

---

## BEEF

---

Beef entrées include tossed green salad, fresh baked bread, fresh vegetable du jour and a choice of potato.  
We serve only *Certified Angus Beef*®.

### **Surf & Turf**

The Best of both worlds! Six ounces of beef tenderloin  
and a six ounce lobster tail - 38  
Tenderloin with six Fried Shrimp - 30  
Tenderloin with eight Fried Oysters - 30  
Tenderloin with Fried Crabcake - 30

### **Prime Rib**

Twelve ounce cut of prime rib slow roasted all day. Served with au jus - 23

### **Filet Mignon**

Ten ounce filet broiled to order and topped with bleu cheese butter - 28

### **Hawaiian Delmonico**

Twelve ounce delmonico marinated 48 hours  
in a teriyaki sauce and cooked to order - 24

### **New York Strip**

The king of steaks! A twelve ounce cut seasoned and broiled to your  
liking, served with crispy fried onions and a peppercorn sauce - 28

### ● **Tournedos Christina**

Beef tenderloin medallions broiled to order served on Smithfield ham,  
topped with sautéed jumbo lump crab meat and béarnaise - 34

---

## PORK

---

Pork entrées include tossed green salad, fresh baked bread, fresh vegetable du jour and a choice of potato.  
We serve only *Lean Generation Pork*®.

### **Pork Oscar**

Pork medallions lightly sautéed, topped with crab meat, asparagus and béarnaise - 24

### **Baby Back Ribs**

A full slab of fork tender slow smoked ribs with Jack Daniel's® barbeque sauce - 25

### ● **Pistachio Encrusted Pork Tenderloin**

Lean pork medallions rolled in crushed pistachio nuts and pan seared, topped with a honey bourbon glaze - 22

---

## CHICKEN

---

Chicken entrées include tossed green salad, fresh baked bread, fresh vegetable du jour and a choice of potato.

### ● **Chicken Isle of Wight**

Boneless breast of chicken stuffed with Swiss cheese, Smithfield ham and roasted peanuts,  
breaded and fried served over wild and long grain rice with fresh vegetables - 24

### **Smothered Chicken**

Grilled boneless chicken breast topped with sautéed wild mushrooms and sweet onion smothered with melted cheddar and monterey jack cheeses - 22

We accept Visa, MasterCard, American Express, Diners Club and Discover. No personal checks accepted.

---

# STARTERS

---

## **Sea Scallops Wrapped in Smithfield Bacon** (7)

Our house specialty.  
Lightly fried and served  
with rémoulade sauce - 9

## **Spinach Artichoke Dip**

A perfect blend of fresh spinach, marinated artichokes  
and cheese served piping hot with toasted pita chips.  
Garnished with fresh fruit - 8

## **Crab & Shrimp Spring Rolls** (6)

A lighter version of the egg roll stuffed with shrimp and crab.  
Served with a sweet and sour dipping sauce - 8

## **Crab Bites** (5)

Our famous crab cake rolled into bite size pieces lightly  
fried and served with rémoulade - 10

## ● **Steamed Shrimp**

Served in the shell with our authoritative cocktail sauce.  
One Pound - 16 Half Pound - 9

## **Oysters Rockefeller**

Fresh oysters baked with spinach, bacon, cream,  
Pernod and topped with parmesan cheese.  
Dozen - 15 Half Dozen - 10

## **Chicken Quesadilla**

Flour tortillas stuffed with grilled chicken, bacon, mushrooms, monterey jack  
and cheddar cheese, served with sour cream and salsa - 9

## **Eddie's Wings**

Fresh chicken wings and drumettes lightly floured  
and tossed in a spicy honey glaze - 9

## **Ham Sampler**

Smithfield ham sliced thin and served with fresh fruit and crackers - 8

## **Coconut Shrimp**

Five jumbo shrimp dipped in beer batter and rolled in coconut and  
fried till golden brown. Served with sweet and sour sauce - 10

## **Shrimp Cocktail**

A meal in itself! Five jumbo shrimp chilled  
and served with cocktail sauce - 11

## ● **Crab Dip**

A mixture of crab, cream cheese and heavy cream laced with  
red peppers, fresh chopped spinach and sherry topped  
with parmesan cheese - 13

---

# SOUPS

---

## **Crab Soup**

A cream style soup made with our  
local blue crabs and a bit of sherry.  
Bowl - 6 Cup - 4

