



# SMITHFIELD STATION

Restaurant, Hotel, Marina and Conference Center

## STARTERS

### Shrimp Hushpuppies

Lightly fried cornmeal with fresh gulf shrimp and bits of garden ripened jalapenos - \$8.95

### Spinach Artichoke Dip

A perfect blend of fresh spinach and marinated artichokes served creamy and piping hot with toasted pita chips. Garnished with fresh fruit - \$9.95

### Crab Dip

A mixture of lump crabmeat, cream cheese and heavy cream laced with red peppers, fresh chopped spinach and sherry topped with parmesan cheese - \$14.95

### Shrimp Cocktail\*

A meal in itself! Five large prawns chilled and served with cocktail sauce.—\$15.95

### Atlantic Scallops Wrapped in Bacon\*

Our house specialty. Deep fried and served with rémoulade sauce - \$11.95

### Boom Boom Shrimp

Lightly fried and breaded shrimp tossed in our sweet and spicy sauce - \$10.95

### Darden's Store Pimento Cheese\*

Fresh local pimento cheese from Darden Farm. Pimento, cream cheese, a hint of jalapeno, cheddar and jack cheeses. Served with bread crisps, grapes and celery. \$9.95

### Atlantic Tuna Bites\*\*

Chunks of line caught Atlantic yellow fin tuna with a teriyaki ginger rub and grilled. Served on pita rounds and topped with toasted sesame dressing - \$10.95

### Genuine Smithfield Ham Rolls

Shaved Genuine Smithfield Ham served on warm yeast rolls with a honey mustard dipping sauce- \$6.95

### Crab & Shrimp Spring Rolls

A lighter version of the egg roll stuffed with shrimp and crab served with a sweet and sour dipping sauce - \$8.95

## OYSTERS DONE RIGHT

### James River Raws

Just as the name implies, delicious oysters on the half shell. Served with a traditional cocktail, red wine mignonette, and lemon slices. Dozen - \$16.95 Half Dozen - \$11.95

### Fritter Away

Locally sourced and lightly fried, perfectly plump oyster fritters. Served with a traditional cocktail, red wine mignonette, and lemon slices. Dozen - \$16.95 Half Dozen - \$11.95

### Tears of an Angel

Oysters lightly roasted in extra virgin olive oil and topped with a slice of Smithfield Ham. Served with a traditional cocktail, red wine mignonette, and lemon slices. Dozen - \$16.95 Half Dozen - \$11.95

### Smoked BBQ Bacon Chipotle

The James River's finest smoked bivalve with a little bit of classic Smithfield Bacon, vinegar based BBQ sauce and a touch of heat. Dozen - \$16.95 Half Dozen - \$11.95

### Oysters Rockefeller

Fresh James River Oysters baked with spinach, bacon, heavy cream, Pernod and topped with parmesan cheese. Dozen - \$16.95 Half Dozen - \$11.95

### Spady Specials

A long time local connoisseur and reseller of oysters provided us with a classic roasted oyster and parmesan cheese recipe that is worth its weight in gold. Dozen - \$16.95 Half Dozen - \$11.95

### Classic Oyster Shooter

Wild caught local raw oyster served in a shot glass with cocktail, tobacco, spices and beer. Shoot them don't sip them. \$4.95

*There is a risk associated with consuming raw oysters or any other raw protein. If you have any chronic illness of the liver, stomach, blood, or have any immune disorder, you are at greater risk of illness from raw proteins and should eat them fully cooked.*

## SOUPS

### Crab Soup

A cream style soup made with sweet backfin from our local blue crabs and a bit of sherry. Bowl - \$8.95 Cup - \$6.95

### Soup Du Jour

A different homemade soup each day made with fresh ingredients. Bowl - \$5.95 Cup - \$4.95

### Station Chowder

Our award winning clear broth, Hatteras style, chowder with ocean clams, Genuine Smithfield Bacon, fresh potatoes and celery. Bowl - \$6.95 Cup - \$5.95

## SALADS

Add Grilled Chicken or Shrimp - \$3.95

### Frances Salad\*

A Spring mix of salad greens and fresh vegetables topped with large shrimp and jumbo lump crabmeat served with your choice of dressing - \$11.95

