

STARTERS

HUSH PUPPY BASKET

Lightly fried cornmeal served with butter 11

BLUE CRAB PUFFS

Blue Crab stuffed in a puff pastry, lightly fried and served with a Thai chili sauce
Five to an order 15

BOOM TIKI SHRIMP

Lightly breaded and fried shrimp tossed in our sweet and spicy sauce 14

OYSTERS ROCKEFELLER

Fresh Eastern Shore oysters baked with bacon, spinach, cream, Pernod and topped with parmesan cheese

Half Dozen 15 | Dozen 20

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 18

SCALLOPS WRAPPED IN BACON ^{GF}

Five scallops wrapped in Genuine Smithfield bacon. Served with remoulade sauce 16

BUFFALO CHEESE CURDS

Straight from Wisconsin, lightly battered and fried, then tossed in our house-made buffalo sauce 12

RAW OR STEAMED VIRGINIA OYSTERS ^{GF}

Served on the half shell, these local delicacies are served your choice of either raw or steamed, with a traditional cocktail sauce and lemon
Half Dozen 12 | Dozen 18

STEAMED SHRIMP ^{GF}

Locally sourced shrimp fresh out of the steamer and served with melted butter and Old Bay Seasoning
Quarter Pound 10 | Half Pound 15

CRAB AND SHRIMP QUESADILLA

A flour tortilla stuffed with crab meat, shrimp, bacon fresh mushrooms, Jack and cheddar cheeses. Served with sour cream and salsa 17

CHICKEN WINGS ^{GF}

Eight naked fried wings tossed in buffalo sauce with a side of our house-made ranch dressing 15

TUNA BITES ^{GF}

Grilled fresh North Carolina yellowfin tuna served with a Thai sweet chili sauce 15

PORK RIBLETS

Seven riblets grilled and marinated in our own spicy barbecue sauce 13

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



THE SURRY SEAFOOD CO.

Signature DRINKS

FROZEN ADULT SLUSHEE

16 oz of delicious frozen magic made in our own slushee machine.
Ask your server for today's selections 12

GRAY'S CREEK STREAK

Malibu, Myers's Rum, Crème de Banana and pineapple juice 11

ROUTE 31 RUM PUNCH

A perfect blend of Captain Morgan, Southern Comfort, mango puree, pineapple juice and grenadine 11

SURRY'S SPIKED LEMONADE

Tito's Vodka, lemonade, strawberry mix, fresh muddled strawberries and crushed ice 11

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! 7

Soups

CRAB SOUP

A cream style soup made with sweet backfin from our local blue crabs and a bit of sherry
Cup 9 | Bowl 13

THE COMPANY CHOWDER ^{GF}

Our clear broth Hatteras style chowder with chopped ocean clams, Genuine Smithfield bacon, fresh potatoes and celery
Cup 7 | Bowl 10

SALADS

SALMON CAESAR SALAD ^{GF}

Crisp romaine lettuce tossed with parmesan cheese and Caesar dressing, topped with blackened salmon, croutons, red onion and lemon 18
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 19

THE WEDGE SALAD

A wedge of fresh iceberg lettuce topped with diced tomato, bleu cheese crumbles, bacon pieces, chopped red onion, and drizzled with balsamic vinaigrette.
Served with bleu cheese dressing 14

Add Blackened Chicken or Shrimp +8

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

SEAFOOD *Entrées*

Entrées include fresh chef select vegetable and a choice of potato unless otherwise stated. Add a side salad for just 4

THE COMPANY SEAFOOD PLATTER

Broiled or fried flounder, large sea scallops, wild caught shrimp and house specialty crab cake served with hushpuppies 32

FRIED VIRGINIA OYSTERS

Eight golden fried local oysters served with fries, coleslaw and hushpuppies 24

STUFFED FLOUNDER

Broiled flounder filet stuffed with crab imperial and topped with béarnaise sauce 26

STUFFED SHRIMP

Eight large butterflied shrimp stuffed with crab imperial and baked until golden brown 26

BACON WRAPPED SALMON

Grilled salmon wrapped in bacon and topped with a brown sugar dijon glaze 23

CLAM STRIP BASKET

Half a pound of clam strips, breaded and lightly fried. Served with fries, hushpuppies and coleslaw 21

CRAB CAKES

A mixture of back fin and lump crab meat served broiled or fried. One crab cake 19 | Two crab cakes 28

SCALLOPS ^{GF}

Ten large sea scallops served broiled or fried 27

SHRIMP ^{GF}

Twelve large butterflied shrimp served broiled or fried 24

RIB AND SHRIMP BASKET

4-5 bones and 6 fried shrimp. Served with french fries, coleslaw and hushpuppies 21

FISH AND CHIPS

10 oz fresh haddock filet battered and fried golden brown. Served with fries, coleslaw and hushpuppies 20

FLOUNDER ^{GF}

8 oz fresh flounder filet served broiled or fried with fries, coleslaw and hushpuppies 22

FRIED CATFISH

8 oz fresh catfish filet lightly battered and fried. Served with fries, coleslaw and hushpuppies 18

CAJUN CHICKEN AND SHRIMP PASTA

Blackened chicken breast, shrimp, andouille sausage, green peppers and onions in a cajun alfredo sauce tossed with penne pasta 22

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 28

THE COMPANY CHICKEN ^{GF}

Two boneless breasts of chicken grilled, fried or blackened with a delicious blend of spices 19

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 34

HANDHELDS

Served with a side of seasoned fries
Substitute onion rings or sweet potato fries +2

CRAB CAKE SANDWICH

One crab cake served on a fresh potato roll with lettuce, tomato and onion. Your choice of fried or broiled 18

FLOUNDER SANDWICH

Fried filet of fresh flounder served on a King's Hawaiian roll with lettuce, tomato, and onion 14

SHRIMP PO' BOY

Gulf shrimp lightly battered and fried on a sub roll. Topped with lettuce, chopped tomato and chipotle aioli 14

PHILLY CHEESE STEAK

Shaved Philly steak served with sautéed onions, green peppers and topped with Monterey Jack cheese on a fresh sub roll 14

THE CLASSIC CHICKEN SANDWICH

Grilled chicken breast served on a potato roll with lettuce, tomato and onion 13

BURGERS

Served with a side of seasoned fries
Substitute onion rings or sweet potato fries +2

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 19

THE CLASSIC CHEESEBURGER

7 oz Certified Hereford Beef® cheeseburger with lettuce, tomato and onion 12



Scan the **QR CODE**

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