

Phillippi Creek Village MENU

Sorry, no reservations accepted
VISA / MASTERCARD
AMERICAN EXPRESS / DISCOVER
No personal checks

www.creekseafood.com

5353 S. Tamiami Trail • 941-925-4444

Sunday-Thursday 11am-10pm
Friday and Saturday 11am-10:30pm

Creek's first settler suffered from shell-shuck Phillippi an oyster addict despite grouper therapy

About 1569 A.D., Fernando D. Phillippi sailed his ship, "Philly P" up the creek to a point which is now the corner of Bee Ridge Rd. and Beneva. All of the land between Bee Ridge and the Island is fill land on which to build condominiums- Fernando was a shrewd real estate investor.

Some of the piers you see in front of the restaurant are still original pilings installed by

Fernando's cousin, Pepe. The Phillippi Creek Oyster Bar is

***"It was a brave
man that first ate
an oyster."
-Jonathan Swift***

actually the converted winter home of the Phillippi family and

has changed little since being built in 1604.

Fernando D. Phillippi was last seen in 1619 during Hurricane Maria. The ship, with gun-wales awash, was visible off Island Park, and a voice was heard screaming, "more oysters, more oysters!" Even now on moonlit nights a ghostly vision of the "Philly P" can be seen sailing up the creek without a paddle.

In the Old Florida Tradition Restaurant & Oyster Bar



Did You Know?

Studies among Greenland Eskimos, who consume large amounts of seafood and who are virtually free of heart disease, in spite of their high fat intake, have been interpreted to indicate a protective effect attributable to their large intake of marine animals. We do not yet know how much fish is needed nor how often one must consume seafood in order to benefit from it, nor even whether one's health would be similarly improved. However, the evidence strongly indicates that regular consumption of fish, especially the fatter varieties, gives substantial health advantages.

Sea Clam

Found in abundance in the ocean waters of the North Atlantic, the sea Clam grows up to 12 inches in diameter. Long known for its sweet tasting meat, it is now recog-

nized for its nutritional benefits. It contains omega 3 fatty acids which are important in maintaining a healthy heart.

Scallops

The scallop is a mollusk having two shells like clams and oysters. It propels itself along the ocean floor by opening and closing its hinged shell. The muscle controlling the shell movement is the muscle that we enjoy as scallop meat.

There are two prominent types of scallops: Sea scallops and bay scallops which are from the Chesapeake Bay south to the Gulf of Mexico. The two can be used interchangeably on the same recipe.

When selecting fresh scallops, examine the product for a creamy white or light pinkish color and a mild sweet odor. Raw frozen scallops

can be held at zero degrees or below for 3 or 4 months.

Snapper

The snappers are one of the largest and most popular families of fish. There are some 34 species that inhabit the marine waters of the warmer regions of the United States. Well-known snappers with high food value are red, pink, mangrove or grey, yellow eye, mutton and yellow tail.

Snappers are taken in water often several hundred feet deep. Most of the catch is still made with hook and line. Many snappers are available year round in all parts of the country. The meat is juicy, white and very flavorful. This fish can be served broiled, baked, steamed or boiled, in a host of imaginative ways. Snapper is among the most delicious deep sea delicacies on the market.

Stone Crabs

There are over 4000 different species of crab in the world. One of these which is native to our Gulf Coast waters is the stone crab.

Only the claws of the stone crab are eaten, so when a crab is harvested, both claws are removed and the live crab must be returned to the water. The crab claws will regenerate in about six weeks. (The law used to read that only one claw could be removed from the crab so as not to leave it defenseless during this regeneration period.)

Years ago, when hunters were fixing their campfire meals of a stew and cornbread, they would throw balls of cornmeal to their dogs to quiet them. That is where the term "hush puppies" comes from.

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Years ago, when hunters were fixing their campfire meals of a stew and cornbread, they would throw balls of cornmeal to their dogs to quiet them. That is where the term "hush puppies" comes from.

