

# Phillippi Creek Willage MENU

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

## Hot Appetizers

Shrimp & Spinach Fondue Flatbread  
Short Rib Spring Roll  
Fried Oyster Appetizer  
Fried Calamari  
Oysters Rockefeller half dozen  
Fried Gator  
Steamed Shrimp (1/4 pound-peel & eat)  
plain, garlic, Maryland spiced or beer boiled  
Roy's Lump Crab Cake  
Fried Smelt  
Fried Chicken Fingers  
Grilled Jamaican Jerk Wings  
Crispy Buffalo Wings  
Mozzarella Sticks  
Clam Strips

## 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  
Jumbo Lump Crab Meat Cocktail  
Seafood Tower (for 2 people)  
Oysters on the Half Shell  
Clams on the Half Shell  
Jumbo Shrimp Cocktail  
Jumbo Lump Crab Meat Cocktail  
King Crab

**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.**

## Specialty Salads

Grilled Tilapia Santa Fe Salad  
grilled pineapple black bean salsa, avocado, queso blanco  
crispy tortillas, roasted heirloom tomato vinaigrette  
Florida Cobb Salad  
crispy Grouper bits, applewood smoked bacon, egg, avocado,  
mango, maytag bleu, valencia orange vinaigrette  
Cowboy Steak Salad  
New York Strip, maytag bleu, cucumber, asparagus, tomato,  
crispy shoestring potatoes, chipotle ranch  
Calypso Salmon Salad  
tomatoes, cucumber, green beans, chick peas, sweet plantains,  
Key West Vinaigrette  
Seared Ahi Tuna Salad  
straw mushrooms, snow peas, pineapple, sesame teriyaki vinaigrette  
Shrimp Salad Plate  
seasonal fruit, roasted vegetable pasta salad, organic greens  
Blue Crab Salad Plate  
seasonal fruit, roasted vegetable pasta salad, organic greens  
Free Range Chicken Salad Plate  
seasonal fruit, roasted vegetable pasta salad, organic greens  
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

Scallops (Canadian Sea)

### Grouper Fingers Market Price

### Jumbo Butterfly Shrimp Market Price

Soft Shell Crab (Seasonal, Fried or Sauteed)

Flounder (New England)

### Clam Strips

### Shrimp & Scallops

### Shrimp & Oysters

### Scallop & Oysters

### Fried Catfish, Gator Dinner

### Fish & Chips

## **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)

Homemade Organic Chicken Soup  bowl

## **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

## **Seafood Sandwiches**

*Served with choice of fries or potato salad*

Crab Cake Sandwich

Fried Flounder Sandwich

Soft Shell Crab Sandwich

Fried Oyster Sandwich

Grouper Sandwich

Blackened, Chargrilled or Fried

Shrimp Salad Sandwich

Blue Crabmeat Salad Sandwich

Snapper Parmesan Sandwich

## **Chargrilled & Specialty Sandwiches**

*Served with choice of fries or potato salad*

Hamburger  (1/3 lb ground chuck)

Cheeseburger  (1/3 lb ground chuck)

Jumbo Hot dog  (1/4 lb)

NY Strip Steak Sandwich  (6oz w/onion rings & french fries)

Free Range Chicken Salad Club

Cuban Sandwich

Grilled Chicken Caesar Club

Applewood smoked bacon, cheese, lettuce, tomato

## **Norfolks**

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

Blue Crabmeat

Jumbo Shrimp  (Norfolk or Scampi)

Combination  (Shrimp, Scallops, Blue Crab)

Combination  (Shrimp, Scallops, Lobster)

Canadian Sea Scallops

Shrimp & Scallops

Sauteed Baby 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 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

A menu sign for children 12 years or under. The sign features a background image of a scallop. The text is arranged in two columns. The price \$6.95 is prominently displayed at the bottom left, and the phrase 'No Adults Please' is at the bottom right. The sign also includes a note that all dinners are served with fries (excluding pasta) and a soft drink.

**Little Mates Menu**  
Children 12 yrs or under

Fish & Chips	Clam Strips
Hot Dog	Chicken Fingers
Hamburger	Fried Shrimp
Pasta	Grilled Cheese

All dinners served with fries (excluding pasta) and soft drink

**\$6.95** **No Adults Please**

## House Specialties

### Shrimp Jambalaya

jumbo shrimp, andouille sausage, creole rice

### Maui Seafood Stir Fry

choice of shrimp or scallops, lobster \$2.50 extra  
steamed jasmine rice, snow peas, straw mushrooms

### Steak & Shrimp

chargrilled 14 oz. N.Y. strip, jumbo shrimp, cole slaw, choice of side

### 14 oz. New York Strip

buttermilk mashed potatoes, with hush puppies & cole slaw

### Lobster Fra Diavolo

### Baked Seafood Trio

salmon, mahi mahi, grouper

### Country Fried Gator

tasso gravy, mashed potatoes, hush puppies & cole slaw

## 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

## 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

## 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.)

### Ultimate Creek Burger

1/3 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

## 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 Fudge Brownie

Ice cream, caramel

### Apple Cobbler

vanilla ice cream

### Banana Split Sundae

banana ice cream, vanilla ice cream, chocolate, candied nuts

### Key Lime Pie

### Vanilla Bean Ice Cream

### Root Beer Float

***Please ask servers about our daily specials.***

***Carry Out: Add \$.50 /order***

***No personal checks. Parties of 6 or more 17% gratuity added***

# *Beverages For Your Enjoyment!*

## *Beers*

### **Imported Beers -*bottle***

Amstel Light  
Heineken  
Kirin Ichiban  
Corona & Corona Light  
Samuel Adams (Domestic)  
Haake Beck N.A.  
Bacardi Silver (Malt Beverage)

### **Domestic Beers -*bottle***

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

### **Draft Beers** Pint or Pitcher

Budweiser & Bud Light  
Miller Lite  
Michelob Ultra  
Amber Bock  
Landshark Lager  
Samuel Adams  
Shock Top  
Newcastle  
Yeungling  
Phillippi Phil's Brew (Ask Server)  
Featured Beer (Ask Server)

## *Wines*

\$2.50 \$2.50

We have chosen these wines to best suit our seafood!

### **House Wines** Glass, 1/2 Liter, Full Liter

Chablis  
Blush  
Sangria  
Glass Bottle  
White Zinfandel  
Chardonnay  
Merlot

### **Featured Varietals**

Glass, Bottle  
Pinot Grigio  
Riesling  
Sauvignon Blanc  
Chardonnay  
Pinot Noir  
Merlot  
Cabernet Sauvignon

**Champagne**—Featured Bottle, Featured Split

## *Other Beverages*

Pepsi-Diet Pepsi Brewed  
Sierra Mist (No caffeine)  
Mountain  
Lemonade

Iced Tea  
Hot Tea  
Dew Coffee  
Milk

Pineapple Juice  
Orange Juice  
Tomato Juice  
Grapefruit Juice

Bottled Sparkling Water  
& Bottled Water

Bottled Root Beer