

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

Citrus-Marinated Hearts Of Palm 13

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

Fried Calamari 15

Chicago-Style Chow Chow
Red Peppers, Lemon Butter
Herbs, Caper Remoulade

SOUP & SALADS

Soup of the Day 5/9

Manhattan Clam Chowder 7/11

*Classic Caesar Salad 7/10

Hearts of Romaine, Focaccia Croutons
Shaved Parmesan Cheese
Caesar Dressing

Chopped Wedge Salad 9/12

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

Crab Esquite Salad 22

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

Deer Creek House Salad 6/9

Mixed Greens, Cherry Tomatoes, Cucumbers
Shaved Carrots, Sliced Red Onions
Balsamic Dressing



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

While we take dietary preferences and restrictions very seriously, however, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 3/14/24

RAW BAR

*Pastrami-Style Smoked Salmon 16

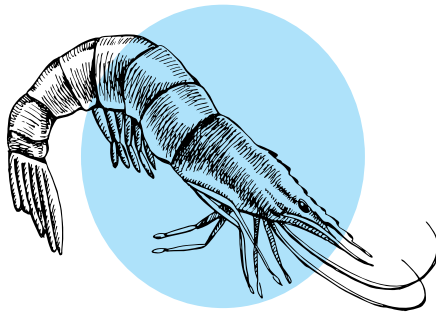
Rye Toast Points, Thousand Island
Cream Cheese, Cucumber
Scallions, Sauerkraut, Lemon

Blue Crab Claws

¼ lb 14

½ lb 28

Mustard Sauce, Lemon



Shrimp Cocktail 14

Half Dozen Large Shrimp
Homemade Cocktail Sauce
Lemon

*Tuna, Crab & Avocado Tower 22

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

*Seafood Tower 69

Six House Oysters
Six of Each Daily Oyster
Twelve Blue Crab Claws
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 home.



WINE LIST

SPARKLING

Fantinel Prosecco, Italy 10 27
 Segura Vuidas Brut Rosé, Renedés, Spain 10 27
 Veuve Clicquot Brut Yellow Label, France 62

PINOT GRIGIO

Landings Private Label, California 8 22
 Maso Canali, Trentino, Italy 13.5 36
 Santa Margherita, Valdadige, California 17 46

SAUVIGNON BLANC

Landings Private Label, California 8 22
 Stoneleigh, Marlborough, New Zealand 10 27
 Ferrari-Carano Fumé Blanc, California 10 27

CHARDONNAY

Landings Private Label, California 8 22
 Sonoma-Cutrer, Sonoma County, California 13.5 36
 Fess Parker, Santa Barbara, California 13.5 36
 Lifestone Sugar Free, California 13.5 36
 Duckhorn, Napa Valley, California 59

ADDITIONAL WHITES & ROSÉ

Bauer Haus Riesling, Germany 10 27
 M. Chapoutier Cotes Du Rhone 13.5 36
 Belleruche Rosé, Rhone Valley, France
 The Four Graces, Pinot Gris 13.5 36
 Willamette Valley, Oregon

PINOT NOIR

R. Stuart & Co. Big Fire 13.5 36
 Willamette Valley, Oregon
 Meiomi, California 13.5 36
 Fess Parker, Santa Rita Hills, California 20 54

MERLOT

Landings Private Label, California 8 22
 Sterling, California 10 27
 Parcel 41, Northcoast, California 13.5 36

CABERNET SAUVIGNON

Twenty Bench, California 13.5 36
 Quilt, Napa Valley, California 17 46
 Austin Hope, Paso Robles, California 19 52

ADDITIONAL REDS

Landings Red Blend, California 8 22
 Cigar Box, Malbec, Mendoza, Argentina 10 27

NON-ALCOHOLIC

Geisen Sauvignon Blanc, New Zealand 10 27
 Ariel Cabernet Sauvignon, California 10 27
 Freixenet Sparkling, Catalonia, Spain 10 27

SPECIALTY COCKTAILS

Painkiller 13

Rum, Pineapple Juice, Orange Juice
 Cream of Coconut, Nutmeg

Reposado Old-Fashioned 16

El Jimador Reposado
 Agave Nectar, Avino Reposado
 Muddled Orange Slices & Cherries
 Orange Bitters

Hole in One 14

Michael Collins Irish Whiskey, Triple Sec
 Apple Juice, Elderflower Cordial
 Tonic, Lemon



Coastal Jewel 14

Pinhook Bourbon, Lemonade
 Pomegranate Juice

Schooner or Later 12

Vodka, Lime
 Strawberry Basil Simple Syrup

CUSTOMIZE YOUR ENTRÉE

Includes Choice of Starch, Vegetable & Sauce

***Grilled Scottish
Salmon**
16/28

***Butter-Basted
Scallops**
(5) 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
Broccolini
Wild Mushrooms

Starches

Whipped Yukon Potatoes
Smashed Fingerling Potatoes
French Fries
Buttered Linguini
Basmati Rice

Sauces

Lemon Beurre Blanc
Tartar Sauce
Lemon Aioli
Demi Glace
Lemon Caper Beurre Blanc

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, Harissa Cauliflower Silken
Broccolini, Olives, Feta, Toasted Almonds
Lemon & Honey Vinaigrette

*Beef Tips Gorgonzola 34

Tenderloin Tips, Fettuccine, Gorgonzola Cream Sauce
Sun-Dried Tomatoes, Fried Basil, Balsamic Reduction

*Chef's Scallops 39

Sweet Potato Purée, Charred Endive, Radicchio
Pancetta, Roasted Spiced Hazelnuts, Lemon Aioli

Tofu Rice Bowl 18

Seared Tofu, Leeks, Mushrooms, Broccolini
Toasted Almonds, Tomato Basil "Aioli"

*Trout Milanese 18/32

Pan-Fried Trout, Potatoes O'Brien, Chorizo Gravy
House Escabeche, Salsa Verde

*Grilled Halibut 38

Smashed Fingerling Potatoes
Sautéed Leeks, Mushrooms, Spinach
Tomato Basil Vinaigrette