Hot Appetizers

- Jumbo Buffalo Shrimp
- Shrimp & Spinach Fondue Flatbread
- Fried Oyster Appetizer
- Fried Calamari
- Oysters Rockefeller half dozen
- Seafood Stuffed Oysters half dozen
- Buffalo Oysters half dozen
- Oyster Nachos half dozen
- Oven Roasted Bacon Oysters half dozen
- Baked Oyster Combo
- Seafood Stuffed, Buffalo, Nachos, Bacon Roasted, Rockefeller
- Fried Gator
- Steamed Shrimp (1/4 pound-peel & eat)
plain, garlic, Maryland spiced or beer boiled
- Roy's Jumbo Lump Crab Cake
- Fried Smelt
- Fried Chicken Fingers
- Crispy Buffalo Wings
- Mozzarella Sticks
- Clam Strips
- Seafood Stuffed Clams half dozen
- Roy's Boat Sampler
- Crispy calamari, oyster nachos, wings, crab cakes, conch fritters, buffalo shrimp

Cold Appetizers

- Oysters on the half shell ... half dozen/dozen
- Clams on the half shell half dozen
dozen
- Jumbo Shrimp Cocktail
- Smoked Salmon Spread
- Steamed Shrimp (1/4 lb Peel & eat)
- Stone Crab (seasonal)
- Wahoo Ceviche Cones
- Titanic Raw Bar (for 2 people)
- Shrimp Cocktail, Oysters on the Half Shell, Clams on the Half Shell, King Crab,
Wahoo Ceviche, Seafood Salad

Soups *Made fresh daily.*

- Cajun Seafood Gumbo (spicy) bowl
(fresh fish, shrimp, okra and sausage)
- New England Clam Chowder bowl
(fresh clams, potatoes, bacon and cream)

Warning: Consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of your risk of food borne illness, especially if you have certain medical conditions.

Seafood Sandwiches

Served with choice of fries or potato salad.

- Crab Cake Sandwich.....
Jumbo Lump Crab Meat
- Fried Flounder Sandwich.....
- Soft Shell Crab Sandwich.....
- Fried Oyster Sandwich.....
- Grouper Sandwich.....
Blackened, Chargrilled or Fried
- Shrimp Salad Sandwich.....
- Blue Crabmeat Salad Sandwich.....
- Lox & Bagel Sandwich.....
House cured Salmon, Tomatoes, Bermuda onions, cream cheese,
capers on a toasted bagel

Chargrilled & Specialty Sandwiches

Served with choice of fries or potato salad.

- Hamburger (1/2 lb. ground chuck)
- Cheeseburger (1/2 lb. ground chuck)
- Jumbo Hot dog (1/4 lb.)
- N.Y Strip Steak Sandwich (6oz. w/onion rings & french fries)
- Cuban Sandwich.....
- Grilled Chicken Caesar Club.....
Applewood smoked bacon, cheese, lettuce, tomato

Specialty Salads

- Florida Cobb Salad
- Crispy Grouper bits, applewood smoked bacon, egg, avocado, mango, maytag bleu,
valencia orange vinaigrette
- Calypso Salad
- Choice of Salmon, Ahi Tuna, Tilapia or New York Strip, tomatoes, cucumber, green beans,
chick peas, sweet plantains, Key West Vinaigrette
- Grilled Grouper Noodle Bowl.....
- Lo Mein Noodles, Radishes, Carrots, Toasted Almonds, Hoisin Vinaigrette
- Caribbean Lettuce Wraps.....
- Island Slaw, cucumber, pico de gallo, pineapple salsa, ponzu sauce, choice of Ahi tuna,
chicken, crispy shrimp
- Shrimp Salad Plate.....
seasonal fruit, roasted vegetable pasta salad, organic greens
- Blue Crab Salad Plate.....
seasonal fruit, roasted vegetable pasta salad, organic greens
- Ahi Tuna Nicoise.....
Eggs, potatoes, French green beans, heirloom tomatoes, dijon red wine vinaigrette
- Lox & Bagel Salad Plate.....
House cured salmon, tomatoes, Bermuda onions, cream cheese, capers, toasted bagel,
potato salad

- Caesar Salad
- House Salad.....

