

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.



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LUNCH

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

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

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 Thinly sliced smoked turkey, Genuine Smithfield ham, Swiss cheese and mayonnaise served on grilled sour-dough 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

Boom Boom Shrimp Tacos Lightly breaded and fried shrimp in our own boom boom sauce served with lettuce, cheese and tomatoes on three flour tortillas. No sides served with this dish - \$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

Stuffed Burger** Eight ounces of juicy Angus beef stuffed with our house made 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

Mama's Meatloaf Sandwich Meatloaf topped with mashed potatoes, crispy fried onion straws and gravy, served open-faced - \$8.95

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 - \$8.95

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

Chicken Salad Croissant A large, 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

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