# **STARTERS**

## \*Steamed Prince Edward Island Mussels 18

White Wine, Garlic Shallot, Focaccia ( Available upon request)



### \*Lowcountry Oysters Rockefeller 18

Half Dozen House Oysters Parmesan Spinach, Tasso Ham

### Baked Jumbo Lump Crab Cake 18

Mango Salsa Red Pepper Coulis, Remoulade Available as Entrée (2) 36

#### Fried Calamari 15

Chicago Style Chow Chow Red Peppers, Parsley Butter Lemon, Remoulade

## Citrus Marinated Hearts Of Palm 13

Cilantro, Shallot, Red Pepper Mango, Olive Oil, Sea Salt Wonton Chips

# SOUP &

# **SALADS**

New England Clam Chowder 7/11

Wedge Salad 8/11 🧶

Bleu Cheese, Red Onions, Cherry Tomatoes Bacon, Iceberg Lettuce Bleu Cheese Dressing

Soup of the Day 5/9

#### \*Classic Caesar Salad 7/10

Shaved Parmesan Cheese Focaccia Croutons Hearts of Romaine Caesar Dressing



#### Crab Esquite Salad 22 🧶

Jumbo Lump Crab, Charred Corn, Lime Aioli Cotija Cheese, Avocado, Pickled Onions Romaine Lettuce, Ancho Vinaigrette

## 

Cherry Tomatoes, Cucumber Shaved Carrot, Sliced Red Onion Mixed Greens, Balsamic Dressing

For our members with life-threatening allergies, please request to speak with the Chef directly.

# RAW

# BAR

## \*Smoked Salmon Carpaccio 16

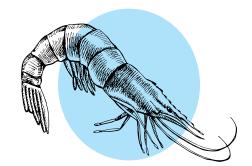
Wasabi Aioli Fried Capers, Lemon

## **Blue Crab Claws** 1/4 lb 14 ½ lb 28

Mustard Sauce, Lemon

## \*Tuna, Crab & Avocado Tower 20

Mango, Bell Pepper, Wasabi Aioli Honey Soy Reduction, Sesame **Wonton Chips** 



## Shrimp Cocktail 14 (%)

Half Dozen Large Shrimp Housemade Cocktail Sauce Lemon

## \*Middle Neck Clams 2/each

#### \*Seafood Tower 69

Six House Oysters Three of Each Daily Oyster Twelve Blue Crab Claws Twelve Middle Neck Clams Half Dozen Shrimp Cocktail Served with Lemon, Horseradish Cocktail Sauce, Mignonette

\*Please See Table Tents for Our Current Selection of Oysters \*

# **Building A Sustainable Community**

The Deer Creek Clubhouse is now a proud participant of rebuilding Georgia's oyster reefs by returning recycled shell to coastal marshes in partnership with UGA Marine Extension and Georgia Sea Grant's Shellfish Research Lab on Skidaway Island.

Each week, researchers at the lab collect buckets of shells from Deer Creek that will be placed along the shoreline in the intertidal zone.



The oysters will be exposed at low tide and submerged at high tide, according to Tom Bliss, UGA Shellfish Research Lab director.

Recycled shell provides a perfect place for oyster larva to cement themselves and grow, eventually forming new oyster reefs, which provide a wealth of benefits to the coastal ecosystem and communities. They prevent erosion by stabilizing shorelines, provide habitat for fish and crabs, and improve water quality by filtering pollutants from waterways.

Returning oyster shell to estuaries and building new reefs will grow Georgia's wild population, which declined in the mid-1900s due to overharvesting, disease and habitat degradation.

"Today, shell recycling is happening throughout the state thanks to Marine Extension and Georgia Sea Grant, the Georgia Department of Natural Resources, and Shell-to-Shore," said Bliss. "We're working collaboratively to support this key estuarine species."

By participating in this effort, The Club is diverting thousands of pounds of shells from the landfill and reconnecting them to their coastal home.