Fried Seafood Platters

All served with choice of french fries, parsley potatoes, baked potato, seasonal vegetables or rice, with hush puppies and coleslaw.

- Combination Seafood.....
Crab Cake, Oysters, Scallops, Shrimp, Grouper, Clam Strips
- Oysters.....
- Sea Scallops.....
- Grouper Fingers.....
- Jumbo Butterfly Shrimp.....
- Soft Shell Crab (Seasonal, Fried or Sauteed)
- Flounder (New England).....
- Clam Strips.....
- Shrimp & Scallops.....
- Shrimp & Oysters.....
- Scallop & Oysters.....
- Fried Catfish.....
- Gator Dinner.....
- Fish & Chips.....

Norfolks

All served with choice of french fries, parsley potatoes, baked potato, seasonal vegetables or rice, with hush puppies and coleslaw.

- Jumbo Lump Crabmeat.....
- Jumbo Shrimp (Norfolk or Scampi).....
- Shrimp, Scallops, Jumbo Lump Crab.....
- Shrimp, Scallops, Lobster.....
- Sea Scallops.....
- Shrimp & Scallops.....
- Baby Maine Lobster Tails.....

Baked Seafood Platters

All served with choice of french fries, parsley potatoes, baked potato, seasonal vegetables or rice, with hush puppies and coleslaw.

- Roy's Jumbo Lump Crab Cakes.....
- Stuffed Shrimp (Shrimp, Scallops and Blue Crab Stuffing) ..
- Stuffed Flounder (Shrimp, Scallops and Blue Crab Stuffing)
- Stuffed Grouper
(Shrimp, Scallops and Blue Crab Stuffing)
- Filet of Grouper.....
- Filet of Flounder.....

Steamed Pots *The ultimate in appetizers.*

- Oysters 1 dozen
- Oysters 2 dozen
- Oysters 3 dozen
- Steamed Clams (1 dozen).....
- Mussels New England Cultured 2 dozen.....

House Specialties

Seafood Paella.....
Baby Maine lobster, shrimp, mussels, calamari, andouille sausage

8 oz Colorado Filet Mignon.....
buttermilk mashed potatoes, with hush puppies and cole slaw. Add grilled shrimp \$ 5.95

Au Gratin Platters

All served with choice of french fries, parsley potatoes, baked potato, seasonal vegetables or rice, with hush puppies and coleslaw.

Jumbo Shrimp

Sea Scallops

Baby Maine Lobster Tails

Shrimp, Scallop & Lobster Combination

Shrimp, Scallop & Grouper Combination

Chargrilled Platters

All served with choice of french fries, parsley potatoes, baked potato, seasonal vegetables or rice, with hush puppies and coleslaw.

Tilapia (Grilled or Blackened).....

Garlic Grouper Dinner.....

Charbroiled Grouper.....

Blackened Grouper Dinner.....

Chicken Teriyaki (2-6 oz. chicken breast).....

Chicken (grilled or blackened).....

Seafood Kabob Shrimp, Grouper & Lobster.....
(with teriyaki pineapple topping)

Catfish (grilled or blackened).....

Creek Combo Pots For 2 people

Basic Pot(no toppings).....

No substitutions please

Each pot contains:

2 dozens unshucked steamed oysters, 1/2 lb. peel & eat shrimp, 2 ears fresh corn on the cob, onions & celery, and fresh baked garlic bread.

Steamed Clams(1 dozen).....

Snow Crab (1 lb.).....

Stone Crab Claws (seasonal).....

Alaskan King Crab (1lb.).....

1/2 Pound Sea Scallops.....

Steamed Seafood Platters

All served with choice of french fries, parsley potatoes, baked potato, seasonal vegetables or rice, with hush puppies and coleslaw.

Snow Crab (1 lb.).....

Stone Crab Claws (seasonal).....

Alaskan King Crab (1lb.).....

Steamed Shrimp Dinner Peel and eat (1/2lb.).....

Beer Boiled Shrimp Dinner Peel and eat (1/2lb.).....

