

# Starters

## LODGE SHRIMP • \$14

Fried shrimp tossed with our yum yum sauce.

## BRUSSEL SPROUTS • \$10

Tossed w/ apple jam cider and black beans, drizzled w/ avocado aioli.

## CREEK CHICKEN WINGS

*Bone-in \$12, Boneless \$14*

Buffalo, Lemon Pepper, BBQ, Asian Xing or old bay served with ranch or blue cheese.

## GINGER MUSSELS • \$14

Fresh mussels tossed in creamy ginger fennel sauce served with garlic toast.

## FRIED CALAMARI • \$14

Fresh calamari golden battered fried served with fresh basil marinara.

## THE CREEK FAMILY PLATTER • \$22

BBQ Wings, Fried Pickles, Southwest Eggrolls, Lodge Shrimp, and Chicken Quesadillas

# Soups

## CREAM OF CRAB • \$12

## FRENCH ONION • \$9

## BROCCOLI & CHEESE BREAD BOWL • \$12



## CREEK CRAB DIP • \$14

Lump crab meat with cheese blend served with baguettes.

## SOUTHWEST EGGROLLS • \$12

Chicken, cheese, corn, and peppers wrapped and fried. Served with chipotle ranch.

## FRIED PICKLES • \$10

Served with chipotle ranch.

## CREEK QUESADILLAS • \$12

Grilled chicken quesadillas cooked with peppers onion grilled chicken served with sour cream & pico de gallo.

# Flatbreads

## PEPPERONI • \$14

Sliced Italian pepperoni, mozzarella

## MARGARITA • \$15

Fresh mozzarella cheese, fresh basil leaves

## VEGGIE SUPREME • \$15

Tomato base, mozzarella cheese, mushrooms, olives, peppers, and onions

## BUFFALO CHICKEN • \$14

Grilled chicken cubes, buffalo drizzle, ranch and blue cheese crumbles

## SHRIMP SCAMPI & SPINACH • \$16

Small shrimp, chopped spinach, parmesan cheese





# Sandwiches & Wraps

Served with your choice of fries or salad

## Dinner Salads

**DRESSINGS: RANCH, BLUE CHEESE, BALSAMIC, ITALIAN, HONEY MUSTARD, THOUSAND ISLAND**

### CAESAR • \$12

Add a protein: chicken \$5; steak \$7; shrimp \$7; salmon \$9

### GREEK SALAD • \$14

Romaine, mixed greens, fresh black olives, feta cheese, banana peppers, sliced onions, cucumbers, and cherry tomatoes. Tossed in light zesty Greek dressings

Add a protein: chicken \$5; steak \$7; shrimp \$7; salmon \$9

### COBB SALAD \$15

Romaine heart, chopped tomatoes, onions, cheddar cheese, bacon, hard cooked eggs, and blue cheese dressing

### CAPRESE SALAD • \$14

Sliced tomatoes, fresh mozzarella, topped with a balsamic reduction

### FRIED CHICKEN SALAD • \$15

Iceberg lettuce, cherry tomatoes, cucumbers, onions, and fried chicken strips

### HICKORY BURGER • \$16

½ Pound Angus beef, basted with signature BBQ sauce cooked to order, topped with cheese, applewood bacon, mayo, grilled onion, sliced tomatoes, and lettuce.

### HICKORY PORK BBQ SANDWICH • \$16

Braised pulled pork smothered with our BBO sauce on a roll with fried onion strings and coleslaw.

### IMPOSSIBLE BURGER • \$15

Soybean patty charbroiled and served with cheese, lettuce, tomato, onion, chipotle mayo.

### CRAB CAKE SANDWICH • \$22

8 ounce jumbo crab cake sandwich served on a croissant with coleslaw & tartar sauce.

### FRIED CHICKEN SANDWICH • \$14

A signature chicken breast, mayo, lettuce, tomato, and cheese.

### JERK CHICKEN SANDWICH • \$14

Pulled chicken marinated with jerk spices, coleslaw, and pickles on ciabatta bread

### STEAK & CHEESE • \$14

Served on a hoagie roll with chipotle mayo, mushrooms, caramelized onions, and blue cheese crumbles.

