



THE SURRY SEAFOOD CO.

Starters

HUSH PUPPY BASKET

Lightly fried cornmeal served with butter 10.95

BLUE CRAB PUFFS

Blue Crab stuffed in a puff pastry, lightly fried and served with a Thai chili sauce. Five to an order 13.95

BOOM TIKI SHRIMP

Lightly breaded and fried shrimp tossed in our sweet and spicy sauce 13.95

OYSTERS ROCKEFELLER

Fresh James River oysters baked with bacon, spinach, cream, Pernod and topped with parmesan cheese
Half Dozen 13.95 | Dozen 18.95

CRAB DIP

A combination of lump crab meat, cream cheese and heavy cream laced with red peppers, fresh chopped spinach, sherry and topped with parmesan cheese
Served with pita chips 16.95

SCALLOPS WRAPPED IN BACON ^{GF}

Five scallops wrapped in Genuine Smithfield bacon 15.95

SMOKED CHILLED SALMON DIP ^{GF}

Housemade salmon dip, cold smoked and served with pita rounds and fresh cucumber 12.95

RAW OR STEAMED VIRGINIA OYSTERS ^{GF}

Served on the half shell, these local delicacies are served either raw or steamed - your choice - with a traditional cocktail sauce and lemon
Half Dozen 14.95 | Dozen 19.95

STEAMED SHRIMP ^{GF}

Locally sourced shrimp fresh out of the steamer and served with melted butter and Old Bay
Quarter Pound 9.95 | Half Pound 14.95

CRAB AND SHRIMP QUESADILLA

A flour tortilla stuffed with crab meat and shrimp, bacon, fresh mushrooms, Jack and cheddar cheeses
Served with sour cream and salsa 16.95

CHICKEN WINGS ^{GF}

Eight naked fried wings tossed in buffalo sauce with a side of our house made ranch dressing 14.95

TUNA BITES ^{GF}

Grilled fresh North Carolina yellowfin tuna served with a Thai sweet chili sauce 14.95

PORK RIBLETS

Seven riblets grilled and marinated in our own spicy barbecue sauce 12.95

Soups

CRAB SOUP

A cream style soup made with sweet backfin from our local blue crabs and a bit of sherry
Cup 8.95 | Bowl 11.95

THE COMPANY CHOWDER ^{GF}

Our clear broth Hatteras style chowder with chopped ocean clams, Genuine Smithfield bacon, fresh potatoes and celery
Cup 6.95 | Bowl 8.95

Salads

SALMON CAESAR SALAD ^{GF}

Crisp romaine lettuce tossed with parmesan cheese and Caesar dressing, topped with blackened salmon, lemon, croutons and red onion 16.95
Substitute chicken, shrimp or tuna bites at no additional charge

THE COMPANY SALAD ^{GF}

Fresh garden salad with spring mix, cucumbers, tomatoes, cheddar cheese and croutons, topped with blackened shrimp, scallops and fried lobster bites 17.95

THE WEDGE SALAD

A wedge of fresh iceberg lettuce topped with diced tomato, bleu cheese crumbles, bacon pieces and chopped red onion drizzled with balsamic vinaigrette.
Served with bleu cheese dressing.. 13.95
Add blackened chicken or shrimp 7.95

Signature Drinks

FROZEN ADULT SLUSHIE

16 oz of delicious frozen magic made in our own slushee machine. Ask your server for today's selections 10.95

GRAYS CREEK STREAK

Malibu, Myers's Rum, Crème de Banana and pineapple juice 9.95

ROUTE 31 RUM PUNCH

A perfect blend of Captain Morgan, Southern Comfort, mango puree, pineapple juice and grenadine 9.95

SURRY'S SPIKED LEMONADE

Tito's Vodka, lemonade, strawberry mix, fresh muddled strawberries and crushed ice 9.95

CLASSIC OYSTER SHOOTER

Local wild caught raw oyster served in a shot glass with cocktail, Tabasco sauce, spices and beer
Shoot 'em - don't sip 'em! 6.95

