

THE CREEK

APPETIZERS

SOUTHERN CRISPY FRIED OYSTERS 13

Crispy Fried Cajun Marinated Fresh Oysters & Spicy Remoulade Sauce

☀️ BANG BANG SHRIMP 14

Flash Fried Lightly Breaded Shrimp with Bang Bang Sauce

☀️ SHISHITO PEPPERS 16

Boursin Cheese Stuffed Tempura Fried Shishito Peppers with Mild Thai Chili Sauce

PORK POT STICKERS 12

Pork Dumplings, Soy-Ginger Sauce, and Scallions

WILD CAUGHT CRAB CAKES 14

Premium Jumbo Lump Crab Cakes, Sauteed Greens, & Remoulade Sauce

☀️ AHI TUNA POKE 18

Fresh Grade AA Ahi Tuna, Avocado, Butter Lettuce, Soy Sauce, Sesame Oil, Thai Chili Sauce, Mandarin Oranges, and Sesame Seeds

❖ CHARCUTERIE BOARD FOR TWO 22

5 Cheeses, 3 Cured Meats, Toasted Nuts, Fresh Berries, Dried Fruit, Toasted Baguette, Local Honeycomb, and Grilled Flatbread

SALADS

Enhance any Salad with the following:

Chicken 8 Salmon 12

Shrimp 18 Flat Iron Steak 14

☀️ RANCHERO SALAD 18

Achiote Marinated Chicken Breast, Mixed Greens, Avocado, Tomatoes, Black Beans, Queso Fresco, Tortilla Strips, and Ranchero Dressing

🌿❖ 50/50 CAESAR SALAD 12

Romaine Hearts, Baby Kale, and Brioche Croutons tossed with Shaved Parmesan and Authentic Caesar Dressing

🌿☀️ POWER GRAINS AND GREENS 14

Baby Kale, Arugula, Spinach, Toasted Chickpeas, Ancient Grains, Quinoa, Tomatoes, Cucumbers, Hard Cooked Eggs, and Honey Balsamic Vinaigrette

BLUEBERRY GOAT CHEESE SALAD 12

Baby Spinach, Blueberries, Goat Cheese, Roasted Beets and Candied Pecans tossed in Honey Dijon Vinaigrette

☀️ COBB SALAD 14

Romaine Lettuce topped with Avocado, Bacon, Tomatoes, Boiled Egg, Gorgonzola Cheese Crumbles, and Your Choice of Dressing

☀️ CALIFORNIA SALAD 14

Mixed Greens, Dates, Candied Pecans, Turkey, Mandarin Oranges, Swiss Cheese, Raisins and Citrus Vinaigrette

☀️ WEDGE SALAD 12

Iceberg Lettuce, Applewood Smoked Bacon, Tomatoes, Bleu Cheese, Fried Leeks, and Buttermilk Ranch Dressing

☀️ WHITE MISO MARINATED SALMON SALAD 20

White Miso Marinated Fresh Salmon, Cucumbers, Snow Peas, Bean Sprouts, Napa Cabbage, Mixed Greens, Buckwheat Soba Noodles, and Creamy Sesame Dressing

❖ GRILLED SHRIMP AND AVOCADO SALAD 20

Grilled Jumbo Shrimp, Avocado, Cotija Cheese, Red Onion, Tomato, Lemon, Olive Oil, and Toasted Naan

☀️ TORTILLA SOUP 9

Classic Soup with Pulled Chicken, Tomatoes, Cilantro, and Rich Chicken Stock, topped with Avocado, Corn, Cheese, and Tortilla Strips

❖ TEXAS RED CHILI 11

Traditional Red Chili, Cornbread, Onions, and Cotija Cheese

SEAFOOD GUMBO 11

Shrimp, Crab, Seafood, Holy Trinity, Andouille Sausage, and White Rice

LOBSTER BISQUE 13

Classic Lobster Bisque with a splash of Sherry

OCEANA

☀️ CHILEAN SEA BASS 32

Pan Seared Sea Bass, Fresh Pea Acquerello Risotto, Dill Beurre Blanc, and Carrot Ginger Emulsion

FISH AND CHIPS 22

Beer Battered True English Cod, Crispy Fries, Classic Cole Slaw, Malt Vinegar, and House Made Tartar Sauce

☀️ CEDAR PLANK FRESH SCOTTISH SALMON 30

Cedar Planked Fresh Scottish Salmon, Maple Mustard Seed Glaze, Basmati Rice Pilaf, and Broccoli Rabe

☀️ U- 8 DIVER SCALLOPS 35

5 Colossal Diver Scallops, Classic Beurre Blanc, Saffron Risotto, and Sauteed Veggies

❖ BLACKENED REDFISH 29

Blackened Red Fish Filet, Mango Relish, Crawfish Etouffee, Rice, and Cajun Style Fried Okra

❖ FRIED or GRILLED JUMBO SHRIMP 28

5 Hand Breaded Jumbo Shrimp, Seasoned Potato Wedges, Traditional Cole Slaw, and Cocktail Sauce

TERROIR

❖ GRILLED MARINATED CHICKEN BREAST 22

Grilled Marinated Chicken Breast, Russian Banana Fingerling Potatoes, Moroccan Cous Cous, and Sautéed Spinach

🌿❖ ANGEL HAIR PASTA 18

Sweet Campari Tomatoes, Shallots, Garlic, Fresh Basil, Extra Virgin Olive Oil, and Maldon Salt

☀️ LAMB SHANK 24

Slow Braised Lamb Shank, Minted Rosemary Demi Fig Relish, Feta Cheese and Red Pepper Polenta Cake, and Sauteed Spinach

☀️ MEATLOAF MIGNON 21

House Made Meatball, Demi-Glace, Yukon Gold Mashers, and Broccoli

SOUTHERN STYLE FRIED CHICKEN 23

Crispy Skinned Fried Chicken, Roasted Corn, Whipped Mashed Potatoes, Buttermilk Biscuit, and Country Gravy

☀️ 12 HOUR BRAISED PRIME SHORT RIB 29

Red Wine Braised Prime Short Ribs, Buttery Mashed Potatoes, Demi Glace, Sautéed Vegetables

❖ BBQ SAMPLER 26

Sliced BBQ Brisket, Baby Back Pork Ribs, and BBQ Jalapeno Cheese Sausage, Fried Potato, Cole Slaw, and Sliced Bread Rolls

SIRLOIN CHICKEN FRIED STEAK 26

Homestyle Buttermilk Chicken Fried Steak, Mashed Potatoes, Country Gravy, Sautéed Haricots Verts, and Tobacco Onions

CHOPHOUSE

Steaks are served with a choice of Baked Potato or Twice Baked Potato and choice of Grilled Asparagus or Stuffed Tomatoes

☀️ 14 OZ. "ALLEN BROTHERS PRIME" RIBEYE 45

☀️ 8 OZ. "ALLEN BROTHERS PRIME" CENTER CUT FILET 43

☀️ 6 OZ. "ALLEN BROTHERS PRIME" CENTER CUT FILET 38

Gluten Free Menu Items are denoted with: ☀️

Items that can be made Gluten Free by omitting an ingredient or two are denoted with: ❖

Vegetarian Menu Items are denoted with: 🌿

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.