### Station Seafood Caesar\*\*

Blackened scallops, tuna, shrimp and lobster bites served on crisp romaine lettuce tossed with Caesar dressing and topped with croutons, lemon and parmesan cheese or choose a lightly blackened Salmon Filet - \$12.95

### Chopped Salad

Assorted wild greens and romaine lettuce chopped and tossed with avocado, tomato, Genuine Smithfield Bacon, bleu cheese crumbles, green onions, chopped egg and herbal vinaigrette dressing - \$7.95

### Garden Salad

Mixed salad greens topped with cheddar cheese, rings of red onion, ripe olives, grape tomato, cucumber and your choice of dressing - \$6.95

### The Wedge

A wedge of fresh Iceberg lettuce topped with diced tomato, bleu cheese crumbles, bacon pieces and green onion drizzled with balsamic vinaigrette. Served with bleu cheese dressing - \$7.95

### Caesar Salad

Crisp romaine lettuce tossed with parmesan cheese and Caesar dressing. Topped with lemon, croutons and red onion - \$7.95

### Chicken Salad Plate

Chunks of white chicken meat with celery, grapes and a Hellmann's® based dressing served on a bed of salad greens with tomato, fresh fruit, cole slaw and cheese wafers - \$9.95

\*\*Consuming raw or undercooked meats, poultry, seafood or eggs can increase your risk of food borne illness, especially if you have certain medical conditions.

## LUNCH (Only served until 4 PM)

All sandwiches served with your choice of French fries or coleslaw. Substitute onion rings or fresh fruit - \$1.95

### Crab Cake Sandwich

One of our specialties! Fried or broiled crab cake served on a toasted home-baked roll with lettuce, tomato and onion - \$12.95 \*Also available at dinner

### Fried Flounder Sandwich

Large filet of fresh farm-raised flounder lightly breaded and fried, served on a toasted home-baked roll with lettuce, tomato and onion - \$11.95

### Smoked Turkey Smithfield

Thinly sliced smoked turkey, Genuine Smithfield ham, Swiss cheese and mayonnaise served on grilled sourdough bread with lettuce, tomato and onion - \$9.95

### Blackened Tuna Sandwich

Blackened line-caught yellow fin tuna served medium rare on a toasted home-baked roll with chipotle aioli, lettuce, tomato and onion - \$12.95

### Club Sandwich

Triple decker sandwich with roasted turkey, Genuine Smithfield ham, cheddar and Swiss cheeses, Genuine Smithfield bacon, lettuce and tomato served on toasted white bread with mayonnaise - \$9.95

### Rueben

It's back! Corn beef sliced thin and piled high on Marble Rye with sauerkraut and 1000 Island, grilled to a golden brown - \$10.95

### Pulled Pork BBQ

Genuine Hand-Pulled Doughtie's BBQ prepared Carolina style, served on a roll with coleslaw and french fries - \$8.95

### The Virginia Gentleman

Plump breast of fried chicken on top of Genuine Smithfield ham served with fried apples and scrambled eggs - \$10.95

### Station Burger\*\*

Eight ounces of juicy Angus beef over Genuine Smithfield ham topped with cheddar cheese, lettuce, tomato, Genuine Smithfield bacon and jumbo lump crab meat. Served on a toasted home-baked roll - \$13.95 \*Also available at dinner

### Stuffed Burger

Eight ounces of juicy Angus beef stuffed with Darden's Store pimento cheese - \$9.95

### '57 Chevy Burger\*\*

Eight ounces of juicy Angus beef topped with cheddar cheese, Genuine Smithfield bacon, fried onion ring and Heinz '57 sauce. Served on a toasted home-baked roll with lettuce and tomato - \$9.95

### Portabella Burger

Giant portabella cap marinated in balsamic dressing, grilled and served on a ciabatta roll with lettuce, tomato, onion and micro-greens - \$9.95

### Cup 'n a Half

A cup of our Station Chowder or Soup du Jour and one half Chicken Salad Sandwich, half Club Sandwich, three ham rolls, or a small Garden or Caesar salad. Not served with a side - \$7.95

### Asparagus and Ham Wrap

Garden Fresh grilled asparagus spears rolled in a soft four tortilla with shaved Genuine Smithfield honey cured ham, Dijon mustard, Italian dressing marinade and fresh mozzarella - \$9.95

