



828.477.4203

small plates

MOZZARELLA STICKS \$12.5

BREADED, FRIED, SERVED WITH MARINARA

FRIED MUSHROOMS \$12.5

BUTTON MUSHROOMS, FRIED TO ORDER, WITH RANCH

PUPS & FRIES \$9

BASKET OF HOMEMADE HUSHPUPPIES & HAND CUT FRIES

ALLIGATOR BITES \$16

ALLIGATOR TAIL MEAT FRIED TO ORDER WITH BAYOU SAUCE

LARGE GULF SHRIMP \$15

10 COUNT WILD CAUGHT GULF SHRIMP FRIED, GRILLED OR BLACKENED

MUSSELS -OR- CLAMS \$16

ONE POUND SERVED STEAMED, WHITE WINE BUTTER GARLIC SAUCE AND SERVED WITH GRILLED BREAD

PEEL & EAT SHRIMP

WILD CAUGHT GULF SHRIMP SERVED HOT OR COLD

HALF LB: \$13 ONE LB: \$22

CALAMARI \$14

BREADED, FRIED, SERVED WITH THAI CHILI SAUCE

FRIED OYSTERS \$16

FRESH GULF OYSTERS, BREADED & FRIED TO ORDER. SERVED WITH REMOULADE

BANG-BANG SHRIMP \$16

WILD CAUGHT FRIED GULF SHRIMP & TOSSED IN OUR BANG SAUCE, SERVED WITH COCONUT RICE WITH SCALLIONS

CRAB NACHOS \$17

CORN TORTILLA CHIPS TOPPED WITH CRAB QUESO LETTUCE, TOMATO, ONION & JALAPEÑO

LOBSTER MAC & CHEESE \$19

HOMEMADE MAC & CHEESE WITH TRUFFLE OIL, TOPPED WITH LOBSTER CLAW MEAT

CATFISH FINGERS \$14

HAND SLICED FISH FILET SERVED FRIED, GRILLED OR BLACKENED WITH COCKTAIL OR TARTAR

CRAB & CORN DIP \$15

SERVED WITH CORN TORTILLA CHIPS

oysters

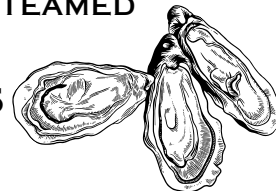
LIVE, HAND SHUCKED TO ORDER-SERVED RAW OR STEAMED

SERVED WITH CRACKERS, HORSERADISH, COCKTAIL & LEMON



*ONE DOZEN \$27

*HALF DOZEN \$15



*OYSTER CATAMOUNT \$19

6 STEAMED OYSTERS TOPPED WITH GRILLED WITH BACON, ONION, MUSHROOMS, PARMESAN, TIKI SAUCE

*OYSTER ROCKEFELLER \$18

6 STEAMED OYSTERS TOPPED WITH GRILLED GARLIC, SPINACH, PARMESAN, BUTTER



**education
FOUNDATION**
investing in bright futures

A PERCENTAGE OF DESIGNATED

MENU ITEMS WILL PROUDLY BE

DONATED TO THE

JCPS EDUCATION FOUNDATION.

FOR MORE INFO ON THIS

FOUNDATION PLEASE VISIT THEIR

WEBSITE @ JCPSEF.ORG

The Yard

Creekside
OYSTER HOUSE & GRILL

219 WEST MAIN ST.
SVVA NC

Enjoy a cocktail by the creek

*consuming raw or undercooked meats,poultry,seafood,shellfish,eggs or unpasturized milk may increase your risk of food borne illness

