# **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

Soup of the Day 5/9

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

Shaved Parmesan Reggiano Cheese **Focaccia Croutons** Hearts of Romaine **Caesar Dressing** 



# Wedge Salad 8/11 🧐

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

## Crab Esquite Salad 22 🚳



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

## **Deer Creek House Salad** 6/9 **(A)**

Tomato, Cucumber Shaved Carrot, Red Onion Mixed Greens **Balsamic Dressing** 

# **RAW**

# BAR

# \*Smoked Salmon Carpaccio 16

Wasabi Aioli Fried Capers, Lemon

Blue Crab Claws

1/4 lb 14

1/2 lb 28

Mustard Sauce, Lemon

## \*Tuna, Crab & Avocado Tower 20

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

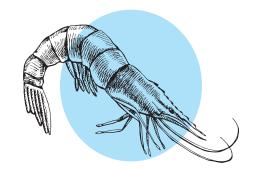


Half Dozen Large Shrimp Housemade Cocktail Sauce Lemon

# \*Middle Neck Clams 2/each

#### \*Seafood Tower 69

6 House Oysters, 3 of Each Daily Oyster 12 Blue Crab Claws 12 Middle Neck Clams Half Dozen Shrimp Cocktail Served with Lemon, Horseradish Cocktail Sauce, Mignonette Mustard Sauce



\*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







# WINE

# LIST

SPARKLING Fantinel Prosecco, Italy Segura Vuidas Brut Rosé, Renedés, Spain Veuve Clicquot Brut Yellow Label Champagne, France	9.5 3· 9.5 3· 6:	4 Willamette Valley, Oregon	12.5 12.5 19	
PINOT GRIGIO & PINOT GR	IS	MERLOT		
Landings Pinot Grigio, California Maso Canali, Pinot Grigio, Trentino, Italy The Four Graces, Pinot Gris Willamette Valley, Oregon	7.5 2 12.5 4 12.5 4	Landings Merlot, California Sterling, California	7.5 9.5 12.5	24 34 46
Santa Margherita Pinot Grigio Valdadige, California	16 5	Quilt, Napa Valley, California Austin Hope, Paso Robles, California	16 18	59 72
SAUVIGNON BLANC Landings Sauvignon Blanc, California Stoneleigh, Marlborough, New Zealand Ferrari-Carano Fumé Blanc, California	7.5 2 9.5 3 9.5 3	4 ADDITIONAL REDS 4 TL C Private Label Blend, CA	7.5 9.5	24 34
CHARDONNAY Landings Chardonnay, California Sonoma-Cutrer, Sonoma County, California Fess Parker, Santa Barbara, California Lifevine Sugar Free, California Duckhorn, Napa Valley, California	7.5 2 12.5 4 12.5 4 12.5 4	6 Ariel Cabernet Sauvignon, California Freixenet Sparkling, Catalonia, Spain	9.5 9.5 9.5	34 34 34

#### ADDITIONAL WHITES & ROSÉ

Bauer Haus Riesling, Germany	9.5	34
M. Chapoutier Cotes Du Rhone	12.5	46
Belleruche Rosé, Rhone Valley, France		

# 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, Big Rock

# Lagoon Juice 9

Bacardi Light Rum, Blue Curacao Lime Juice, Sugar Rim, Lime



#### **Coastal Tide 12**

Landings Woodford, Simple Syrup 1821 Havana and Hide Bitters Big Rock, 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, Crispy Brussels Wild Mushrooms, Red Pepper Emulsion Lemon Beurre Blanc

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

Bacon, Pimento, Shallot, 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, 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