Maryland Spiced Shrimp

Dinner Peel and eat (1/2lb.).....

Garlic Shrimp Dinner Peel and eat (1/2lb.).....

Maine Lobster Dinner (1.25 lb.).....

Pasta

All served with garlic bread and choice of marinara sauce or alfredo sauce.

Seafood Fettuccini (Shrimp, Scallops and Grouper).....

Shrimp Fettuccini.....

Chicken Fettuccini (Blackened or Grilled)

Lobster Fettuccini.....

Little Mates Menu

Children 12 yrs or under

Fish & Chips

Hot Dog

Hamburger

Pasta

Clam Strips

Chicken Fingers

Fried Shrimp

Grilled Cheese

All dinners served with fries (excluding pasta) and soft drink.
All dinners served in a beach pail with a shovel (excluding pasta).

\$

No Adults Please

Side Orders

Homemade Onion Rings

French Fries.....

Parsley Potatoes.....

Rice.....

Coleslaw.....

Potato Salad.....

Fresh Corn on the Cob.....

Fresh Baked Garlic Bread.....

Loaded Baked Potato (Served after 4pm).....

Buttermilk Mashed Potatoes (Served after 4pm).....

Baked Potato (Served after 4pm).....

Seasonal Vegetables.....

Hush Puppies.....

Cottage Cheese.....

Apple Sauce.....

Seasonal Fruit.....

Desserts

Chocolate Mud Pie.....
Ice cream

Key Lime Pie.....

Vanilla Bean Ice Cream

Root Beer Float.....

Vanilla Bean Cheesecake

Ask About Our Fish Bowl Drinks

(serves 2-4)

**Blue Bayou
Coronarita**



Please ask servers about our daily specials.

Carry Out: Add /order

No personal checks. Parties of 6 or more there will be an 18% service fee added.

Please visit our website at:

www.creekseafood.com



www.tablestrq.com



www.creeksidetrader.com

Ultimate

Creek Burger

1/2 pound of ground chuck, covered with cheese, mushrooms, onions, lettuce & tomato, with french fries

\$

Ultimate Creek

Dog

1/4 pound hot dog, covered with cheese, mushrooms, onions, with french fries

\$

Please visit our sister restaurant & gift shop

Beverages For Your Enjoyment!

Beers

Imported Beers -*bottle*

Amstel Light
 Heineken
 Kirin Ichiban
 Corona & Corona Light
 Samuel Adams (Domestic)
 Haake Beck N.A.
 Seagram's Wild Berries (Malt Beverage)

Domestic Beers -*bottle*

Michelob Light
 Budweiser- Bud Light- Bud Light Lime
 Miller Lite
 Coors Light
 O'Doul's N.A.
 Michelob Ultra

Draft Beers

	Pint	Pitcher
Budweiser & Bud Light		
Miller Lite		
Michelob Ultra		
Amber Bock		
Islamorada Ale		
Sweet Water IPA		
Shock Top		
Yuengling		
Stella Artois		
Beer of the Month		(Ask Server)
Phillippi Creek Brew		(Ask Server)

Full Service Bar Available



Wines

We have chosen these wines to best suit our seafood!

House Wines	Glass	1/2 Liter	Full Liter	Featured Varietals	Glass	Bottle
Chablis.....				Pinot Grigio.....		
Blush.....				Riesling.....		
Sangria.....				Sauvignon Blanc.....		
		Glass	Bottle	Chardonnay.....		
White Zinfandel.....				Pinot Noir.....		
Chardonnay.....				Merlot.....		
Merlot.....				Cabernet Sauvignon.....		

Champagne

Featured Bottle.....
 Featured Split.....

