



THE CREEK

RESTAURANT

APPETIZERS

CRAB CAKES 22

FRIED JUMBO LUMP CRAB MEAT CAKES, SERVED WITH SLICED AVOCADO AND REMOULADE SAUCE.

CALAMARI FRITTI 15

FRIED CALAMARI AND JALAPEÑOS, TOSSED WITH PICKLED RED PEPPERS AND DUSTED WITH PARMESAN CHEESE. SERVED WITH HOUSE-MADE MARINARA SAUCE.

CHARCUTERIE 30

CURED SOPRESSATA, JAMÓN SERRANO, ASSORTED CHEESES, CORNICHONS, MARINATED OLIVES, AND BACON BOURBON JAM. SERVED WITH GRILLED CROSTINIS.

ESCARGOT 14

SEARED ESCARGOT IN GARLIC AND PARSLIED WHIPPED BUTTER.

LOBSTER COCKTAIL 35

MAINE LOBSTER CLAW MEAT, MARINATED IN LEMON DILL VINAIGRETTE. SERVED WITH COCKTAIL SAUCE AND SEASONED CRACKERS.

BBQ WAGYU MEATBALLS 14

BAKED MEATBALLS IN HOUSE-MADE BBQ BOURBON GLAZE, TOPPED WITH MELTED MOZZARELLA CHEESE AND SERVED OVER A MIX OF NAPA CABBAGE, SPRING ONIONS, AND DAIKON RADISH.

PANKO-CRUSTED AVOCADO 14

FRIED AVOCADO DRIZZLED WITH HOUSE-MADE WASABI HERB VINAIGRETTE.

SALADS

THE CREEK SALAD 15

MIXED GREENS TOSSED WITH TOMATOES, CUCUMBER, RED ONION, FETA CHEESE, KALAMATA OLIVES, AVOCADO, PEPPERONCINI PEPPERS AND HEARTS OF PALM.

SPINACH MUSHROOM 17

BABY SPINACH LEAVES TOSSED WITH BUTTON MUSHROOMS, PEPPERED BACON, RED ONION, TOASTED WALNUTS AND ALMONDS.

GRILLED WEDGE 13

GRILLED ICEBERG WEDGE, TOPPED WITH PEPPERED BACON, TOMATO, FRESH PARSLEY AND SCALLIONS. SERVED WITH BUTTERMILK TARRAGON BLUE CHEESE DRESSING.

CLASSIC CAESAR 12

HEARTS OF ROMAINE, TOMATO, KALAMATA OLIVES, SHAVED PARMESAN CHEESE AND SEASONED CROUTONS, TOSSED IN OUR HOUSE-MADE CAESAR DRESSING.

ADD: SALMON 14 SHRIMP 13 CHICKEN 10 WAGYU FILET 27

DRESSINGS: CHAMPAGNE, BALSAMIC, HERB, CAESAR, TARRAGON BLUE CHEESE AND RANCH

PASTA

SHRIMP AND CRAB 38

GULF SHRIMP, JUMBO LUMP CRAB MEAT, ARTICHOKE, MUSHROOMS AND TOMATOES, SAUTÉED IN A LEMON-BASIL BUTTER CREAM SAUCE AND TOPPED WITH SHAVED PARMESAN CHEESE.

TORTELLINI DI CARNE 29

FRESH GROUND BEEF WITH BASIL, BLACK PEPPER AND A BLEND OF MORTADELLA, GRANA PADANO, FONTINA AND MOZZARELLA CHEESES. WRAPPED IN EGG PASTA AND FINISHED WITH PEPPERCORN AND SHALLOT ROSSINI SAUCE.

TUSCAN PASTA 25

A TIME-HONORED ANCIENT GRAIN PASTA, TOSSED IN CASHEW SAUCE, WITH SUN-DRIED TOMATOES, MUSHROOMS AND FRESH BASIL.

MUSSELS WITH LINGUINI 26

STEAMED MUSSELS IN A ROASTED TOMATO AND CHORIZO SAUCE, WITH CHARRED FRESH GARLIC. SERVED ON A BED OF LINGUINI PASTA.

GLUTEN-FREE PASTA AVAILABLE UPON REQUEST

FOWL

STUFFED GRILLED QUAIL 34

LOCKHART, TEXAS QUAIL, BONE-IN, STUFFED WITH GREEN CHILI CORNBREAD AND ANDOUILLE SAUSAGE DRESSING. TOPPED WITH A BACON BOURBON MAPLE JAM.

BALSAMIC CHICKEN 27

SEARED CHICKEN BREAST AND TOMATOES, IN A GARLIC AND SHALLOT BALSAMIC GLAZE, TOPPED WITH MELTED BURRATA CHEESE AND FRESH BASIL.

