

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

CRAB - 11.50 (GF)

CRISPY SHRIMP - 9.00

LOBSTER, CRAYFISH & FILLET - 15.00 (GF)

SLOW COOKED PULLED DUCK - 11.50 (GF)

PLANT BASED CRISPY SHRIMP - 11.00 (V)

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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 - 8.00 (GF)

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

TOMATO CAPONATA - 8.50 (V)

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

CRAB MAC N CHEESE - 12.50

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

LOBSTER RAVIOLI - 15.00

WITH LOBSTER BISQUE SAUCE & BASIL OIL

HALF RACK RIBS - 14.00 (GF)

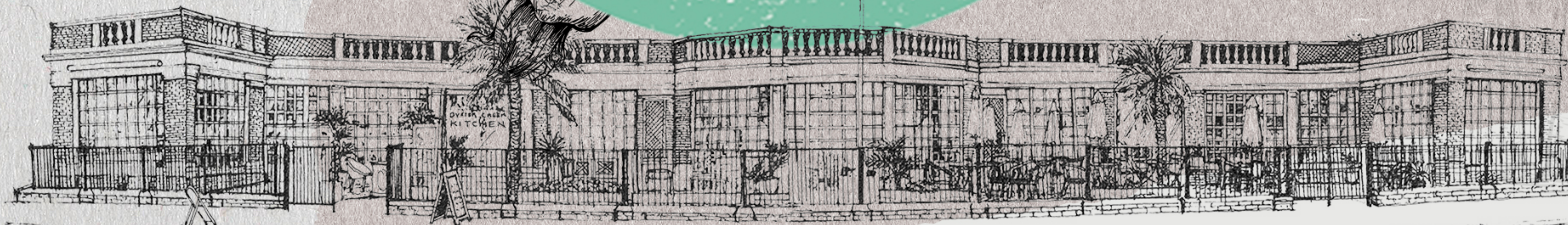
HALF RACK OF SLOWLY COOKED BABY BACK
RIBS, IN MAPLE & TEQUILA BBQ SAUCE

GRILLED OCTOPUS - 15.00

SMOKED CHORIZO, PICKLED FENNEL &
RED CABBAGE WITH GARLIC AIOLI

LOBSTER BISQUE - 14.00

WITH POACHED LOBSTER,
TOASTED SEA-SALT & ROSEMARY
BREAD



OYSTERCREEKITCHEN

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

O.C.K BURGER – 17.50

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

SURF BURGER – 22.00

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

FISH BUN – 13.50

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

CRISPY SHRIMP – 13.50

SLOW COOKED PULLED DUCK – 14.00

PLANT BASED CRISPY SHRIMP – 14.50^(V)

FISH & SEAFOOD

BEER BATTERED FISH & CHIPS SMALL 12.50 / 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 – 17.50^(GF)

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

SALMON WITH CHORIZO – 18.50^(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 & GREEN BEANS

GRILLED LOBSTER^(GF)

GRILLED WITH GARLIC BUTTER & SERVED WITH CHIPS

HALF 2LB FRESH LOBSTER – 38

WHOLE 2LB FRESH LOBSTER – 75

EST. 2015
OYSTER CREEK
KITCHEN
Co

MADE IN SOUTHEAST ON SEA

BOILS

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

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

MUSSELS, PRAWNS, ITALIAN SAUSAGE, SQUID,
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 – 50.00^(GF) ^(GF WITHOUT BREAD)

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

SKILLET SPECIALS

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

HALF LOBSTER & SHRIMP^(GF) 45.00

100Z RIBEYE & SHRIMP^(GF) 40.00

SERVED SLICED & MEDIUM RARE

SALMON FILLET^(GF) 22.00

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 – 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 NEW POTATOES, BREAD

PASTA

ITALIAN SAUSAGE & PRAWN – 16.00

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

MIXED SEAFOOD PAPPARDELLE – 18.00

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

CAPONATA PAPPARDELLE – 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

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

COCONUT RICE – 5.00^(V)

GARLIC FLAT BREAD – 5.00^(V)

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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