Other Beverages

with free refills			
Pepsi-Diet Pepsi	Brewed Iced Tea	Pineapple Juice	Bottled Sparkling Water & Bottled Water Bottled Root Beer
Sierra Mist (No caffeine)	Coffee	Orange Juice	
Mountain Dew		Tomato Juice	
Lemonade		Grapefruit Juice	
		Hot Tea	
		Milk	

Hot Appetizers

- Jumbo Buffalo Shrimp
- Shrimp & Spinach Fondue Flatbread
- Fried Oyster Appetizer
- Fried Calamari
- Oysters Rockefeller half dozen
- Seafood Stuffed Oysters half dozen
- Buffalo Oysters half dozen
- Oyster Nachos half dozen
- Oven Roasted Bacon Oysters half dozen
- Baked Oyster Combo
- Seafood Stuffed, Buffalo, Nachos, Bacon Roasted, Rockefeller
- Fried Gator
- Steamed Shrimp (1/4 pound-peel & eat)
plain, garlic, Maryland spiced or beer boiled
- Roy's Jumbo Lump Crab Cake
- Fried Smelt
- Fried Chicken Fingers
- Crispy Buffalo Wings
- Mozzarella Sticks
- Clam Strips
- Seafood Stuffed Clams half dozen
- Roy's Boat Sampler
- Crispy calamari, oyster nachos, wings, crab cakes, conch fritters, buffalo shrimp

Cold Appetizers

- Oysters on the half shell ... half dozen/dozen
- Clams on the half shell half dozen
dozen
- Jumbo Shrimp Cocktail
- Smoked Salmon Spread
- Steamed Shrimp (1/4 lb Peel & eat)
- Stone Crab (seasonal)
- Wahoo Ceviche Cones
- Titanic Raw Bar (for 2 people)
- Shrimp Cocktail, Oysters on the Half Shell, Clams on the Half Shell, King Crab,
Wahoo Ceviche, Seafood Salad

Soups *Made fresh daily.*

- Cajun Seafood Gumbo (spicy) bowl
(fresh fish, shrimp, okra and sausage)
- New England Clam Chowder bowl
(fresh clams, potatoes, bacon and cream)

Warning: Consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of your risk of food borne illness, especially if you have certain medical conditions.

Seafood Sandwiches

Served with choice of fries or potato salad.

- Crab Cake Sandwich.....
Jumbo Lump Crab Meat
- Fried Flounder Sandwich.....
- Soft Shell Crab Sandwich.....
- Fried Oyster Sandwich.....
- Grouper Sandwich.....
Blackened, Chargrilled or Fried
- Shrimp Salad Sandwich.....
- Blue Crabmeat Salad Sandwich.....
- Lox & Bagel Sandwich.....
House cured Salmon, Tomatoes, Bermuda onions, cream cheese,
capers on a toasted bagel

Chargrilled & Specialty Sandwiches

Served with choice of fries or potato salad.

- Hamburger (1/2 lb. ground chuck)
- Cheeseburger (1/2 lb. ground chuck)
- Jumbo Hot dog (1/4 lb.)
- N.Y Strip Steak Sandwich (6oz. w/onion rings & french fries)
- Cuban Sandwich.....
- Grilled Chicken Caesar Club.....
Applewood smoked bacon, cheese, lettuce, tomato

Specialty Salads

- Florida Cobb Salad
- Crispy Grouper bits, applewood smoked bacon, egg, avocado, mango, maytag bleu,
valencia orange vinaigrette
- Calypso Salad
- Choice of Salmon, Ahi Tuna, Tilapia or New York Strip, tomatoes, cucumber, green beans,
chick peas, sweet plantains, Key West Vinaigrette
- Grilled Grouper Noodle Bowl.....
Lo Mein Noodles, Radishes, Carrots, Toasted Almonds, Hoisin Vinaigrette
- Caribbean Lettuce Wraps.....
Island Slaw, cucumber, pico de gallo, pineapple salsa, ponzu sauce, choice of Ahi tuna,
chicken, crispy shrimp
- Shrimp Salad Plate.....
seasonal fruit, roasted vegetable pasta salad, organic greens
- Blue Crab Salad Plate.....
seasonal fruit, roasted vegetable pasta salad, organic greens
- Ahi Tuna Nicoise.....
Eggs, potatoes, French green beans, heirloom tomatoes, dijon red wine vinaigrette
- Lox & Bagel Salad Plate.....
House cured salmon, tomatoes, Bermuda onions, cream cheese, capers, toasted bagel,
potato salad

- Caesar Salad
- House Salad.....

