

Happy Hour!
£2 Raw Oysters
Fridays 3-6

Happy Hour
Original Margaritas
£7.00 4-6pm EVERYDAY
16:1 Flavoured

OYSTERS

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

AU NATUREL (GF)

3 - 12.00, 6 - 24.00, 12 - 45.00
WITH SHALLOT & HORSERADDISH MIGNONETTE

O.C.K STYLE (GF)

3 - 12.00, 6 - 24.00, 12 - 45.00
WITH SHALLOT GINGER & CHILLI MIGNONETTE

GRILLED

3 - 14.00, 6 - 28.00, 12 - 50.00
CHIPOTLE GARLIC BUTTER, CHEESE &
BREADCRUMBS

BATTERED

3 - 14.00, 6 - 28.00, 12 - 50.00
WITH BLOODY MARY SAUCE

DIABLO (GF)

3 - 14.00, 6 - 28.00, 12 - 50.00
GRILLED WITH BACON, CHEESE, GARLIC BUTTER

TACOS

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

DEVON CRAB - 13.50 (GF)

CRISPY SHRIMP - 12.00

LOBSTER & CRAYFISH - 15.00 (GF)

AL PASTOR SLOW COOKED PORK - 12.50 (GF)

CRISPY HALLOUMI - 12.00 (V)

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EST.  2015

OYSTER CREEK KITCHEN Co

MADE IN SOUTHEND-ON-SEA

STARTERS

CALAMARI - 12.00

BABY SQUID, WITH CHIPOTLE AIOLI & RED PEPPER
SALSA

GARLIC PRAWNS - 12.00 (GF WITHOUT BREAD)

KING PRAWNS IN GARLIC BUTTER, WITH BREAD

PRAWN COCKTAIL - 13.00

PRAWNS WITH MARIE ROSE, CUCUMBER
TOMATO & LETTUCE

GRILLED KING PRAWNS - 15.00 (GF)

WHOLE GRILLED KING PRAWNS
GRILLED WITH GARLIC BUTTER

CHEESE & TOMATO FLATBREAD - 8.50 (V)

WITH OUR SIGNATURE GARLIC & TOMATO
SAUCE TOPPED WITH CHEESE

CRAB MAC N CHEESE - 13.50

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

GRILLED OCTOPUS - 15.00

SMOKED CHORIZO, PICKLED FENNEL &
RED CABBAGE WITH GARLIC AIOLI

SALMON TARTAR - 15.00

WITH ORANGE, BEETROOT & DILL

HALLOUMI - 12.00 (V)

CRISPY FRIED HALLOUMI, HOUSE DYNAMITE SAUCE

UNLIMITED SHRIMP
Thursdays
£25PP



#OYSTERCREEKKITCHEN

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

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 FRIES,
IN BRIOCHE BUN

BRIE & BACON BURGER – 19.50

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

AL PASTOR BURGER – 20.00

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

SURF BURGER – 24.00

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

FISH BUN – 16.00

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

SOFT SHELL CRAB BURGER – 19.50

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 FRIES

DYNAMITE CRISPY SHRIMP – 15.00

AL PASTOR SLOW COOKED PORK – 15.00
ADD SHRIMP +5.00

FISH & SEAFOOD

BEER BATTERED FISH & CHIPS

SMALL 15.00 / LARGE 19.00

HADDOCK, CHUNKY CHIPS, PEAS, TARTARE &
FRESH LEMON

SKATE WING – 23.00

GRILLED^(GF) OR BATTERED. WITH NEW POTATOES &
GREEN BEANS

SWORDFISH – 24.00^(GF)

BLACKENED CAJUN SWORDFISH LOIN, WITH CHIPS
& GARLIC BUTTER

MOULES MARINERE – 20.00^(GF WITHOUT BREAD)

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

HONEY & PINEAPPLE SALMON – 24.00^(GF)

HONEY, CHIPOTLE & PINEAPPLE SALMON, WITH PICO
DE GALLO, GUACAMOLE, DIRTY RICE & MIXED BEAN CHILLI

NEW ENGLAND LOBSTER ROLL – 28.50

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

CATCH OF THE DAY – 25.00

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 – 48

WHOLE 2 LB NATIVE 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 – 32.00^(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 WITHOUT BREAD)

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

GRILL SPECIALS^(GF)

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

CRAB N STRIP

SNOW CRAB, KING PRAWNS & 6OZ NY STRIP

50.00

CRAB SHACK COMBO

KING CRAB, SNOW CRAB, SPIDER CRAB

60.00

THE CRABFATHER^(GF)

500G KING CRAB

85.00

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 – 55.00

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 & SHRIMP – 18.00

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

MIXED SEAFOOD PAPPADELLE – 21.00

WITH A PISTACHIO PESTO, BASIL OIL & LEMON

CRAB LINGUINE – 23.00

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

VEGETARIAN / VEGAN

BLACK TRUFFLE RAVIOLINI – 19.00^(V)

RAVIOLINI FILLED WITH BLACK TRUFFLE &
RICOTTA, WITH A WILD MUSHROOM SAUCE
& BLACK SUMMER TRUFFLE OIL

ONION & FENNEL RAVIOLI – 19.00^(V)

CHERRY TOMATO, GARLIC, WHITE WINE, CHILLI

AUBERGENE & LEEK MOUSAKKA – 20.00^(V)

BLACK LENTILS, AUBERGENE & LEEKS, BECHEMEL

BOMBAY BAD BOY – 18.50^(V)

SPICED BEAN BURGER WITH DYNAMITE SAUCE,
PICO DE GALLO & CHEDDAR CHEESE, BRIOCHE BUN

BLACK BEAN BOWL – 20.00^(VEGAN)

PICO DE GALLO, PINEAPPLE & JALAPENO SALSA,
MIXED LEAVES, GUACAMOLE, MIXED BEAN CHILLI
& DIRTY RICE

CRISPY "SHRIMP" PO'BOY – 15.00^(V)

PLANT-BASED SHRIMP, BRIOCHE BUN, WITH
MIXED LEAVES PICO DE GALLO, PINEAPPLE SALSA,
DYNAMITE SAUCE & SEASONED CHIPS

GRILL

10oz RIBEYE – 34.50^(GF)

COOKED HOW YOU LIKE, WITH CHIPS, GRILLED
CHERRY TOMATOES & CORN RIBLETS

10oz FILLET – 39.00^(GF)

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

BABY BACK RIBS – 26.00^(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 RIBLETS

STEAK & SHRIMP^(GF)

GARLIC SHRIMP

10OZ RIBEYE – 39.50

10OZ FILLET – 43.00

STEAK & SNOW CRAB^(GF)

250G SNOW CRAB

10OZ RIBEYE – 52.00

10OZ FILLET – 57.50

STEAK & LOBSTER^(GF)

HALF / WHOLE 1¹/₂ LB MAINE LOBSTER

10OZ RIBEYE – 59.00 // 69.00

10OZ FILLET – 60.00 // 73.50

STEAK & KING CRAB^(GF)

200G KING CRAB

10OZ RIBEYE – 75.00

10OZ FILLET – 80.00

PEPPERCORN, BLUE CHEESE, CHIMICHURRI
OR GARLIC BUTTER
3.50

EXTRAS & SIDES

SIDE SALAD - 5.00

GARLIC FLAT BREAD – 6.00^(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)

GARDEN PEAS – 3.00^(V)

OLIVE OIL & MALDON SEA SALT

SNOW CRAB / SPIDER CRAB – 20.00

BLUE SWIMMING CRAB – 20.00

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