## **Soup Du Jour**

A different homemade soup each day  
made for the freshest ingredients.  
Bowl - 4 Cup - 3

## **Station Chowder**

Our clear broth Hatteras style chowder with  
ocean clams, bacon, potatoes and celery.  
Bowl - 4 Cup - 3

---

# SALADS & SANDWICHES

---

## **Frances Salad**

Salad greens and fresh vegetables topped with large shrimp and jumbo lump crab meat, served with choice of dressing - 11

## ● **Station Caesar**

Lightly blackened Salmon Filet or Chicken Tenderloins served on crisp romaine lettuce tossed  
with Caesar dressing and topped with pepper tortillas, lemon and parmesan cheese - 11

## **Lobster Crab Salad**

Avocado stuffed with lobster and crab meat, blended with a creamy dressing spiced with Old Bay®,  
peppers, onions and celery. Served on a bed of wild greens and alfalfa sprouts - 13

## **Station Burger**

Eight ounces of *Certified Angus Beef*® over Smithfield ham, topped with cheddar cheese,  
bacon and jumbo lump crab meat served with French fries or cole slaw - 11

## **Crab Cake Sandwich**

One of specialties! Fried crab cake served on a toasted roll with lettuce, tomato and onion.  
Includes choice of French fries or cole slaw - 11

Please use our  
decks for pipe and  
cigar smoking.  
Thank You!

# CALABASH STYLE SEAFOOD

Generous portions of fresh seafood, lightly breaded and fried to order. Served with fries, cole slaw and hush puppies.  
Add a tossed green salad - 3.00

## **Fried Shrimp**

A full dozen large shrimp lightly breaded and fried until golden brown - 21

## **Fried Flounder**

Flaky flounder filet breaded and fried until golden - 21

## **Fried Oysters**

A local favorite! A full dozen fresh bay oysters lightly breaded and deep fried - 21

## **Fried Scallops**

A dozen sweet ocean scallops lightly breaded and deep fried - 21

# SEAFOOD

Seafood entrées include tossed green salad, fresh baked bread, fresh vegetable du jour and a choice of potato.

## **Seafood Rarebit**

Sautéed shrimp, scallops, lobster and crab meat topped with cheddar cheese and bacon - 27

## ● **Crab Cakes**

One of our most popular dinners! Two crab cakes lightly seasoned and served Fried or Broiled - 25

## **Flounder Smithfield**

Broiled flounder filet topped with sautéed crab meat, Smithfield ham and béarnaise - 25

## **Seafood Platter**

Broiled or Fried flounder, scallops, shrimp and crab cake served with hush puppies.  
No substitutions please - 25

## **Stuffed Shrimp**

Large shrimp topped with crab imperial then broiled to a golden brown - 24

## **Sesame Tuna**

Tuna medallions coated with white and black toasted sesame seeds, pan seared and served over balsamic vinaigrette - 23

## **Crab Stuffed Grouper**

Crab imperial wrapped with grouper filets and served with a tarragon cream sauce and julienne vegetables - 24

## **Norfolk Combo**

Combination of crab meat, scallops and shrimp sautéed in garlic butter - 27

## **Sweet Potato Encrusted Rockfish**

Honey marinated rockfish filet stuffed with Smithfield ham and jumbo lump crab meat rolled in sweet potato then pan seared.  
Topped with pearl onions, honey cream sauce and served with crispy sweet potato straws - 25

## **Lemon Soy Swordfish**

Ginger teriyaki spice rubbed swordfish filet served on sliced avocado with lemon and flavored butter - 25

## **Scarlett Snapper**

Snapper filet broiled and topped with a lobster tomato basil cream sauce - 25

● **Denotes our house specialties**

# PASTA

Pasta entrées are served with a tossed green salad and fresh baked bread.

## ● **Lobster Crab Lasagna Roll**

To die for!!! Lobster, crabmeat and cheeses rolled inside a lasagna noodle, topped with a shrimp cream sauce - 25

## **Nautical Pasta**

Sautéed shrimp, scallops and crab meat tossed with linguine, fresh vegetables and alfredo sauce - 21

## **Mediterranean Pasta**

Tri-colored bowtie pasta sautéed in olive oil, garlic and basil tossed with roasted eggplant, roasted sweet peppers, olives, artichokes, pine nuts and parmesan cheese - 20

For groups of 9 or more, an automatic 18% gratuity will be added to your bill.