18% gratuity added to parties of 6+ : 10% to go charge
menu items ordered "well done" will not be replaced or refunded

classics

NO SUBSTITUTIONS

- *HONEY GLAZED SALMON** \$28
GRILLED SALMON, MASHED POTATOES, MAPLE GLAZED CARROTS, HONEY GLAZE & PARSLEY PESTO
- SHRIMP & GRITS** \$27
STONE GROUND CHEESE GRITS, GULF SHRIMP, SMOKED SAUSAGE, TOMATOES & A BACON GRAVY
- PAN-SEARED CRAB CAKES** \$32
HOUSE MADE, PAN SEARED MARYLAND STYLE CRABCAKES, CREAMED CORN, COLLARDS, TIKI SAUCE
- BBQ SCALLOPS** \$36
CHAR-GRILLED DIVER SCALLOPS, JALAPEÑO CHEESE GRITS, OYSTER MUSHROOMS WITH A CAROLINA BBQ SAUCE

surf & turf

NO SUBSTITUTIONS

- *LAMB CHOPS & SCALLOPS** \$36
2 LAMB CHOPS, 3 DIVER SCALLOPS, CHAR-GRILLED, SERVED WITH MASHED POTATOES & SEASONAL VEGETABLES
- *RIBEYE & LOBSTER TAIL** \$44
CHAR-GRILLED RIBEYE, 6 OZ LOBSTER TAIL, SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES
- *NY STRIP & CRAB CAKE** \$36
CHAR-GRILLED NEW YORK STRIP, MARYLAND STYLE CRAB CAKES, SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES
- NEW ORLEANS CHICKEN & SHRIMP** \$27
BLACKENED CHICKEN BREAST, JUMBO GULF SHRIMP, RED BEANS & RICE TOPPED WITH A RED PEPPER CREAM SAUCE
- *SMOKED DUCK BREAST & AHI TUNA** \$31
SERVED WITH SWEET POTATO PUREE & OKRA, CORN, CHERRY PEPPER MEDLEY WITH A CITRUS BUTTER

entrees

SERVED WITH TWO SIDES
SUBSTITUTE CUP OF SOUP OR SMALL SALAD FOR A SIDE +\$3

SNOW COUNTRY BOIL

SNOW CRAB, GULF SHRIMP, CLAMS, MUSSELS, SAUSAGE, RED POTATOES & CORN ON THE COBB (NO ADDITIONAL SIDES)

FOR ONE: \$33 FOR TWO: \$61

CRAB LEGS

ALASKAN SNOW CRAB, STEAMED IN OLD BAY, SERVED WITH HOT BUTTER

ONE LB OR TWO LBS: \$ MRKT

LOBSTER TAIL

ONE TAIL: \$30 TWO TAILS: \$53

6OZ. MAINE LOBSTER TAIL SERVED STEAMED WITH OLD BAY & HOT BUTTER

*RIBEYE

\$35

12 OZ HAND CUT RIBEYE, FLAME GRILLED TO DESIRED TEMPERATURE

FISH DINNER

GRILLED-BLACKENED-FRIED

CATFISH - TROUT: \$23

MAHI - *TUNA - *SALMON : \$26

POPCORN SHRIMP

\$20

WILD CAUGHT GULF SHRIMP, BREADED & FRIED

FRIED SEAFOOD PLATTER

CATFISH - GULF OR POPCORN SHRIMP - CALAMARI - OYSTERS

- CHOOSE 2 PROTEINS \$25
- CHOOSE 3 PROTEINS \$30

pasta

LINGUINI & CLAMS

LINGUINI NOODLES AND CLAMS IN A WHITE WINE & GARLIC, CAPER BUTTER SAUCE

\$23

LINGUINI & MEATBALLS WITH MARINARA

5 LARGE HOMEMADE MEATBALLS OVER A BED OF LINGUINI NOODLES
TOPPED WITH SHAVED PARMESAN & FRESH HERBS

\$25

SURF & TURF FETTUCCINE

6 OZ NY STRIP WITH 4 JUMBO GRILLED SHRIMP SERVED OVER FETTUCCINI IN A GARLIC CREAM SAUCE

\$33

BLACK & BLEU FETTUCCINE ALFREDO

BLACKENED CHICKEN SERVED OVER A BED OF FETTUCCINI TOSSED IN A BLEU CHEESE ALFREDO

\$26

SHRIMP SCAMPI PENNE

GRILLED GULF SHRIMP SERVED OVER PENNE PASTA AND SPINACH TOSSED IN A WHITE WINE, GARLIC SAUCE

\$25

RAVIOLI DI MARE

RAVIOLI STUFFED WITH LOBSTER, SHRIMP & SCALLOPS SERVED IN A FLORENTINE PINK SAUCE
TOPPED WITH SHAVED PARMESAN

\$29

add on

AVAILABLE ADD ON OPTIONS
PURCHASE OF MAIN DISH REQUIRED

- 2 PAN SEARED CRAB CAKE
- LOBSTER TAIL
- 3 DIVER SCALLOPS
- CRAB CLUSTER
- FRIED OYSTERS
- GRILLED SHRIMP
- MAHI
- SALMON

