

STARTERS

- Lowcountry Oysters Rockefeller*** 18
*Half Dozen House Oysters
Gruyère & Parmesan Mornay Sauce, Spinach, Fennel, Pernod*
- Blue Hill Gold Moules-Frites*** 19
Mussels, Laksa Broth, Cilantro, French Fries, Charred Scallion Aioli
- Lobster & Bacon Hushpuppies** 16
Sweet Corn, Fresh Herbs, Salted Maple Butter
- Jumbo Lump Crab Cake** GF 19
Roasted Red Kuri Squash Purée, Forelle Pear Relish, Micro Arugula
- Hearts of Palm Fries** V 12
*Cornmeal Crust, Vegan Yum Yum Sauce, Lime Wedges
Sweety Drop Peppers*
- Chilled Tuna Brochettes** 16
Smoked Shoyu Marinade, Pickled Cauliflower, Olive Caramel, Arugula Salad
- Warm Crab Salad Roll** 22
Lump Crab Salad, Mini Split Top Bun, Truffled House Potato Crisps

SOUPS & SALADS

- Soup du Jour** 6/8
Chef's Seasonal Soup of the Day
- She-Crab Soup** 8/11
Fresh Crab, Sherry Gastrique
- Classic Caesar Salad*** 8/11
Hearts of Romaine, Focaccia Croutons, Shaved Parmesan Cheese, Caesar Dressing
- Chopped Wedge Salad** GF 9/12
Iceberg Lettuce, Cherry Tomatoes, Red Onions, Bacon, Blue Cheese Dressing
- Maine Lobster Cobb Salad** GF 26
*Crisp Iceberg Lettuce, Watercress, Hard-Boiled Eggs, Nueske's Bacon Lardons, Avocado
Baby Tomatoes, Maine Lobster Meat, Blue Cheese Crumbles, Maple-Red Wine Vinaigrette*
- Deer Creek House Salad** GF V 6/9
*Mixed Greens, Cherry Tomatoes, Cucumbers, Shaved Carrots
Sliced Red Onions, Balsamic Dressing*

Protein Additions: Grilled Chicken 7 | Scottish Salmon 11 | Beef Tips 14 | Shrimp 11

GF Gluten Free V Vegan V Vegetarian

For our members with life-threatening food allergies, please request to speak with the Chef directly. While we take dietary preferences and restrictions very seriously, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.

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RAW BAR

James River House Oysters*	3
<i>Mild, less briny flavor with a hint of sweetness and stone</i>	
Tybee Salt Bomb Oysters*	5
<i>Extra briny and full of ocean salinity, grassy, anise, lemongrass, and a clean, earthy finish</i>	
Bull River Oysters*	4.5
<i>A balanced taste of salt, sweet, and mineral notes, a crisp finish, and often notes of grassy, earthy, or anise flavors</i>	
Artisanal Selections*	4.5
<i>Please ask your server for our daily oyster selection</i>	
Dirty Martini Seafood Cocktail ^{GF}	19
<i>Crab, Shrimp, Oysters, Shallots, Gin-Spiked Cocktail Sauce, Lemon-Lime Boba</i>	
Tuna, Crab & Avocado Tower*	20
<i>Mango, Bell Pepper, Wasabi Aioli, Sweet Soy Sauce, Sesame</i>	
Chef's Daily Oyster Special	15
<i>Five James River Oysters with the Chef's Choice of Preparation</i>	
House Pickled Plate	16
<i>Shrimp, Oysters, Okra, Butternut Squash, Cauliflower Whole Grain Mustard, Fried Saltine Crackers</i>	
Seafood Tower*	62
<i>Six House Oysters, Six of the Daily Selection Oyster, Blue Crab Cocktail and a Half-Dozen Shrimp Cocktail, served with Crackers, Lemon, Horseradish Cocktail Sauce, Mignonette, and Mustard Sauce</i>	
Smoked Salmon & Bagel Tartine	15
<i>Mini Bagels, Smoked Salmon, Pickled Pearl Onions Herbed Crème Fraîche, Caviar</i>	

BUILDING A SUSTAINABLE COMMUNITY

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

Each week, researchers at the lab collect shells from Deer Creek and place them 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 shells provide 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. Oyster reefs prevent erosion by stabilizing shorelines,

providing a habitat for fish and crabs, and improving water quality by filtering pollutants from waterways. Returning oyster shells to estuaries and building new reefs will grow Georgia's wild oyster 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 Landings Club saves thousands of pounds of shells from entering a landfill and instead reconnects them to their coastal home.

CUSTOMIZE YOUR ENTRÉE

Includes choice of two sides & sauce. Additional sides are available for \$5.