Fried Seafood Platters

All served with choice of french fries, parsley potatoes, baked potato, seasonal vegetables or rice, with hush puppies and coleslaw.

- Combination Seafood.....
Crab Cake, Oysters, Scallops, Shrimp, Grouper, Clam Strips
- Oysters.....
- Sea Scallops.....
- Grouper Fingers.....
- Jumbo Butterfly Shrimp.....
- Soft Shell Crab (Seasonal, Fried or Sauteed)
- Flounder (New England).....
- Clam Strips.....
- Shrimp & Scallops.....
- Shrimp & Oysters.....
- Scallop & Oysters.....
- Fried Catfish.....
- Gator Dinner.....
- Fish & Chips.....

Norfolks

All served with choice of french fries, parsley potatoes, baked potato, seasonal vegetables or rice, with hush puppies and coleslaw.

- Jumbo Lump Crabmeat.....
- Jumbo Shrimp (Norfolk or Scampi).....
- Shrimp, Scallops, Jumbo Lump Crab.....
- Shrimp, Scallops, Lobster.....
- Sea Scallops.....
- Shrimp & Scallops.....
- Baby Maine Lobster Tails.....

Baked Seafood Platters

All served with choice of french fries, parsley potatoes, baked potato, seasonal vegetables or rice, with hush puppies and coleslaw.

- Roy's Jumbo Lump Crab Cakes.....
- Stuffed Shrimp (Shrimp, Scallops and Blue Crab Stuffing) ..
- Stuffed Flounder (Shrimp, Scallops and Blue Crab Stuffing)
- Stuffed Grouper (Shrimp, Scallops and Blue Crab Stuffing)
- Filet of Grouper.....
- Filet of Flounder.....

Steamed Pots *The ultimate in appetizers.*

- Oysters 1 dozen
- Oysters 2 dozen
- Oysters 3 dozen
- Steamed Clams (1 dozen).....
- Mussels New England Cultured 2 dozen.....

House Specialties

Seafood Paella.....
Baby Maine lobster, shrimp, mussels, calamari, andouille sausage

8 oz Colorado Filet Mignon.....
buttermilk mashed potatoes, with hush puppies and cole slaw. Add grilled shrimp \$ 5.95

Au Gratin Platters

All served with choice of french fries, parsley potatoes, baked potato, seasonal vegetables or rice, with hush puppies and coleslaw.

Jumbo Shrimp

Sea Scallops

Baby Maine Lobster Tails

Shrimp, Scallop & Lobster Combination

Shrimp, Scallop & Grouper Combination

Chargrilled Platters

All served with choice of french fries, parsley potatoes, baked potato, seasonal vegetables or rice, with hush puppies and coleslaw.

Tilapia (Grilled or Blackened).....

Garlic Grouper Dinner.....

Charbroiled Grouper.....

Blackened Grouper Dinner.....

Chicken Teriyaki (2-6 oz. chicken breast).....

Chicken (grilled or blackened).....

Seafood Kabob Shrimp, Grouper & Lobster.....
(with teriyaki pineapple topping)

Catfish (grilled or blackened).....

Creek Combo Pots For 2 people

Basic Pot(no toppings).....

No substitutions please

Each pot contains:

2 dozens unshucked steamed oysters, 1/2 lb. peel & eat shrimp, 2 ears fresh corn on the cob, onions & celery, and fresh baked garlic bread.

Steamed Clams(1 dozen).....

Snow Crab (1 lb.).....

Stone Crab Claws (seasonal).....

Alaskan King Crab (1lb.).....

1/2 Pound Sea Scallops.....

Steamed Seafood Platters

All served with choice of french fries, parsley potatoes, baked potato, seasonal vegetables or rice, with hush puppies and coleslaw.

Snow Crab (1 lb.).....

Stone Crab Claws (seasonal).....

Alaskan King Crab (1lb.).....

Steamed Shrimp Dinner Peel and eat (1/2lb.).....

Beer Boiled Shrimp Dinner Peel and eat (1/2lb.).....

