



# SMITHFIELD STATION

Restaurant, Hotel, Marina and Conference Center

## STARTERS

### Roasted Pork Canapes\*

Medallions of oven roasted Genuine Smithfield pork tenderloin topped with peppered goat cheese, basil (in season), a cherry tomato and caramelized onions - \$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 Stuffed Organic Mushrooms

Large organically grown mushrooms stuffed with crab imperial, then broiled with sherry, Old Bay and topped with Genuine Smithfield Bacon bits and parmesan cheese - \$11.95

### 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

### Oysters Rockefeller

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

### 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 - \$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

### Jumbo Fried North Carolina Shrimp\*

6 large ocean prawns lightly dusted in rice flour fried quickly until golden brown – \$17.95

**Boom Boom Shrimp** - Lightly breaded shrimp tossed in our sweet and spicy sauce - \$10.95

## SOUPS

### Crab Soup

A cream style soup made with sweet back fin 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 only 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 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

### White, Red and Blueberry Salad

Wild and romaine lettuces tossed with raspberry vinaigrette topped with blueberries, sliced strawberries, feta cheese and candied pecans - \$10.95

### Caprese Salad

Vine ripened tomatoes, fresh garden basil (in season), fresh mozzarella and balsamic glaze - \$8.95

### 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

## ENTREES

Entrees include fresh baked bread, fresh chef select vegetable and a choice of potato. Add sautéed crab or shrimp scampi - \$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

### Wild Caught Stuffed Shrimp

Stuffed shrimp our way! Large, wild caught, shrimp lined in a casserole dish, topped with crab imperial and broiled in sherry, butter and Old Bay until golden brown - \$27.95

### Norfolk Combo

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

### 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 Stuffed Salmon

Broiled salmon filet stuffed with crab imperial and topped with béarnaise sauce - \$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

### 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

### Mussels and Clams over Angel Hair

Mussels, clams and Andouille sausage steamed with tomato in a garlic, butter and wine sauce over angel hair pasta - \$21.95 Half Portion - \$12.95

### 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

### 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

### 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

### Filet Mignon\*\*

Filet broiled to order and topped with our own bleu cheese butter - \$31.95

### 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

### Medallions of Pork

Pan seared Pork Tenderloin sliced in to medallions and served with caramelized onions, roasted red peppers and mushrooms - \$23.95 Half portion - \$15.95

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

# SANDWICHES (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 crab cake served on a toasted home baked roll with lettuce, tomato and onion - \$12.95 \*Also available at dinner

## 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

## Cup'n a Half

A cup of our Station Chowder or Soup du Jour and one half Chicken Salad Sandwich, half a club sandwich or a small garden or caesar salad. Not served with a side - \$7.95

## Smoked Turkey Smithfield

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

## Fried Flounder Sandwich

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

## 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

## Pulled Pork BBQ

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

## 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

## Italian Bistro Sub

Smithfield's spiral sliced honey ham, roasted turkey, salami, provolone cheese, lettuce, tomato and jalapeno with balsamic vinaigrette and mayonnaise on Focaccia bread - \$8.95

## 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

## '57 Chevy Burger\*\*

8 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

## 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

## Meatloaf

Mrs. Paula's special recipe made from delicious Mid-Western Beef and topped with tobacco onion straws served with potato and vegetable du jour - \$9.95

## Country Dinner

Plump breast of fried chicken on top of Genuine Smithfield Ham and served with fried apples served with potato and vegetable du jour - \$8.95

