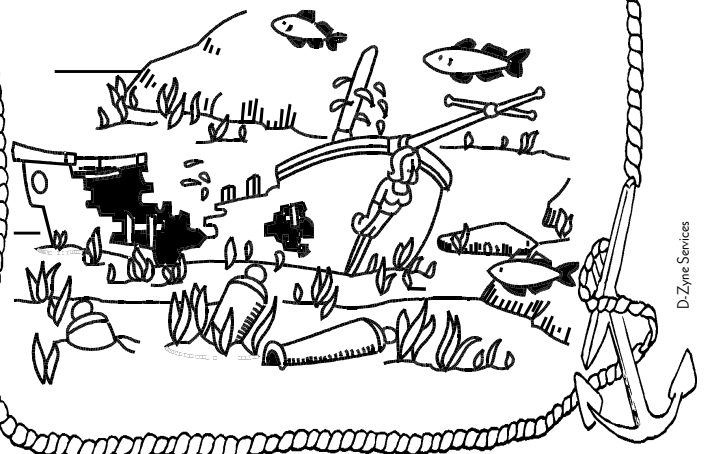
1/2 Lb. Grilled Cheeseburger	\$9.00
with Bacon & Caramelized Onions	11.00
Black & Bleu Chicken or Burger	12.00
<i>rubbed in our blackening seasoning topped with roasted red peppers & gorgonzola</i>	
Fried Flounder Sandwich	10.00
<i>with tartar sauce, lettuce & tomato</i>	
Oyster Creek Crab Cake Sandwich	12.00
<i>with smokey mayo, lettuce & tomato</i>	
Pulled Pork (Apr - Oct)	9.00
<i>hand pulled pork in our tangy Carolina style BBQ sauce</i>	

Children's Menu

(12 & Under)

Served with french fries and applesauce
no substitutions please

Deviled Clam	\$4.00
Fried Shrimp (2)	6.00
Fried Scallops (3)	8.00
Fried Flounder	7.00
Hot Dog	4.50
Pork Chop	7.00
Cheeseburger or Hamburger	7.00
Chicken Fingers (3)	7.00



D-Zyme Services

All dishes are cooked to order. Thank you for your patience

Oyster Creek's

Steaks, Chops & Poultry Selections

Entrées served with house salad
Most served with choice of starch and vegetable

Grilled Filet Mignon (8 to 9oz.) \$26.00
topped with breaded onion rings

Grilled Filet Mignon paired with
• **4 oz. lobster tail (broiled or fried)** 34.00

• **(2) 4 oz. lobster tails (broiled or fried)** 40.00

• **(4) Grilled Sea Scallops** 32.00

• **(3) Fried Shrimp** 29.00

• **Oyster Creek Crab Cake** 31.00

Grilled NY Strip Steak (14 oz.) 25.00
topped with breaded onion rings

Amaretto Pork Chops 18.00
*served with carrots, red onions and walnuts
in an Amaretto butter glaze over wild rice*

Grilled 8oz. Twin Pork Chops 16.00
center cut, bone in

Grilled or Blackened Chicken Alfredo 16.00
*spinach and roasted red peppers
in peppercorn alfredo over Penne pasta*

Heart Smart Pasta Dishes

Sautéed in olive oil, garlic and shallots over capellini

Eastern Shore 18.00
crab, littleneck clams, seasonal tomatoes and asparagus

Great Bay 14.00
littleneck clams and tomatoes

Gulf Coast 21.00
shrimp, crab, spinach and roasted red peppers

Deep Sea 21.00
shrimp, sea scallops, seasonal tomatoes and asparagus

Southern Sea 22.00
lobster, tomatoes and asparagus

Veggie Pasta 12.00
*shitake mushrooms, red onions, spinach
and roasted red pepper*

Traditional Seafood Entrées

Entrées served with house salad
Most served with choice of starch and vegetable

Oyster Creek Crab Cakes \$23.00
our original recipe, all crab, no fillers

Deep Sea Scallops 22.00
broiled or fried

Twin 4 oz. Brazilian Lobster Tails 30.00
broiled, french fried or sautéed in white wine garlic butter

