


the deck

AT FRANKLIN CREEK

(912) 598-3502

Coffee	12 oz	20 oz
Fresh Brewed	3	4
Light– Fair Trade Rainforest Alliance or Dark– Café Vecchio		
Cappuccino	4	5
Latte or Macchiato	4	5
Americano	3	4
Hale Tea Co. Hot Tea's	3	
Hot Chocolate	3	3.75
Whole, 2%, Skim, Half & Half, Heavy Cream		
Premium "Milk" Options: Almond, Soy, Oat		.50
Add Ons		
Single Espresso		1
Double Espresso		1.75
Flavored Syrups		.75

Lunch Entrees




Buffalo Chicken Mac & Cheese	12.50
Jalapeno Beer Cheese, Crispy Buffalo Chicken Bacon, Parsley, Bread Crumbs	
New Orleans Shrimp Po' Boy*	14
Shredded Iceberg Lettuce, Sliced Tomato Creole Remoulade, Hoagie Roll	
Quinoa Fritters 	12
Tomato and Chickpea Chutney, Balsamic Glaze	
Blackened Chicken Quesadilla	14
Sauteed Onions, Peppers, Jalapeno Peppers Whole Wheat Tortilla Served with Pico de Gallo and Sour Cream	

Specialty Coffee

Tuxedo Mocha Latte or Cappuccino	4.75/5.75
Equal parts White & Dark Chocolate Espresso Steamed or Frothed Milk	
Café Mocha	4.75/5.75
Dark Chocolate, Espresso, Steamed or Frothed Milk	
Peppermint Mocha	4.75/5.75
Dark Chocolate, Peppermint Syrup, Espresso Steamed or Frothed Milk	
Lavender Mocha	4.75/5.75
House made Lavender Syrup, Dark Chocolate Espresso, Steamed or Frothed Milk	
London Fog	4.75/5.75
Landings Blend Gray Tea from Hale Tea Co Honey Vanilla Syrup, Steamed Milk	
Caramel Macchiato	4.75/5.75
Caramel Syrup, Espresso, Caramel Sauce Frothed Milk	
Chai Latte or Cappuccino	4.75/5.75
Chai, Steamed or Frothed Milk *Add Espresso for \$1	
Toffee Latte or Cappuccino	4.75/5.75
Caramel Syrup, Hazelnut Syrup, Espresso Steamed or Frothed Milk	

Little Deckers

For Children 12 & Younger, Served with a side

Nathan's Hot Dog	7
Peanut Butter & Jelly 	6
Chicken Fingers	7
Mini Burger*	7
Grilled Cheese 	7
Mac & Cheese 	7
Individual Pizza– Cheese or Pepperoni	7
(Does not include a side)	

Pizzas

	10"	18"		10"	18"
Cheese	10	16	BUILD YOUR OWN PIZZA		
Pepperoni	11	17	Comes with Sauce & Mozzarella	10	16
Margherita	11	17	Marinara, White or Garlic Oil		
Italian Sausage & Mushrooms	11	17	Meats	.75	1.25
Four Cheese White	11	17	Bacon, Sausage, Pepperoni, Ham Chicken, Ground Beef		
Veggie Lovers 	13	19	Extra Cheese	.50	.75
Meat Lovers	14	20	Mozzarella, Parmesan, Ricotta, Feta		
Supreme	14	20	Extras	.50	.75
Grilled Chicken & Pesto	13	19	Onions, Mushrooms, Spinach, Broccoli Artichoke Hearts, Banana Peppers, Black Olives Green Bell Peppers, Tomatoes, Basil, Jalapenos Sweet Red Peppers, Pineapple, Anchovies		
Chicken Bacon Ranch	13	17			
Greek	14	20			

Try our 12" Cauliflower Crust \$3 or Vegan Cheese \$2

For our guests with allergies, please inquire with your server on available options prepared by the Chef.
We take dietary preferences & restrictions very seriously. Unfortunately, cross-contact with other ingredients may occur.
Regrettably, we cannot guarantee the complete absence of allergens.

*Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria, which may cause serious illness.