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\$3- share charge on entrees/classics
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s a n d w i c h e s

SERVED WITH ONE SIDES, ALL SANDWICHES COME WITH LETTUCE, TOMATO & ONION

SUBSTITUTE SIDE CUP OF SOUP OR SMALL SALAD FOR A SIDE +\$3

S U R F

Po' Boy

SERVED FRIED ON SIGNATURE BREAD WITH REMOULADE

- CATFISH \$13
- OYSTER \$17
- SHRIMP \$13

MAHI MAHI

\$15

GRILLED, BLACKED OR FRIED SERVED WITH
LEMON CAPER AIOLI

CRAB CAKE BLT

\$18

MARYLAND STYLE CRAB CAKE, BACON, TOPPED
WITH PARMESAN & SERVED WITH TIKI SAUCE

T U R F

*BACON CHEESEBURGER

\$14

GROUND BEEF, FLAME GRILLED WITH BACON &
AMERICAN CHEESE

*STEAK SANDWICH

\$17

SLICED CHAR GRILLED RIBEYE COOK TO TEMP SERVED
ON OUR SIGNATURE BREAD WITH "HORSEY SAUCE"

CHICKEN SANDWICH

\$14

GRILLED, BLACKENED OR FRIED

ADD SWISS, AMERICAN CHEESE OR BUFFALOED: \$1

ADD BLUE CHEESE CRUMBLES OR BACON: \$2.5

MEATBALL SUB

\$13

HOMEMADE MEATBALLS IN A MARINARA SAUCE SERVED ON A
HOAGIE ROLL TOPPED WITH MELTED PARMESAN (NO LT.O)

s o u p & s a l a d

HOUSE MADE NEW ENGLAND CLAM CHOWDER & SOUP OF THE DAY

CUP: \$5.5 BOWL: \$8.5

CAESAR SALAD

ROMAINE, SHAVED PARMESAN, CROUTONS, TOSSED IN CAESAR DRESSING

\$ 11

CRANBERRY PECAN SALAD

SPRING MIX, GRILLED RED ONION, CRAISINS, CANDIED PECANS, TOSSED IN A CHERRY APPLE CIDER VINAIGRETTE

\$ 13

GARDEN SALAD

MIXED GREENS, ONIONS, TOMATOES, SHREDDED CHEESE, CROUTONS

SMALL: \$6 LARGE: \$10

*ADD CHICKEN, SHRIMP, RIBEYE \$7 *ADD MAHI, SALMON, TROUT OR TUNA \$8

HOUSE-MADE DRESSINGS: DARK BALSAMIC, BLEU CHEESE, CITRUS VINAIGRETTE,
HONEY MUSTARD, LEMON CAPER, RANCH & THOUSAND ISLAND (ADDITIONAL \$.75)

a l a c a r t e

2 PAN SEARED CRAB CAKES

LOBSTER TAIL

3 PAN SEARED DIVER SCALLOPS

CRAB CLUSTER

12 OZ / 6 OZ RIBEYE OR NY STRIP

GRILLED CHICKEN BREAST

AHI TUNA

s i d e s

HAND CUT FRIES - MASHED POTATOES -

STONE GROUND CHEESE GRITS -

SEASONAL VEGETABLES -

MAPLE GLAZED CARROTS - COLE SLAW -

HUSHPUPPIES- PURÉED SWEET POTATOES

FRIED OKRA - RED BEANS -

SAVORY COLLARD GREENS**

**CONTAINS BACON

\$4.5 EACH / PICK 3 FOR \$12

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