



Raw Bar

LITTLE NECK CLAMS

Half Dozen \$10 | Dozen \$18

OYSTERS

Half Dozen \$14 | Dozen \$24

SHRIMP COCKTAIL

\$16

Appetizers

WINGS

House special, traditional, or sweet and spicy. \$13

STEAK TACOS

Skirt steak with roasted peppers, chipotle mayo and melted cheese. \$15

FISH TACOS

Ask your server for tonight's option. \$15

STEAK EGGROLLS

Two eggrolls filled with skirt steak, shallots and American cheese. \$14

BURRATA PESTO

Homemade pesto spread over toast and topped with a fresh slice of tomato and burrata. \$14

FRIED PROSCIUTTO MOZZARELLA BITES

Fried mozzarella cheese wrapped with prosciutto served with marinara sauce. \$13

TUNA AND SALMON SASHIMI

Sushi grade salmon and yellowfin tuna, thinly sliced over cucumbers and jalapeño slices with a side of seaweed salad and

STEAMED CLAMS

Little neck clams steamed in a white garlic sauce. \$12

CRAB CAKE

Jumbo lump crab cake topped with guacamole and a side arugula salad with truffle vinaigrette. \$15

CALAMARI

Fried calamari with cherry peppers and a homemade jalapeño mayo. \$13

MUSSELS

White garlic, fra diavolo or chorizo topped with parmesan cheese and a side of garlic toast. \$15

SCALLOPS

Seared scallops served over a cauliflower purée with a balsamic glaze. \$15

CHEESE PLATE

A seasonal rotation of assorted cheeses served with apples, pears, honey and toast points. \$15

*Deluxe: Add prosciutto, soppressata, capicola with pickles and olives. \$11

CORN ON THE COB

Choice of truffle parmesan, buffalo gorgonzola, or mexican street corn. \$6

Salads / Soups

*Add chicken, steak, shrimp or salmon to any salad.

GOAT CHEESE SALAD

Goat cheese with beets and spicy almonds over a bed of mixed greens with balsamic dressing. \$13

WATERMELON SALAD

Chopped watermelon and cucumbers with goat cheese, shallots and a lemon vinaigrette dressing. \$13

CAESAR SALAD

Parmesan cheese and croutons with caesar dressing over romaine lettuce. \$9

BBQ CHICKEN SALAD

Grilled chicken, black beans, corn, tomato, cheddar jack cheese and tortilla strips with ranch dressing and bbq sauce over romaine lettuce. \$16

CRAB AND AVOCADO SALAD

Served over arugula and a balsamic vinaigrette. \$15

LOBSTER CHOWDER

Lobster chunks, corn and potato. \$9

FRENCH ONION SOUP

Traditional crock. \$9

Burgers / Sandwiches

All burgers and sandwiches come with a choice of a green salad or french fries.

*Yucca fries add \$4

*Sweet potato fries add \$2

CREEK BURGER

Brioche bun, bacon, frizzled onion, tomato and swiss cheese. \$15

*UPGRADE TO KOBE BEEF ADD \$10

JALAPEÑO JACK BURGER

Brioche bun, jalapeño, bacon, tomato, frizzled onion and jack cheese with a chipotle mayo. \$15

*UPGRADE TO KOBE BEEF ADD \$10

SHRIMP AND CHORIZO BURGER

Shrimp and chorizo patty topped with jalapeño coleslaw served on a brioche bun. \$16

TUNA BURGER

Yellowfin tuna topped with fresh avocado slices and fried seaweed salad on a pretzel bun, drizzled with a spicy soy sauce. \$17

VEGGIE BURGER

Brioche bun, sliced avocado and tomato. \$15

LOBSTER ROLL

Lobster, celery, chives and a chipotle mayo served with shoestring fries. \$22

HALIBUT SANDWICH

Lightly fried with tomato, onion, lettuce and a homemade tartar sauce served with shoestring fries. \$16

RUEBEN

Corn beef, sauerkraut, swiss cheese and Russian dressing. \$16

STEAK SANDWICH

Skirt steak on garlic bread with sautéed onions and mushrooms, melted mozzarella cheese. \$16

GRILLED CHICKEN SANDWICH

Grilled chicken and prosciutto with fresh mozzarella and roasted red peppers on a baguette with balsamic vinaigrette. \$16

Weekend Ribs

Friday and Saturday only

Side of corn bread and mac & cheese
Full rack \$29 | Half rack \$16

Steaks

NY STRIP

16 oz \$34

RIBEYE

16 oz \$33

FILET

10 oz \$35
14 oz \$45

SKIRT

16 oz \$28

*Add lobster tail to any steak \$22

*Add scallops(2) or shrimp(3) \$6

Steaks come with a roasted shallot and mashed potatoes along with your choice of one sauce on the side:

Horseradish cream sauce, herbed truffle butter, chimichurri sauce, demi glaze, traditional steak sauce.

Sides

SAUTÉED MUSHROOMS AND ONIONS \$8 | CREAMED SPINACH \$10 | GARLIC BROCCOLI \$8 | 4 CHEESE MAC AND CHEESE \$9 | TRUFFLE BRUSSEL SPROUTS \$10 { WITH PARMESAN CHEESE } | YUCCA FRIES \$8

Entrees

FAJITAS

Steak \$26 | Chicken \$23 | Shrimp \$28 | Salmon \$26 | Combo \$30 | Served with a side of guacamole and sour cream.

SALMON FILLET

Seared endives, sautéed sea beans, and a lemon caper sauce. \$26

PAN SEARED SCALLOPS

Served over succotash and drizzled with a sorrel sauce. \$25

GRILLED YELLOWFIN TUNA

Yellowfin tuna served over ratatouille. \$25

SEAFOOD PASTA

Mussels, clams, calamari, shrimp and scallops served over linguini with marinara or white wine sauce. \$25

HALIBUT

Grilled shrimp and steamed clams served over sautéed spinach. \$25

GARLIC CHICKEN

Served over grilled eggplant and zucchini topped with a garlic sauce. \$23

LOBSTER MAC & CHEESE

Lobster chunks mixed with our 4-cheese macaroni and cheese. \$22

**PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES
GLUTEN-FREE BUNS AND PASTA AVAILABLE UPON REQUEST