

## SHAREABLES

<b>Halibut Ceviche</b>	20
Tomatoes, Jalapeños, Cilantro, Manzanilla Olives, Tajín-Fried Saltines	
<b>Smoked Mahi-Mahi &amp; Pineapple Dip</b>	15
Sour Cream, Cream Cheese, Green Onions, Smoked Pineapple, Artisan Crackers	
<b>Shrimp Butter Steamed Buns</b>	15
Homemade Steamed Buns, Shrimp Butter, Herb Salad	
<b>Pimento "Cheese" </b>	12
Fried Saltines, Pickled Green Tomatoes, Celery Sticks	
<b>Lowcountry Oysters Rockefeller*</b>	18
Half Dozen House Oysters Gruyère & Parmesan Mornay Sauce, Spinach, Fennel, Pernod	
<b>Conch Fritters</b>	15
Jamaican Jerk Aioli, Bell Pepper Slaw	
<b>Sweet Thai Calamari Fries</b>	16
Furikake, Firecracker Sauce	

## APPETIZERS, SOUPS & SALADS

<b>Jumbo Lump Crab Cake </b>	19
Wasabi Caper Sauce, Spring Greens Salad, Yuzu Vinaigrette	
<b>Blue Hill Gold Moules-Frites*</b>	19
Mussels, Laksa Broth, Cilantro, French Fries, Charred Scallion Aioli	
<b>Soup du Jour</b>	6/8
Chef's Seasonal Soup	
<b>Oyster Bisque</b>	8/11
Plump Oysters, Crystal Hot Sauce Gastrique	
<b>Classic Caesar Salad*</b>	8/11
Hearts of Romaine, Focaccia Croutons, Shaved Parmesan Cheese, Caesar Dressing	
<b>Chopped Wedge Salad </b>	9/12
Iceberg Lettuce, Cherry Tomatoes, Red Onions, Bacon, Blue Cheese Dressing	
<b>Southwestern Beef Tip Chopped Salad </b>	22
Crisp Romaine, Corn, Black Beans, Heirloom Tomatoes, Bell Peppers, Avocado Cotija Cheese, Beef Tips, Cilantro-Lime Vinaigrette	
<b>Deer Creek House Salad  </b>	6/9
Mixed Greens, Cherry Tomatoes, Cucumbers, Shaved Carrots Sliced Red Onions, Balsamic Dressing	

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

 **Gluten Free**  **Vegan**  **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.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## OYSTER BAR

<b>James River House Oysters*</b>	3
Mild, less briny flavor with a hint of sweetness and stone	
<b>Tybee Salt Bomb Oysters*</b>	5
Full of ocean salinity, grassy, anise, lemongrass, and a clean, earthy finish	
<b>Bull River Oysters*</b>	4.5
Salty and sweet with a crisp finish; hints of grassy, earthy, or anise flavor	
<b>Artisanal Selection*</b>	4.5
Please ask your server for our daily oyster selection	
<b>Chef's Daily Oyster Special</b>	15
Five James River House Oysters, Chef's Choice of Preparation	
<b>Colossal Shrimp Cocktail <b>GF</b></b>	19
Five Colossal Poached Shrimp, Fresh Lemon, Fresh Herb Cocktail Sauce	
<b>Tuna, Crab &amp; Avocado Tower*</b>	20
Mango, Bell Pepper, Wasabi Aioli, Sweet Soy Sauce, Sesame	
<b>Chilled Seafood Plate*</b>	62
Smoked Mahi-Mahi Dip, Four Colossal Poached Shrimp, Four Cocktail Crab Claws Halibut Ceviche, Fried Saltine Crackers, Cocktail Sauce, Mustard Sauce, Lemon	

## BUILDING A SUSTAINABLE COMMUNITY

In partnership with the UGA Marine Extension and Georgia Sea Grant's Shellfish Research Lab on Skidaway Island, the Deer Creek Clubhouse helps rebuild Georgia's oyster reefs by returning oyster shells to the coastal marshes.

Once a week, researchers from the lab collect shells from Deer Creek and place them along the shoreline in the intertidal zone. These recycled shells provide an ideal surface for oyster larvae to attach and grow, eventually forming new oyster reefs that prevent erosion, stabilize shorelines, provide habitat for fish and crabs, and improve water quality by filtering pollutants from waterways.

Returning oyster shells to estuaries and rebuilding reefs also helps restore

Georgia's wild oyster population, which declined in the mid-1900s due to overharvesting, disease, and habitat degradation.