CITRUS DUCK CONFIT 29

WHITE PEKING DUCK LEG, SEASONED WITH 5 PEPPERCORN MÉLANGE AND DEMI-GLACE DE POULET WITH ORANGE PURÉE.

SEAFOOD

AFRICAN LOBSTER TAIL 90

BROILED 10 OZ. SOUTH AFRICAN LOBSTER TAIL, ON A BED OF LINGUINI PASTA. TOSSED WITH HEARTS OF PALM, BASIL, CHILI PEPPERS AND AN ALFREDO CREAM SAUCE.

SEARED TUNA 43

YELLOWFIN TUNA STEAKS WITH WASABI AND SCALLION SOY VINAIGRETTE.

HABANERO SCALLOPS 42

PAN-SEARED SCALLOPS, SPANISH CHORIZO, HABANERO PEACH REDUCTION, WITH ROASTED CORN AND CILANTRO.

BLACKENED HALIBUT 48

PAN-SEARED ALASKAN HALIBUT FILET, TOPPED WITH JUMBO SHRIMP ON A BED OF SAUTÉED SPINACH WITH A TEQUILA LIME BEURRE BLANC.

SNAPPER A LA CREEK 42

FRESH SNAPPER FILET, SAUTÉED WITH GULF SHRIMP AND GULF LUMP CRAB MEAT WITH A PARSLIED BROWN BUTTER SAUCE.

SALMON EN PAPILLOTE 36

WILD-CAUGHT COPPER RIVER SALMON FILET, COOKED PAPILLOTE STYLE, WITH BABY SPINACH, TOMATOES, ARTICHOKE AND GARLIC, TOPPED WITH POBLANO TARTAR SAUCE.

SHRIMP TAMPICO 26

JUMBO GULF SHRIMP, LIGHTLY BREADED AND PAN-FRIED, DRIZZLED WITH A LEMON-GARLIC BEURRE BLANC SAUCE AND TOPPED WITH SERRANO CHILI AND FRESH CILANTRO.



STEAK & CHOPS



TAJIMA FILET 55

10 OZ. BROILED TAJIMA JAPANESE WAGYU TENDERLOIN WITH CRACKED PEPPERCORN BEARNAISE.

LAMB T-BONE 45

BROILED LAMB STEAKS, GLAZED WITH FRESH ROSEMARY AND ROASTED GARLIC AU JUS.

TEXAS RIBEYE 48

BROILED 14 OZ. CAMERON FARMS RIBEYE STEAK, TOPPED WITH HOUSE-MADE CHIMICHURRI SAUCE.

VEAL CHOP VALDOSTANA 48

GRILLED VEAL CHOP, STUFFED WITH PROSCIUTTO DI PARMA, FONTINA CHEESE, SPINACH AND MUSHROOM MARSALA.

CAULIFLOWER STEAK 26

THICK-CUT CAULIFLOWER STEAK WITH CARAMELIZED ONION, BABY SPINACH, TOMATOES AND A WHITE CORN MEAL POLENTA PUDDING.

SIDES

SPINACH HASH 6

BABY SPINACH, RED POTATOES, PEPPERS, AND ROASTED GARLIC IN CLARIFIED BUTTER.

VEGETABLE MEDLEY 7

SAUTÉED ASPARAGUS, RAPPINI, BABY CARROTS, BABY CORN AND PEARL ONIONS.

ROSEMARY FRENCH FRIES 5

STEAK POTATO FRIES, TOSSED WITH FRESH ROSEMARY AND PARMESAN CHEESE.

CHARRED GREEN BEANS 5

BROILED HARICOT VERTS WITH SPICY TOMATO AND HABANERO CHILI SAUTÉ.

RUSTIC MASHED POTATOES 5

CREAMY WHIPPED YUKON POTATOES WITH ROASTED GARLIC.

LOBSTER MAC AND CHEESE 13

MAINE LOBSTER MEAT IN A GREEN CHILI AND THREE CHEESE SAUCE.

LINGUINI LIMONE 5

LINGUINE TOSSED IN A CLARIFIED BUTTER AND CHABLIS REDUCTION, TOPPED WITH LEMON ZEST AND FRESH CILANTRO.

DRINKS

COCA COLA, DIET COKE, SPRITE, DR. PEPPER
FRESH-BREWED ICED TEA, HOUSE-MADE LEMONADE 3
PELLEGRINO AND PANNA WATERS 4



CHEF'S RECOMMENDATION



VEGAN



VEGETARIAN



GLUTEN-FREE