 Gluten Free

 Vegetarian

 Vegan

8/11/2023

Skidaway Scramble

1/2 Sandwich served with Side Salad or Cup of
Chef's Feature Soup

BLT	8
Turkey & Swiss	8
FC Grilled Cheese	11
Classic Grilled Cheese	8

Greens n' Such

Greek Salad 🍷	12
Romaine, Feta, Red Onion, Cucumbers Green Olives, Cherry Tomatoes Banana Peppers, Greek Vinaigrette	
Sweet Beet with Salmon* 🍷	14
Atlantic Salmon, Sweet & Spicy Pecans Green Apple, Crumbled Blue Cheese Fresh Greens, Strawberry-Poppy Seed Dressing	
Summer Citrus Salad	13
Mixed Greens, Mandarin Segments Red Grapefruit Segments Shredded Carrots, Crumbled Feta Candied Pecans, Citrus Vinaigrette	
Spring Southwest Salad with Chicken	13
Romaine, Avocado, Pico de Gallo Black Beans, Queso Fresco Sweet Corn Kernels, Chipotle Ranch	
Blackened Salmon Caesar*	14
4 oz Blackened Atlantic Salmon Homestyle Croutons, Parmesan Romaine, House Caesar Dressing	
Classic Cobb 🍷	13
Grilled Chicken, Tomatoes, Bacon Avocado, Hard Boiled Egg, Romaine Blue Cheese Crumbles & Dressing	
Thai Chicken Salad	13
Crunchy Noodles, Carrot Shredded Red & Green Cabbage Edamame, Green Onion Romaine, Thai Peanut Vinaigrette	
Tuna Poke Bowl*	16
4 oz Diced Ahi Tuna, Wild Rice Blend Sesame Ginger Marinade Cherry Tomato, Cucumber, Avocado Radish, Toasted Pepitas, Sesame Seeds	
BBQ Chickpea Salad 🌱	12
Romaine Lettuce, BBQ Chickpeas, Corn Red Onion, Carrot, Green Onion Avocado, Cilantro, Tahini Ranch Dressing	
Add Ons:	
Black Bean Burger 🌱	5
Grilled Chicken	6
Shrimp (Crispy or Grilled)*	9
Atlantic Salmon*	9
Impossible Patty 🌱	7

Snacks

Buffalo Cauliflower Bites 🌱	7
Onion Ring Basket 🌱	8
Bavarian Pretzels 🌱	7
Add Beer Cheese + \$3	
Tortilla Chips & Salsa 🌱	8
Red Pepper Hummus 🌱	10
Celery, Cherry Tomato, Carrot Served w/ Toasted Pita	
Crab Rangoon	9
Served with Sweet and Sour Chili Sauce	
Fried Zucchini Crisps w/ Marinara	8
Mozzarella Stix w/ Marinara	9
Wings 6 for \$8/ 12 for \$14	
Buffalo, Lemon Pepper, Dry Rub, BBQ Sweet Thai Chili, Teriyaki, Sweet Heat	

Handhelds

Includes Choice of Side— *Premium Sides \$2.00 Additional Charge

The Deck Burger*	13
8 oz Ground Short Rib & Chuck Patty, Leaf Lettuce Tomato, Red Onion Brioche Bun	
Impossible Burger 🌱	14
Leaf Lettuce, Tomato, Red Onion, Vegan Brioche Bun	
TLC Black Bean Burger 🌱	11
Leaf Lettuce, Tomato, Onion, Chipotle "Aioli", Vegan Brioche Bun	
Boars Head Corned Beef Reuben	13
Sauerkraut, 1000 Island Dressing, Swiss Cheese, Rye Bread	
Boneless Fried Chicken Sandwich	15
Topped w/ Southern Coleslaw, Siracha Mayo, Brioche Bun	
Grilled Cheese 🌱	8
Cheddar, Sour Dough Bread Add Bacon or Griddled Tomatoes + \$1	
BLT	8.25
Add Avocado- \$1.00	
Chicken Caesar Wrap	11
House Made Caesar Dressing, Parmesan, Romaine Whole Wheat Wrap	
Franklin Creek Short Rib Grilled Cheese	15
Shredded Beef Short Rib, Caramelized Onion, Arugula White Cheddar Cheese, Toasted Ciabatta Bread	
Chicken Salad Sandwich	11
Chicken Salad with Tarragon, Chives, Parsley Red Onion, Celery, Whole Wheat Bread	
Buffalo Chicken Wrap	11
Crispy Chicken, Buffalo Ranch, Romaine, Tomatoes Shredded Cheddar	
The Landings Gyro	11
Seasoned Lamb or Marinated Chicken, Feta Cheese Tzatziki, Banana Pepper Relish, Toasted Pita	
Fried Green Tomato Sandwich	13
Golden Fried Green Tomatoes, Bitter Greens Bacon Jam, Goat Cheese Toasted Sourdough	
The Deck Club Sandwich	13
Boar's Head Ham & Turkey, Bacon, Lettuce, Tomato American Cheese, Mayonnaise, Sourdough Bread	
1/4 lb Nathan's All Beef Hot Dog	7
5 Pc Chicken Fingers	10

Soups & Sides

*Premium Sides \$2.00 Additional Charge

Fully Loaded Chili	7 *	Chef's Feature Soup	5 *
Side House Salad	5 *	Side Caesar Salad	5 *
Sweet Potato Fries	5 *	Sautéed Vegetable Medley	5 *
Mac & Cheese	4	Tater Tots	4
Southern Cole Slaw	4	French Fries	4
Fresh Seasonal Fruit	4	Miss Vickies Potato Chips	3

Dinner Entrees

Available after 4 PM

Creamy Chicken & Gnocchi	16
Calabrian Peppers, Sauteed Spinach Mushrooms, Parmesan Cream Sauce	
Grilled Mahi Mahi	17
Summer Succotash, Citrus Chutney	