^{GF} Items are gluten free or can be prepared gluten free

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

Seafood Entrées

Entrées include fresh chef select vegetable and a choice of potato unless otherwise stated
Add a side salad for just 3.95

THE COMPANY SEAFOOD PLATTER

Broiled or fried flounder, large sea scallops, wild caught shrimp and house specialty crab cake served with hush puppies 31.95

FRIED VIRGINIA OYSTERS

Eight golden fried local oysters served with fries, coleslaw and hush puppies 19.95

STUFFED FLOUNDER

Broiled flounder filet stuffed with crab imperial and topped with béarnaise sauce 23.95

STUFFED SHRIMP

Eight large butterflied shrimp stuffed with crab imperial and baked until golden brown 25.95

BACON WRAPPED SALMON

Grilled salmon wrapped in bacon and topped with a brown sugar dijon glaze 21.95

CLAM STRIP BASKET

Half a pound of clam strips, breaded and lightly fried. Served with fries, hushpuppies and coleslaw 17.95

CRAB CAKES

A mixture of back fin and lump crab meat served broiled or fried. One crab cake 18.95 | Two crab cakes 27.95

SCALLOPS ^{GF}

Ten large sea scallops served broiled or fried 26.95

SHRIMP ^{GF}

Twelve large butterflied shrimp served broiled or fried 21.95

RIB AND SHRIMP BASKET

4-5 bones and 6 fried shrimp. Served with French fries, coleslaw and hushpuppies 17.95

FISH AND CHIPS

10 oz fresh haddock filet battered and fried golden brown. Served with fries, coleslaw and hush puppies 17.95

FLOUNDER ^{GF}

8 oz fresh flounder filet served broiled or fried with fries, coleslaw and hush puppies 18.95

FRIED CATFISH

8 oz fresh catfish filet lightly battered and fried. Served with fries, coleslaw and hush puppies 15.95

CAJUN CHICKEN AND SHRIMP PASTA

Blackened chicken breast, shrimp, andouille sausage, green peppers and onions in a cajun alfredo sauce tossed in penne pasta 19.95

Turf Entrées

Entrées include fresh chef select vegetable and a choice of potato

RIBEYE ^{GF}

A 12 oz center cut in house Certified Hereford Beef® ribeye grilled to perfection 25.95

THE COMPANY CHICKEN ^{GF}

Two boneless breasts of chicken grilled, fried or blackened with a delicious blend of spices 16.95

SURF N TURF ^{GF}

Our Certified Hereford Beef® house cut 12 oz ribeye served with your choice of one of the following: shrimp, crab cake or scallops 31.95

Burgers

Served with a side of seasoned fries
Substitute onion rings or sweet potato fries for 1.95

BURGER ADD-ONS

Bacon, sautéed mushrooms or sautéed onions 1.25 each

THE CAPTAIN RON A SURRY SEAFOOD EXCLUSIVE!

7 oz Certified Hereford Beef® burger topped with a broiled crab cake, swiss cheese and bacon 18.95

THE CLASSIC CHEESEBURGER

7 oz Certified Hereford Beef® cheeseburger with lettuce, tomato and onion 11.95

Sandwiches

Served with a side of seasoned fries
Substitute onion rings or sweet potato fries for 1.95

CRAB CAKE SANDWICH

One crab cake served on a fresh potato roll with lettuce, tomato and onion. Your choice of fried or broiled 17.95

FLOUNDER SANDWICH

Fried filet of fresh flounder served on a King's Hawaiian® roll 13.95

SHRIMP PO' BOY

Gulf shrimp lightly battered and fried on a sub roll. Topped with lettuce, chopped tomato and chipotle aioli 13.95

PHILLY CHEESE STEAK

Shaved Philly steak served with sautéed onions, green peppers and topped with Monterey Jack cheese on a fresh sub roll 12.95

THE CLASSIC CHICKEN SANDWICH

Grilled chicken breast served on a potato roll with lettuce, tomato and onion 12.95

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