# WINE

# LIST

SPARKLING			PINOT NOIR		
Fantinel Prosecco, Italy	9.5	34	R. Stuart & Co. Big Fire	12.5	46
Segura Vuidas Brut Rosé, Renedés, Spain	9.5	34	Willamette Valley, Oregon		
Veuve Clicquot Brut Yellow Label, France		62	Meiomi, California	12.5	46
			Fess Parker, Santa Rita Hills, California	19	70
PINOT GRIGIO					
Landings Private Label, California	7.5	24	MERLOT		
Maso Canali, Trentino, Italy	12.5	46	Landings Private Label, California	7.5	24
Santa Margherita, Valdadige, California	16	59	Sterling, California	9.5	_
	10	3,	Parcel 41, Northcoast, California	12.5	
SAUVIGNON BLANC					
Landings Private Label, California	7.5	24	CABERNET SAUVIGNON		
Stoneleigh, Marlborough, New Zealand	9.5	34	Quilt, Napa Valley, California	16	59
Ferrari-Carano Fumé Blanc, California	9.5	34	Austin Hope, Paso Robles, California	18	72
Terrair Carario Farric Blaric, Camorria			, tastii i tope, i aso ttosies, camorna	10	
CHARDONNAY			ADDITIONAL REDS		
	7.5	24	Landings Red Blend, California	7.5	24
Landings Private Label, California	7.5 12.5		Landings Red Blend, California Cigar Box, Malbec, Mendoza, Argentina	7.5 9.5	_
Landings Private Label, California Sonoma-Cutrer, Sonoma County, California	12.5	46	Landings Red Blend, California Cigar Box, Malbec, Mendoza, Argentina	7.5 9.5	24 34
Landings Private Label, California Sonoma-Cutrer, Sonoma County, California Fess Parker, Santa Barbara, California	12.5 12.5	46 46	Cigar Box, Malbec, Mendoza, Argentina		_
Landings Private Label, California Sonoma-Cutrer, Sonoma County, California	12.5	46 46	Cigar Box, Malbec, Mendoza, Argentina  NON-ALCOHOLIC	9.5	34
Landings Private Label, California Sonoma-Cutrer, Sonoma County, California Fess Parker, Santa Barbara, California Lifevine Sugar Free, California	12.5 12.5	46 46 46	Cigar Box, Malbec, Mendoza, Argentina  NON-ALCOHOLIC  Geisen Sauvignon Blanc, New Zealand	9.5 9.5	34
Landings Private Label, California Sonoma-Cutrer, Sonoma County, California Fess Parker, Santa Barbara, California Lifevine Sugar Free, California Duckhorn, Napa Valley, California	12.5 12.5 12.5	46 46 46	Cigar Box, Malbec, Mendoza, Argentina  NON-ALCOHOLIC  Geisen Sauvignon Blanc, New Zealand Ariel Cabernet Sauvignon, California	9.5 9.5 9.5	34 34 34
Landings Private Label, California Sonoma-Cutrer, Sonoma County, California Fess Parker, Santa Barbara, California Lifevine Sugar Free, California Duckhorn, Napa Valley, California	12.5 12.5 12.5	46 46 46 59	Cigar Box, Malbec, Mendoza, Argentina  NON-ALCOHOLIC  Geisen Sauvignon Blanc, New Zealand	9.5 9.5	34
Landings Private Label, California Sonoma-Cutrer, Sonoma County, California Fess Parker, Santa Barbara, California Lifevine Sugar Free, California Duckhorn, Napa Valley, California  ADDITIONAL WHITES & RC Bauer Haus Riesling, Germany	12.5 12.5 12.5 9.5	46 46 46 59	Cigar Box, Malbec, Mendoza, Argentina  NON-ALCOHOLIC  Geisen Sauvignon Blanc, New Zealand Ariel Cabernet Sauvignon, California	9.5 9.5 9.5	34 34 34
Landings Private Label, California Sonoma-Cutrer, Sonoma County, California Fess Parker, Santa Barbara, California Lifevine Sugar Free, California Duckhorn, Napa Valley, California  ADDITIONAL WHITES & RC Bauer Haus Riesling, Germany M. Chapoutier Cotes Du Rhone	12.5 12.5 12.5	46 46 46 59	Cigar Box, Malbec, Mendoza, Argentina  NON-ALCOHOLIC  Geisen Sauvignon Blanc, New Zealand Ariel Cabernet Sauvignon, California	9.5 9.5 9.5	34 34 34
Landings Private Label, California Sonoma-Cutrer, Sonoma County, California Fess Parker, Santa Barbara, California Lifevine Sugar Free, California Duckhorn, Napa Valley, California  ADDITIONAL WHITES & RC Bauer Haus Riesling, Germany M. Chapoutier Cotes Du Rhone Belleruche Rosé, Rhone Valley, France	12.5 12.5 12.5 <b>SÉ</b> 9.5 12.5	46 46 46 59 34 46	Cigar Box, Malbec, Mendoza, Argentina  NON-ALCOHOLIC  Geisen Sauvignon Blanc, New Zealand Ariel Cabernet Sauvignon, California	9.5 9.5 9.5	34 34 34
Landings Private Label, California Sonoma-Cutrer, Sonoma County, California Fess Parker, Santa Barbara, California Lifevine Sugar Free, California Duckhorn, Napa Valley, California  ADDITIONAL WHITES & RC Bauer Haus Riesling, Germany M. Chapoutier Cotes Du Rhone	12.5 12.5 12.5 9.5	46 46 46 59 34 46	Cigar Box, Malbec, Mendoza, Argentina  NON-ALCOHOLIC  Geisen Sauvignon Blanc, New Zealand Ariel Cabernet Sauvignon, California	9.5 9.5 9.5	34 34 34