According to Tom Bliss, UGA Shellfish Research Lab Director, "Shell recycling is happening throughout the state thanks to the Marine Extension and Georgia Sea Grant, the Georgia Department of Natural Resources, and Shell-to-Shore — a nonprofit group whose call to action is 'Eat more oysters! Save your shells! Protect our Coast!' We are working collaboratively to support this key estuarine species."

By participating in this effort, The Landings Club returns thousands of pounds of shells to their natural coastal habitat each year, keeping them out of local landfills.

## CUSTOMIZE YOUR ENTRÉE

Includes choice of two sides & sauce. Additional sides \$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  
 Teriyaki Brussels Sprouts  
 Coleslaw  
 Haricots Verts  
 Carrots, Fennel & Snap Peas  
 Wild Mushrooms

### STARCHES

Whipped Yukon Potatoes  
 Crispy Garlic Potatoes  
 French Fries  
 Buttered Tagliatelle  
 Savannah Red Rice

### SAUCES

Fine Herb Beurre Blanc  
 Tartar Sauce  
 Demi-Glace  
 Sauce Moutarde  
 Thai Basil Pesto

## CHEF'S ENTRÉE SELECTIONS

<b>Soft Shell Crab (2)</b> 38 Aji Amarillo Cream Sauce Savannah Red Rice, Mango Chutney	<b>Grilled 7oz Wagyu Flat Iron</b> <b>GF</b> 45 Brabant Potatoes, Haricots Verts Deer Creek Zesty Sauce
<b>Surf &amp; Turf</b> 58 6oz Filet Mignon, 5oz Maine Lobster Tail Whipped Potatoes, Grilled Asparagus Drawn Butter, Demi-Glace	<b>Georgia Clam Bake</b> 27 Sapelo Clams, Georgia Smoked Sausage Red Bliss Potatoes, Corn on the Cob Local Beer Broth
<b>Halibut</b> <b>GF</b> 48 Whipped Purple Potatoes, Asparagus Blackberry Gastrique, Pickled Radish	<b>Roasted Rainbow Carrots</b> <b>GF</b> <b>V</b> 24 Carrot-Ginger Purée, Dill Soubise Harissa Chermoula
<b>Portuguese Fish Soup</b> 36 Shrimp, Mussels, Mélange of Fresh Fish Bay Scallops, Herbed Masa Dumplings Spiced Poncha Broth	

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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

Concrete & Clay, South Africa	13.5/36
Sonoma-Cutrer, Sonoma County, California	13.5/36
Hartford Court, Russian River Valley	17/46

## ALTERNATIVE WHITES & SKIN CONTACT/ORANGE

Tattoo Girl Riesling, Washington	10/27
La Fluer Solitaire, Côtes du Rhône, France	36
Grape Abduction Co. Orange, Slovenia	40
Union Sacre "Kick on Ranch" Orange Reisling	46
Flor de Muga, Blanco Reserva, Spain	90

## ROSÉ & CHILLED REDS

Tattoo Girl Rosé, Washington	10/27
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
Breca Garnacha, Calatayud, Spain	13.5/36
Shigemasu Red Shiso Junmai Umeshu "Crimson" Sake (300ml)	10(3oz)/27

ALL LANDINGS CLUB PRIVATE LABEL WINES ARE AVAILABLE

# SPECIALTY COCKTAILS

**Blueberry Margherita** 13  
El Jimador Blanco, Cointreau  
Blueberry Simple, Lemon

**Blood Orange Martini** 13  
Tito's Vodka, Cointreau  
Blood Orange, Lime

**Raspberry Lemonade** 13  
Jack Daniel's, Chambord  
Lemon, Soda

**White Peach Spritz** 12  
Peach Blossom Schnapps  
Prosecco, White Peach Purée

**Butterfly Kiss** 16  
Probitas White Rum, Campari  
Grapefruit, Lemon, Basil

**Crazy Plane** 14  
Buffalo Trace, Aperol, Pineapple  
Elderflower St. Germain, Lemon  
Honey Simple Syrup

## MOCKTAILS

**Nada Colada** 7  
Pineapple, Lime, Coconut Cream

**Strawberry-Ginger Fizz** 7  
Strawberry-Vanilla Simple  
Lemon, Ginger Beer

## NON-ALCOHOLIC WINES

**Geisen Sauvignon Blanc** 8/27  
New Zealand

**Ariel Cabernet Sauvignon** 8/27  
California

**Freixenet Sparkling, Catalonia** 8/27  
Spain