

Restaurant, Hotel, Marina and Conference Center

STARTERS

Shrimp Hushpuppies Lightly fried cornmeal with fresh gulf shrimp and bits of garden ripened jalapenos served with sweet honey butter - \$8.95

Spinach Artichoke Dip A perfect, creamy blend of fresh spinach and marinated artichokes served piping hot with toasted pita chips and garnished with fresh fruit - \$9.95

Crab Dip A decadent combination of lump crabmeat, cream cheese and heavy cream laced with red peppers, fresh chopped spinach, sherry and topped with parmesan cheese. Served with toasted pita chips and garnished with fresh fruit - \$14.95

Shrimp Cocktail* Five chilled prawns served with our house made 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

Pimento Cheese Plate* House made fresh pimento cheese. Cheddar and jack cheeses, pimento, cream cheese and a hint of jalapeno served with bread crisps, grapes and celery - \$9.95

Atlantic Tuna Bites** Grilled yellowfin tuna bites with a teriyaki ginger rub 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

Rappahannock River Raws* Just as the name implies, delicious raw 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 Rappahannock 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 Rappahannock River oysters baked with bacon, spinach, 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, garlic and parmesan cheese recipe that is worth its weight in gold. Dozen - \$16.95 Half Dozen - \$11.95

Classic Oyster Shooter Local wild caught raw oyster served in a shot glass with cocktail, tobasco, spices and beer. Shoot 'em—don't sip 'em! - \$4.95

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 breaded lobster bites served on crisp romaine lettuce tossed with caesar dressing and topped with croutons, lemon and parmesan cheese - \$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

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

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 With blackened Salmon or Chicken - \$12.95

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



DINNER 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

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

Crab Cakes Two mouthwatering crab cakes lightly seasoned and prepared 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

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

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 crispy sweet potato straws - \$27.95 Half Portion - \$17.95

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

Cowboy Ribeye** Fourteen-ounce 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 and topped with shrimp sautéed in garlic butter - \$23.95

Hawaiian Delmonico** Delmonico steak marinated for 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. Served over wild and long grain rice with fresh vegetables - \$25.95

Eggplant Parmesan For our vegetarians, hand-breaded eggplant slices lightly sautéed and baked with rich tomato sauce, fresh basil, mozzarella and parmesan with pasta. This dish is not vegan - \$23.95 Half Portion - \$15.95

And our GF's Gluten-Free penne pasta tossed with spiralized yellow and green squash, mushrooms and onion in roasted red pepper pesto - \$21.95 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 Half Portion - \$17.95

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

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

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