Fresh Dayboat Special*	MKT
Grilled Scottish Salmon*	22/32
Broiled 9oz Lobster Tail	52
Fried or Grilled Shrimp	(6) 17 (12) 29
Pan-Seared North Carolina Trout	18/32
Grilled CAB Filet Mignon*	(6oz) 38
Herb-Roasted Half Chicken	28
Fried Beer-Battered Cod	26

VEGETABLES

Sautéed Spinach
 Grilled Asparagus
 Crispy Brussels Sprouts
 Coleslaw
 Haricots Verts
 Roasted Root Vegetable Medley
 Wild Mushrooms

STARCHES

Whipped Yukon Potatoes
 Lyonnaise Potatoes
 French Fries
 Buttered Tagliatelle
 Aromatic Jasmine Rice

SAUCES

Fine Herb Beurre Blanc
 Tartar Sauce
 Demi-Glace
 Roasted Tomato Chimichurri
 Yuzu Hollandaise

CHEF'S ENTRÉE SELECTIONS

Grilled Octopus GF	36	Grilled 7 oz Wagyu Flat Iron GF	45
<i>Black-Eyed Pea & Ham Stew, Corn Purée Pickled Carrots, Prosciutto Crisp, Pea Shoots</i>		<i>Lyonnaise Potatoes, Haricots Verts Deer Creek Zesty Sauce</i>	
Surf & Turf	58	Georgia Clam Toast	27
<i>6oz Filet Mignon, 5oz Maine Lobster Tail Whipped Potatoes, Grilled Asparagus Drawn Butter, Demi-Glace</i>		<i>Pancetta Sofrito, Sapelo Clams Grilled Sourdough Bread, Fines Herbs Lemon-Scented White Wine Broth</i>	
Avgolemono Seafood Stew GF	36	Grilled Cauliflower Steak GF V	24
<i>Shrimp, Mussels, Mélange of Fresh Fish Bay Scallops, Fennel-Scented Shellfish Cream Dill, Aromatic Jasmine Rice</i>		<i>Spiced Cauliflower Purée Walnut-Caper Salsa Yuzu-Scented Olive Oil</i>	
Five-Spice-Seared Halibut	48		
<i>Kung Pao-Fried Rice, Sesame Haricots Verts, XO Sauce</i>			

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WINE LIST

SPARKLING

Segura Vuidas Brut Rosé, Penedés, Spain	10/27
Poggio Coasta Processco, Italy	10/27
Veuve Clicquot Brut Yellow Label, France	72

PINOT GRIGIO

Maso Canali, Trentino, Italy	13.5/36
Santa Margherita, Valdadige, Italy	17/46

SAUVIGNON BLANC

Stoneleigh, Marlborough, New Zealand	10/27
Domaine Chavit, Mentou-Salon Blanc	46

CHARDONNAY

Sonoma-Cutrer, Sonoma County, California	13.5/36
Hartford Court, Russian River Valley	17/46
“Domaine Eveche”, Burgundy, France	52
Vingeron Reunis Bourgogne Blanc, France	65

LIGHT WHITE & ORANGE

Bauer Haus Riesling, Germany	10/27
“Grape Abduction Co. Orange, Slovenia	40
Union Sacre “Kick on Ranch” Orange Reisling	46

ROSÉ & CHILLED REDS

Belleruche Rosé, Côtes du Rhône, France	13.5/36
Biscaris “Terre Siciliane”, Acate, Sicily	46
“Rubentis” Getariko Txakolina, Spain	46

PINOT NOIR

R. Stuart & Co. Big Fire, Oregon	10/27
Meiomi, California	13.5/36
Fess Parker, Santa Rita Hills, California	54

CABERNET SAUVIGNON

Lapis Luna, California	10/27
Quilt, Napa Valley, California	17/46
Austin Hope, Paso Robles, California	19/69

ADDITIONAL REDS

Cigar Box, Malbec, Mendoza, Argentina	10/27
Lunar Apogé Côtes Du Rhône, France	46

ALL LANDINGS CLUB PRIVATE LABEL WINES ARE AVAILABLE

SPECIALTY COCKTAILS

Lychee Rosemary Gimlet 14
*Japanese Gin, Lychee Nectar
Rosemary Simple Syrup*

Blood Orange Margarita 19
*123 Reposado, Blood Orange Juice
Lime Juice, Orange Liqueur
Agave Nectar*

Appie Pie Old Fashioned 14
*Apple Cider and Maple Syrup
Four Roses, Black Walnut Bitters*

Hugo Spritz 14
*St. Germaine, Prosecco
Soda, Mint*

Penicillin 16
*Glenfiddich 12-Year Scotch
Miso Honey, Ginger, Lemon
Add a Peated Scotch float for \$1*

Whiskey Smash 14
*Woodford Reserve, Mint, Lemon
Yellow Chartreuse, Amaretto*

Carajillo 18
*Lili Licor 43, Espresso
Small Batch Reposado Tequila
Maldon Salt*

MOCKTAILS

Nada Colada 7
Pineapple, Lime, Coconut Cream

Cranberry-Ginger Fizz 7
*Cranberry & Lemon Simple Syrup
Ginger Beer*

NON-ALCOHOLIC

Geisen Sauvignon Blanc 8/27
New Zealand

Ariel Cabernet Sauvignon 8/27
California

Freixenet Sparkling, Catalonia 8/27
Spain