### BLACK & BLEU STEAK WRAP • \$17

Blackened new york strip, wrapped with spinach, tomato, red onion, and crumbled bleu cheese.

### CHICKEN CAESAR WRAP • \$15

Shredded chicken, lettuce, shaved parmesan, tossed in caesar dressing to make a wrap.

## SIDES • \$5

SWEET POTATO FRIES

BRUSSELS SPROUTS

MASHED POTATOES

SEASONAL VEGETABLES

RISOTTO

FRIES

HOUSE SALAD

CAESAR SALAD

•GLUTEN FREE BUNS AVAILABLE•



# Entrees

## CRAB CAKE DINNER • \$36

8 ounces jumbo lump crab meat charbroiled and served with mashed potatoes, asparagus, and tartar sauce.

## SCOTTISH FISH & CHIPS • \$24

Filet of cod fish, beer battered and fried. Served with home made vinegar, fries and tartar sauce.

## CREEK BBQ SALMON • \$28

Fillet of salmon rubbed well with spices, drizzled with our bourbon BBQ sauce, and served with mashed potatoes and asparagus.

## RIBEYE • \$32

Rubbed well with herbs and rosemary. Made to order (medium - well done) topped with garlic butter. Served with steamed asparagus and mashed potatoes.

## CAJUN PASTA • \$24

Blackened chicken and jumbo shrimp over penne pasta, tossed in a creamy Alfredo sauce with tasso ham, roasted red peppers, spinach, and a side of garlic bread.

## BABY BACK RIBS • HALF \$20 / FULL \$30

Juicy ribs smoked and grilled, brushed with our homemade bourbon BBQ sauce. Served with coleslaw and fries.



## VEGETABLE PENNE PASTA • \$20

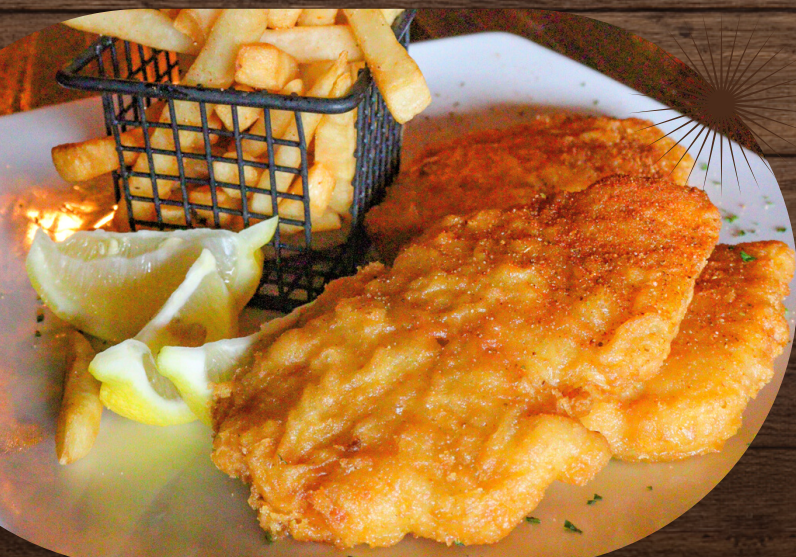
Penne pasta cooked in fresh marinara sauce with seasonal vegetables. Served with garlic toast.

## TERYAKI GRILLED CHICKEN PLATTER • \$24

Grilled chicken strips cooked in sweet chili teriyaki sauce, topped with sesame seeds served on a bed of risotto and seasonal vegetables.

## BEEF SHORT RIBS • \$28

Slow cooked shorts ribs in smoker served with steamed butter carrots and scalloped potatoes.



# Desserts

## CREEK BROWNIE SUNDAE • \$10

Chocolate chunk brownie topped with vanilla ice cream, nuts, whipped cream, and chocolate sauce.

## NY CHEESECAKE • \$10

Creamy, classic New York cheesecake.

## APPLE CHIMI • \$12

Apples in a tortilla, fried, and then tossed in cinnamon sugar. Topped with ice cream.

## FLAN • \$12

A custard dessert with a layer of clear caramel sauce.