Maryland Spiced Shrimp

Dinner Peel and eat (1/2lb.).....

Garlic Shrimp Dinner Peel and eat (1/2lb.).....

Maine Lobster Dinner (1.25 lb.).....

Pasta

All served with garlic bread and choice of marinara sauce or alfredo sauce.

Seafood Fettuccini (Shrimp, Scallops and Grouper).....

Shrimp Fettuccini.....

Chicken Fettuccini (Blackened or Grilled)

Lobster Fettuccini.....

Little Mates Menu

Children 12 yrs or under

Fish & Chips

Hot Dog

Hamburger

Pasta

Clam Strips

Chicken Fingers

Fried Shrimp

Grilled Cheese

All dinners served with fries (excluding pasta) and soft drink.
All dinners served in a beach pail with a shovel (excluding pasta).

\$

No Adults Please

Side Orders

Homemade Onion Rings

French Fries.....

Parsley Potatoes.....

Rice.....

Coleslaw.....

Potato Salad.....

Fresh Corn on the Cob.....

Fresh Baked Garlic Bread.....

Loaded Baked Potato (Served after 4pm).....

Buttermilk Mashed Potatoes (Served after 4pm).....

Baked Potato (Served after 4pm).....

Seasonal Vegetables.....

Hush Puppies.....

Cottage Cheese.....

Apple Sauce.....

Seasonal Fruit.....

Desserts

Chocolate Mud Pie.....
Ice cream

Key Lime Pie.....

Vanilla Bean Ice Cream

Root Beer Float.....

Vanilla Bean Cheesecake

Ask About Our Fish Bowl Drinks

(serves 2-4)

**Blue Bayou
Coronarita**



Please ask servers about our daily specials.

Carry Out: Add \$.50 /order

No personal checks. Parties of 6 or more there will be an 18% service fee added.

Please visit our website at:

www.creekseafood.com



www.tablesrq.com



www.creeksidetrader.com

Ultimate

Creek Burger

1/2 pound of ground chuck, covered with cheese, mushrooms, onions, lettuce & tomato, with french fries

\$

Ultimate Creek

Dog

1/4 pound hot dog, covered with cheese, mushrooms, onions, with french fries

\$

Please visit our sister restaurant & gift shop

Beverages For Your Enjoyment!

Beers

Imported Beers -*bottle*

Amstel Light
 Heineken
 Kirin Ichiban
 Corona & Corona Light
 Samuel Adams (Domestic)
 Haake Beck N.A.
 Seagram's Wild Berries (Malt Beverage)

Domestic Beers -*bottle*

Michelob Light
 Budweiser- Bud Light- Bud Light Lime
 Miller Lite
 Coors Light
 O'Doul's N.A.
 Michelob Ultra

Draft Beers

	Pint	Pitcher
Budweiser & Bud Light		
Miller Lite		
Michelob Ultra		
Amber Bock		
Islamorada Ale		
Sweet Water IPA		
Shock Top		
Yuengling		
Stella Artois		
Beer of the Month		(Ask Server)
Phillippi Creek Brew		(Ask Server)

Full Service Bar Available



Wines

We have chosen these wines to best suit our seafood!

House Wines	Glass	1/2 Liter	Full Liter	Featured Varietals	Glass	Bottle
Chablis.....				Pinot Grigio.....		
Blush.....				Riesling.....		
Sangria.....				Sauvignon Blanc.....		
		Glass	Bottle	Chardonnay.....		
White Zinfandel.....				Pinot Noir.....		
Chardonnay.....				Merlot.....		
Merlot.....				Cabernet Sauvignon.....		

Champagne

Featured Bottle.....
 Featured Split.....

Other Beverages

with free refills			
Pepsi-Diet Pepsi	Brewed Iced Tea	Pineapple Juice	Bottled Sparkling Water & Bottled Water Bottled Root Beer
Sierra Mist (No caffeine)	Coffee	Orange Juice	
Mountain Dew		Tomato Juice	
Lemonade		Grapefruit Juice	
		Hot Tea	
		Milk	