Stuffed Twin 4 oz. Brazilian Lobster Tails . 40.00
stuffed with our crab cake

1 1/4 lbs. East Coast Lobster Mkt. Price
whole lobster, steamed and cracked

1 1/4 lbs. Stuffed Lobster Dinner Mkt. Price
stuffed with our crab cake

Lobster and Shrimp Scampi 22.00
sautéed in white wine garlic butter

Jumbo Shrimp Scampi 19.00
sautéed in white wine garlic butter

Fried Jumbo Shrimp (5) 18.00
one of our original favorites

Shrimp Stuffed with Crab Cake (3) 22.00
broiled or fried

Atlantic Flounder 19.00
broiled or fried

Stuffed Atlantic Flounder 23.00
stuffed with our crab cake

Jail Island Salmon (Canada) 18.00
grilled or blackened

Mac's Deviled Clams 13.00
a local favorite, fried

East Coast Oysters 16.00
fried golden brown

Fried Seafood Combination 21.00
flounder, scallops, deviled clam, and a stuffed shrimp

Oyster Creek Combination 24.00
4oz. fried lobster tail, 2 fried shrimp and a crab cake

Bill's Original Seafood Pie 21.00
*crab, shrimp, and scallops baked in creamy bisque
and puff pastry*

Be sure to check out Chef Scott's Signature Entrées too!

Sides

Asparagus sautéed in olive oil & garlic \$6.00

Angel Hair 6.00
with butter, marinara, or olive oil and garlic

Shitake mushrooms & onions in brandy 5.00

Sautéed Spinach 5.00
*sautéed in butter, garlic & white wine
and a sprinkle of Asiago cheese*

French Fries or Old Bay Fries 5.00

Baked Potato, Mashed Potatoes 1.50

Wild Rice 1.50

Cole Slaw 1.00

Vegetable of the day 1.00

Chef Scott's Signature Dishes

Starters

Field Mixed Green Salad 6.00
field mixed greens tossed with gorgonzola cheese, red onions, grape tomatoes, candied walnuts and balsamic vinaigrette

Seared Sea Scallops 12.00
with bacon, gorgonzola & caramelized onion bruschetta

Parmesan Encrusted Crab Cake 12.00
topped with roasted red peppers and capers in white wine butter sauce

Pop Pop's Littlenecks 10.00
steamed in Old Bay and white wine garlic butter

Crispy Bourbon Shrimp 9.00
(3) crispy shrimp tossed with bourbon sauce and diced peppers

Jersey Devil Shrimp 2 for 10.00
 additional shrimp 4.00 each
colossal crispy shrimp tossed in our homemade hot sauce served over cole slaw

Clams Mexicali 4 for 6.00
 additional clam 1.00 each
clam stuffed with chorizo, jalapeno & poblano peppers with Mexican string cheese & longhorn cheddar

Clams Casino (each) 4 for 6.00
 additional clam 1.00 each
red and green peppers, red onion, bacon and mozzarella

Spinach and Jumbo Lump Crab 12.00
sautéed in butter, garlic, and shallots and finished with white wine and a sprinkle of Asiago cheese

Entrées

Entrées served with house salad

Chef Scott's Stuffed Salmon 24.00
signature dish filled with brie and crab, topped with asparagus and balsamic butter sauce over wild rice

Filet Mignon or NY Strip Alexander 32.00
topped with crab and shitake mushrooms in brandy cream sauce

Jail Island Salmon (Canada) Blackened or Grilled 24.00
served over spinach and crab, sautéed in butter, garlic and wine, sprinkled with Asiago cheese served with wild rice

Spicy Yellowfin Tuna 24.00
rubbed with Cajun seasonings, then grilled rare and topped with shrimp and red onions in a Cajun beer butter sauce over wild rice

Mixed Grill Combination Mkt. Price
Yellowfin tuna grilled rare, salmon grilled medium, colossal shrimp and scallops (no substitutions please)

Sesame Encrusted Yellowfin Tuna 24.00
seared rare, over spring mixed greens, tossed with gorgonzola, crab, red onions, candied walnuts, grape tomatoes and balsamic vinaigrette

Seafood in Vodka Rosa Sauce 25.00
crab, shrimp and scallops with spinach and shitake mushrooms

Louise's Stuffed Chicken 15.00
with spinach, roasted red peppers and cheese in red pepper cream sauce

Homemade Desserts

by Pastry Chef Robert Burns and Local Baker Sharon Wilson

Banana Cream Pie 7.00
Grandmom Kuppel's Recipe

Creme Brulée 7.00

Cheese Cake of the Day 7.00

Chocolate Peanut Butter Cake 7.00

Rice Pudding 3.50

Carrot Cake 6.00

Key Lime Custard 7.00
(seasonal)

