



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

CHICKEN SALAD 🌸 22

CHOPPED ROASTED CHICKEN AND CELERY TOSSED IN CREAMY MAYONNAISE DRESSING, SERVED OVER A BED OF LETTUCE WITH MIXED FRUIT AND A SLICE OF CARROT BREAD.

GRILLED WEDGE 🌾 13

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

GREEK SALAD 🌿🌾 14

CUCUMBER, TOMATOES, KALAMATA OLIVES, GARBANZO BEANS, RED ONION, CHOPPED ROMAINE HEARTS, FETA CHEESE AND ROASTED RED PEPPERS, WITH A VINAIGRETTE DRESSING.

SPINACH MUSHROOM 🌾🌸 14

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

BLACKENED CHICKEN 🌾 20

BLACKENED CHICKEN SERVED OVER TOSSED ROMAINE, BABY SPINACH, CANDIED WALNUTS, DRIED CRANBERRIES, SESAME SEEDS, TOMATOES, BLUE CHEESE CRUMBLES AND A HALF AVOCADO.

AVOCADO CRAB 🌾 26

HERB-MARINATED JUMBO LUMP CRAB MEAT, SERVED OVER A HALF AVOCADO, OVER A BED LETTUCE, TOMATO, RED ONION, HEARTS OF PALM, KALAMATA OLIVE, CUCUMBER AND PEPPERONCINI.

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

SANDWICHES

THE CREEK BURGER 21

GRASS FED, PASTURE-RAISED BEEF, BROILED AND SERVED ON A SWEET BRIOCHE ROLL, WITH MELTED CHEDDAR AND SWISS CHEESES. TOPPED WITH PEPPERED BACON, LETTUCE, TOMATO, RED ONION, CORNICHONS, MAYONNAISE AND DIJON MUSTARD.

LOBSTER ROLL 28

NEW ENGLAND STYLE LOBSTER ROLL - BUTTER BASTED MAINE LOBSTER MEAT WITH HERBS, CABBAGE, AVOCADO AND MAYONNAISE ON A TOASTED HOAGIE ROLL.

RIBEYE STEAK CHEESE MELT 17

GRILLED, THIN-SLICED RIBEYE STEAK WITH BELL PEPPERS, ROASTED GARLIC, OLIVE OIL, MUSHROOMS, ONIONS AND MELTED SMOKED PROVOLONE CHEESE.

CRISPY OYSTER PO' BOY 18

SEASONED, DEEP FRIED BLUE POINT OYSTERS TOSSED IN A SPICY BBQ SAUCE, WITH SHREDDED ICEBERG LETTUCE AND BEEFSTEAK TOMATOES, DRIZZLED WITH TARRAGON BLUE CHEESE DRESSING.

KALE REUBEN 15

LIGHTLY SAUTÉED KALE AND GARLIC, MIXED WITH SAUERKRAUT, GREEK YOGURT AND TAHINI SAUCE, TOPPED WITH SWISS AND PARMESAN CHEESES, ON GRILLED MARBLE RYE BREAD.

CHICKEN OR WHITE TUNA SALAD CROISSANT 18

CLASSIC CHICKEN OR WHITE ALBACORE TUNA SALAD, ARUGULA AND BEEFSTEAK TOMATOES ON A TOASTED CROISSANT.

CHOICE OF HOME-STYLE POTATO CHIPS,
ROSEMARY PARMESAN FRIES OR HOUSE SALAD

(GLUTEN-FREE BREAD ALTERNATIVE AVAILABLE UPON REQUEST)

ENTRÉES

STEAK-FRITES 28

8 OZ. BROILED PRIME RIBEYE STEAK, TOPPED WITH HOUSE-MADE CHIMICHURRI SAUCE.
SERVED WITH ROSEMARY PARMESAN FRENCH FRIES.

SHRIMP TAMPICO 22

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

BALSAMIC CHICKEN CAPRESE 24

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

FRIED LOBSTER AND CHIPS 32

BEER-BATTERED MAINE LOBSTER TAILS, SERVED WITH
ROSEMARY PARMESAN FRENCH FRIES, MALT VINEGAR
AND JALAPEÑO TARTAR SAUCE.

TROUT ALMONDINE 26

8 OZ. RAINBOW TROUT FILET, SAUTÉED IN A WHITE WINE AND
LEMON-BUTTER SAUCE AND TOPPED WITH TOASTED ALMONDS.

BLACKEND MAHI MAHI TACOS 18

SOFT CORN TORTILLAS STUFFED WITH BROILED MAHI MAHI
FILETS, TOPPED WITH DICED TOMATO, ONION, CILANTRO,
SHREDDED RED CABBAGE AND AVOCADO. SERVED WITH
JALAPEÑO TARTAR SAUCE AND BORRACHO BEANS.

DRINKS

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