# SPECIALTY COCKTAILS

## **Blackberry Dream 12**

Longleaf Vodka, Lavender Syrup Muddled Blackberries Splash of Soda

## Blood Orange Old Fashioned 12

Bulleit Bourbon, Winter Syrup Blood Orange

# Lagoon Juice 9

Bacardi Light Rum, Blue Curacao Lime Juice, Sugar Rim



#### **Coastal Tide 12**

Landings Woodford, Simple Syrup 1821 Havana and Hide Bitters Orange Twist

## **Cranberry Thyme G&T 12**

Ford's Gin, Cranberry Juice Orange Juice, Splash of Tonic Thyme Sprig, Cranberries

# **CUSTOMIZE**

# **YOUR ENTRÉE**

Includes Choice of Starch, Vegetable & Sauce

\*Grilled Scottish Salmon 16/28

\*Butter-Basted **Scallops** (6) 37

Fried or Grilled Shrimp (6) 17 (12) 29

\*Pan-Seared **Rainbow Trout** 18/32

\*Fresh Dayboat Special \*MP

\*Grilled CAB Filet Mignon (6 oz) 34 (8 oz) 40

\*Grilled Halibut 38

Sous Vide Bone-In **Chicken Breast** 25

\*Butter & Herb-Basted Pork Tenderloin 25

> Fried Beer **Battered Cod** 26

# Vegetables

Sautéed Spinach **Grilled Asparagus Crispy Brussels** Coleslaw **Heirloom Carrots Haricot Verts** Wild Mushrooms

#### **Starches**

Whipped Yukon Potatoes **Smashed Fingerling Potatoes** French Fries **Buttered Bucatini** Basmati Rice

#### Sauces

Lemon Beurre Blanc Tartar Sauce **Red Pepper Coulis** Alabama White BBQ Sauce Lemon Caper Beurre Blanc Demi Glace

#### **ADDITIONAL SIDE \$5**

Please speak with your server regarding any dietary restrictions.

# CHEF'S ENTRÉE **SELECTIONS**

#### **Chef's Nightly Feature \*Market Price**

#### \*Grilled Scottish Salmon 28

Basmati Rice, Braised Fennel, Brussels Sprouts Wild Mushrooms, Red Pepper Emulsion Lemon Beurre Blanc

#### \*Clams "Casino" Bucatini Pasta 30

Bacon, Pimentos, Shallots, Garlic, Oregano, White Wine Parmesan Cream Sauce, Crispy Prosciutto **Butter Toasted Breadcrumbs** 

#### \*Louisiana Style BBQ Shrimp 32

Polenta, Southern Style Green Beans White BBQ Sauce, Grilled Bread Creole Lemon Butter

#### Fall Rice Bowl 18 🚳



Basmati Rice, Tofu, Brussels Sprouts, Braised Fennel Mushrooms, Baby Carrots, Red Pepper "Aioli"

#### \*Pan-Fried Southern Trout Piccata 18/32

Cornmeal Dusted Trout, Fingerling Potatoes Brussels Sprouts, Tasso Ham Lemon Caper Beurre Blanc

#### \*Grilled Halibut 38 🐠



**Roasted Creamer Potatoes** Sautéed Leeks, Mushrooms, Spinach **Tomato Basil Vinaigrette**