### Chicken Salad Croissant

A large buttery, flakey croissant stuffed with our own house-made chicken salad, lettuce, tomato and bacon - \$9.95

### Quiche

Eggs and cream blended with cheeses and different fillings daily. Garnished with fresh fruit - \$9.95

## ENTREES

Entrees include fresh baked bread, fresh chef select vegetable and a choice of potato. Add sautéed crab or shrimp scampi for \$6.95 or a side salad for \$3.95

### Seafood Platter

Broiled or fried flounder, large sea scallops, wild-caught shrimp and house specialty crab cake served with hush puppies. No substitutions please - \$25.95 Half Portion - \$15.95

### Calabash Seafood

Generous portions of fresh-caught seafood, lightly breaded and fried to order. Choose from shrimp, flounder, or oysters. Served with hush puppies - \$24.95 Half Portion \$17.95

### Norfolk Combo

Local crab meat, sea scallops and wild-caught shrimp sautéed in garlic butter - \$27.95 Half portion \$19.95

### Oscar Mahi Mahi

Fresh Atlantic mahi mahi filet topped with grilled asparagus and sautéed jumbo lump crab meat. Finished with béarnaise sauce \$24.95 Half Portion \$17.95

### Crab Stuffed Salmon

Broiled salmon filet stuffed with crab imperial and topped with béarnaise sauce - \$27.95 Half Portion - \$17.95

### Sweet Potato Encrusted Rockfish

Honey marinated Atlantic rockfish filet stuffed with Genuine Smithfield ham and jumbo lump crab meat rolled in sweet potato then pan seared. Topped with pearl onions, honey cream sauce and topped with crispy sweet potato straws - \$27.95 Half Portion - \$17.95

### Crab Cakes

Two mouthwatering crab cakes lightly seasoned with only enough filler to make them stay together. Best of the Bay five years running. Served fried or broiled - \$28.95 For smaller appetites try one crab cake - \$17.95

### Blackened Filet of Tuna

Cajun rubbed line-caught yellow fin tuna steak cooked to temperature and finished with a sliced avocado and lemon butter \$27.95 Half Portion - \$17.95

### The Crustacean and the Prawn

One of our award winning crab cakes, served broiled, with four ocean prawns lightly dusted in rice flour fried quickly until golden brown - \$24.95

### New Orleans Style Cajun Seafood Pasta

Penne pasta tossed with fresh Andouille sausage, wild caught shrimp, sea scallops, onions and a spicy Cajun cream sauce - \$23.95 Half Portion - \$16.95

### Tournedos Christina\*\*

Beef tenderloin medallions broiled to order served over Genuine Smithfield ham, topped with sautéed jumbo lump crab meat and homemade béarnaise sauce - \$34.95

### Cowboy Ribeye

14 oz bone-in ribeye encrusted in all American BBQ rub and cooked to order \$29.95

### Top Sirloin with Shrimp Scampi\*\*

Mid-West grass fed sirloin steak, cooked to order, topped with shrimp sautéed in garlic butter - \$23.95

### Hawaiian Delmonico\*\*

Delmonico steak marinated 48 hours in a Hawaiian sauce and cooked to order - \$26.95

### Baby Back Ribs

A full slab of fork tender, slow smoked ribs with Jack Daniel's® barbeque sauce - \$26.95 Half Rack - \$17.95

### Chicken Isle of Wight

Boneless breast of chicken stuffed with Swiss cheese, Genuine Smithfield Ham and roasted peanuts, breaded and fried, topped with a cream sauce then served over wild and long grain rice with fresh vegetables - \$25.95

### Eggplant Parmesan

For our vegetarian's that visit, hand breaded eggplant slices, lightly sautéed and baked with rich tomato sauce, fresh basil, mozzarella and parmesan with pasta. Not Vegan - \$23.95 Half Portion - \$15.95

### For Our Vegans

Roasted vegetable plate of balsamic marinated portabella mushrooms, yellow and green squash, roasted red peppers and micro greens—\$23.95

### And our GF's

Gluten Free penne pasta tossed with spiralized yellow and green squash, mushrooms and onion tossed in roasted red pepper pesto - \$21.95

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