*Executive Chef: Scott Kuppel
 Sous Chef/Pastry Chef: Robert Burns*

Sushi

Having a roll for dinner? Add a house salad and 2 sides for \$5.00

- TUNA ROLL** 9.00
Yellowfin tuna
- SPICY TUNA** 11.00
with our own spicy sauce
- ALASKAN KING CRAB ROLL** 13.00
with carrots, asparagus & avacado
- CARIBBEAN CRAB STUFFED TUNA** 13.00
with Tobiko
- SPICY MARYLAND CRAB ROLL** 11.00
with avacodo and Tobiko
- PHILADELPHIA ROLL** 10.00
smoked salmon, cucumbers and cream cheese
- VEGETABLE ROLL** 7.00
cucumber, carrots & avacado
- BLACKENED SCALLOP ROLL** 11.00
with mango chutney
- JERK SHRIMP ROLL** 10.00
*grilled shrimp in a sweet and spicy jerk glaze
with oven roasted tomatoes, avacado and Tobiko*
- BOURBON SHRIMP ROLL** 10.50
*crispy shrimp, mixed greens, roasted red peppers
with a bourbon teriyaki glaze and Tobiko*
- DOUBLE SALMON BRUSCHETTA** 10.00
with wasabi tobiko

Sushi Chef: Don Murray

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

- SUSHI BOMBS** 3.00 each
*Tuna or Jail Island salmon, rolled in a wonton
with jalapeno and wasabi cream cheese
with sweet chili sauce*
- HAND ROLL** 3 for 10.00
*crispy lobster or crispy shrimp with carrots
and plum sauce, spicy tuna,
tuna or salmon with avacado*
- SMOKED EEL** 8.00
with avacado & eel sauce and Tobiko (when available)
- OYSTER CREEK ROLL** 13.00
*fried soft shell crab, carrots, cucumbers, avacado
and mixed greens with a spicy teriyaki glaze and Tobiko
(when available)*
- BLACKENED SALMON ROLL** 9.00
with cucumbers
- CHIPOTLE GRILLED
FILET MIGNON ROLL** 10.00
with mixed greens and roasted red peppers
- RAINBOW YOUR ROLL** 5.00
*Tuna, Salmon & Avacado
layered over a roll of your choice*
- SASHIMI** 3.00 each
Yellowfin Tuna or Atlantic Salmon

OYSTER CREEK SAMPLER 36.00
*Alaskan Roll, Spicy Tuna, Oyster Creek Roll
& Vegetable Roll with pieces of Sashimi:
either Tuna or Atlantic Salmon*

**RAINBOW YOUR
OYSTER CREEK SAMPLER** 50.00



D-Zyme Services

Celebrate your next big occasion with a custom sushi platter

Early Bird Menu

Early Bird availability changes with seasons. Please call for current days and times.

\$17 per person (+ tax)

No sharing please

EAT IN ONLY

Includes

Appetizer

Salmon Croquettes

with Dijon Dill sauce

- OR -

Cup of Homemade Soup

Snapper Soup

Oyster Stew

Manhattan Clam Chowder

House Salad

Entrée

Choice of one

Flounder

broiled or fried

Scallops

broiled or fried

Stuffed Chicked

*with spinach, roasted red peppers and cheese
in red pepper cream sauce*

Grilled or Blackened Chicken Alfredo

*spinach and sun dried tomatoes
in peppercorn alfredo over Penne pasta*

Fried Honey Dipped Chicken

breast, thigh, wing, leg

Grilled or Blackened Chicken

Grilled Pork Chop

center cut, bone in

Amaretto Pork Chop

*served with carrots, red onions and walnuts
in an Amaretto butter glaze over wild rice*

Shrimp Scampi (4)

sautéed in white wine garlic butter

Deviled Clams

a local favorite, fried

Single Oyster Creek Crab Cake

our original recipe, all crab, no fillers

East Coast Oysters

fried golden brown

Heart Smart Veggie Pasta

*shitake mushrooms, red onions, spinach
and roasted red pepper sautéed in olive oil,
garlic and shallots over capellini*

Heart Smart Great Bay Pasta

*littleneck clams and tomatoes
sautéed in olive oil,
garlic and shallots over capellini*

Heart Smart Eastern Shore Pasta

*crab, littleneck clams, seasonal tomatoes,
and asparagus sautéed in olive oil,
garlic and shallots over capellini*

Homemade Dessert

Eat-In Only • \$1 to-go fee

Ask server for today's selections

One Check per Table • One Credit Card per Table