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## WINES

**Honig Sauvignon Blanc** - Napa Valley ..... \$31 bottle

**Fire Road Sauvignon Blanc** - New Zealand .....\$34 bottle / \$8 glass

**Bayten Sauvignon Blanc** - South Africa..... \$32 bottle

**Ecco Domani Pinot Grigio** - Italy..... \$29 Bottle / \$7 glass

**Cielo Pinot Grigio** - Italy.....\$28 bottle

**Hess Select Chardonnay** - Napa Valley .....\$29 bottle / \$7 glass

**DMZ Chardonnay**- South Africa.....\$36 bottle

**Morning Fog- Chardonnay** - San Francisco Bay.....\$29 bottle

**Bulletin Place Chardonnay** - SE Australia.....\$23 bottle / \$6.50 glass

**Catena Chardonnay**- Argentina.....\$32 bottle

**Fess Parker Riesling**- Santa Barbara County.....\$29 bottle / \$6 glass

**Williamsburg Governors White**- Virginia.....\$23 bottle / \$6 glass

**Hogue Riesling**- Washington State.....\$25 bottle

**Front Porch White Zinfandel**- California.....\$22 bottle / \$6.50 glass

**Centorri Moscato** - Argentina.....\$24 bottle / \$7 glass

**Movendo Moscato** - Italy.....\$22 bottle

**Dibon Sparkling** - Spain.....\$26 bottle

**Veuve Clicquot Champagne** - France.....\$68 bottle

**Bulletin Place Merlot** - SE Australia.....\$23 bottle / \$6.50 glass

**Jacobs Creek Merlot** - Australia.....\$28 bottle

**Flying Fish Merlot** - Washington State.....\$32 bottle / \$8 glass

**Millbrandt Merlot** - Washington State.....\$34 bottle

**Bulletin Place Cabernet Sauvignon** - SE Australia.....\$23 bottle / \$6.50 glass

**Catena Cabernet Sauvignon** - Argentina.....\$32 bottle / \$8 glass

**Greg Norman Cabernet Sauvignon** - Australia.....\$35 bottle / \$9 glass

**Valley of the Moon Cabernet Sauvignon** - Sonoma.....\$31 bottle

**ZD Cabernet Sauvignon** - Napa Valley.....\$68 bottle

**Justin Cabernet Sauvignon** - Central Coast, CA.....\$42 bottle

**Louis Martini Cabernet Sauvignon** - Sonoma.....\$30 bottle

**J-Lohr Seven Oaks Cabernet** - Paso Robles, CA.....\$29 bottle

**Nicolas Pinot Noir** France.....\$26 bottle / \$7 glass

**A-Z Pinot Noir** - Oregon.....\$36 bottle

**Bridlewood Pinot Noir** - California.....\$29 bottle / \$7.50 glass

**Angeline Pinot Noir** - California.....\$33 bottle

**Sin Zinfandel** - Alexander Valley, California.....\$34 bottle / \$8 glass

**Wild Thing Zinfandel** - California.....\$43 bottle

**Segesio Zinfandel** - Sonoma County.....\$45 bottle

## BOURBONS

**BASIL HAYDEN'S** - Frankfort, Kentucky, 80 proof.....\$8.50

**BULLEIT** - Lawrenceburg, Kentucky, 90 proof.....\$7.50

**JEFFERSON RESERVE** - Louisville, Kentucky, 90.2 proof.....\$10.50

**KNOB CREEK** - Clermont, Kentucky, 100 proof.....\$7.50

**MAKERS MARK** - Loretto, Kentucky, 90 proof.....\$7.50

**WILD TURKEY** - Lawrenceburg, Kentucky, 101 proof.....\$6.50

**WOODFORD RESERVE** - Versailles, Kentucky, 90.4 proof.....\$7.50

**BUFFALO TRACE** - Frankfort, Kentucky, 90 proof .....\$7.50

## COCKTAILS

**PAGAN RIVER PAIN KILLERS** - Pusser's Rum, pineapple juice, coconut milk and vanilla ice cream—\$8.95

**ORANGE CRUSH** - house infused Svedka vodka, triple sec and a fresh squeezed orange juice—\$7.95

**HAM-HATTAN** - Henry McKenna Kentucky bourbon and sweet vermouth with a Smithfield Ham and melon garnish—\$7.95

**STATION BREAK** - Malibu rum, watermelon pucker, peach and orange juice—\$7.95

**STATION MARY** - Absolute peppar, old bay and garnished with a jumbo shrimp—\$7.95

**POMEGRANATE MARTINI** - Svedka vodka and Pama Pomegranate

Be sure to ask about our Healthy Choice Menu!