

SHAREABLES

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

APPETIZERS, SOUPS & SALADS

Jumbo Lump Crab Cake  Wasabi Caper Sauce, Spring Greens Salad, Yuzu Vinaigrette	21
Blue Hill Gold Moules-Frites* Mussels, Laksa Broth, Cilantro, French Fries, Charred Scallion Aioli	19
Soup du Jour Chef's Seasonal Soup	6/9
Oyster Bisque Plump Oysters, Crystal Hot Sauce Gastrique	8/11
Classic Caesar Salad* Hearts of Romaine, Focaccia Croutons, Shaved Parmesan Cheese, Caesar Dressing	9/12
Chopped Wedge Salad  Iceberg Lettuce, Cherry Tomatoes, Red Onions, Bacon, Blue Cheese Dressing	10/13
Southwestern Beef Tip Chopped Salad  Crisp Romaine, Corn, Black Beans, Heirloom Tomatoes, Bell Peppers, Avocado Cotija Cheese, Beef Tips, Cilantro-Lime Vinaigrette	22
Deer Creek House Salad   Mixed Greens, Cherry Tomatoes, Cucumbers, Shaved Carrots Sliced Red Onions, Balsamic Dressing	8/11

Add Protein: Grilled Chicken 7 | Scottish Salmon 11 | Beef Tips 14 | Shrimp 12

 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

James River House Oysters*	3
Mild, less briny flavor with a hint of sweetness & stone.	
Tybee Salt Bomb Oysters*	5
Full of ocean salinity, grassy, anise, lemongrass, & a clean, earthy finish.	
Bull River Oysters*	4.5
Salty & sweet with a crisp finish; hints of grassy, earthy, or anise flavor.	
Artisanal Selection*	4.5
Please ask your server for our daily oyster selection.	
Chef's Daily Oyster Special	15
Five James River House Oysters, Chef's Choice of Preparation	
Classic Shrimp Cocktail GF	19
Poached Large Domestic Shrimp, Bloody Mary Cocktail Sauce, Fresh Lemon	
Tuna, Crab & Avocado Tower*	20
Mango, Bell Pepper, Wasabi Aioli, Sweet Soy Sauce, Sesame	
Chilled Seafood Plate*	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*	24/34
Broiled 9 oz Lobster Tail	58
Fried or Grilled Shrimp	(6) 18 (12) 29
Pan-Seared North Carolina Trout	20/36
Grilled CAB Filet Mignon*	(6 oz) 42
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

THAI SHRIMP FRIED RICE GF 25 6 JUMBO DOMESTIC SHRIMP, VEGETABLE FRIED RICE THAI CURRY GLAZE, CRISPY WONTONS	GRILLED 7 OZ WAGYU FLAT IRON GF 45 BRABANT POTATOES, HARICOTS VERTS DEER CREEK ZESTY SAUCE
SURF & TURF 72 6 OZ FILET MIGNON, 5 OZ MAINE LOBSTER TAIL WHIPPED POTATOES, GRILLED ASPARAGUS DRAWN BUTTER, DEMI-GLACE	GEORGIA CLAM BAKE 27 SAPELO CLAMS, GEORGIA SMOKED SAUSAGE RED BLISS POTATOES, CORN ON THE COB LOCAL BEER BROTH
SWORDFISH GF 38 SMOKED BABA GHANOUSH, PICKLED EGGPLANT ALMOND DUKKHA CRUMBLE POMEGRANATE MOLASSES REDUCTION	ROASTED RAINBOW CARROTS GF V 24 CARROT-GINGER PURÉE, DILL SOUBISE HARISSA CHERMOULA

GF Gluten Free **V** Vegan **V** Vegetarian

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WINE LIST

ALL LANDINGS CLUB PRIVATE LABEL WINES ARE AVAILABLE

SPARKLING

Segura Vuidas Brut Rosé, Penedés, Spain	10.5/29
Poggio Costa Prosecco, Italy	10.5/38
Veuve Clicquot Brut Yellow Label, France	75

PINOT GRIGIO

Maso Canali, Trentino, Italy	14/38
Santa Margherita, Valdadige, Italy	18/49

SAUVIGNON BLANC

Stoneleigh, Marlborough, New Zealand	10.5/29
Domaine Chavit, Mentou-Salon Blanc	49

CHARDONNAY

Concrete & Clay, South Africa	14/38
Sonoma-Cutrer, Sonoma County, California	14/38
Hartford Court, Russian River Valley	18/49

ALTERNATIVE WHITES SKIN CONTACT/ORANGE & SAKE

Tattoo Girl Riesling, Washington	10.5/29
La Fleur Solitaire, Côtes du Rhône, France	38
Grape Abduction Co. Orange, Slovenia	43
Union Sacre “Kick on Ranch” Orange Reisling	49
Flor de Muga, Blanco Reserva, Spain	90
Shigemasu Red Shiso Junmai Umeshu “Crimson” Sake (300ml)	10.5(3oz)/29

ROSÉ & CHILLED REDS

Tattoo Girl Rosé, Washington	10.5/29
Belleruche Rosé, Côtes du Rhône, France	14/38
Biscaris “Terre Siciliane”, Acate, Sicily	49
Ameztoi “Rubentis”, Getariko Txakolina, Spain	49

PINOT NOIR

R. Stuart & Co. Big Fire, Oregon	10.5/29
Meiomi, California	14/38
Fess Parker, Santa Rita Hills, California	56

CABERNET SAUVIGNON

Quilt, Napa Valley, California	18/49
Austin Hope, Paso Robles, California	20/72

ADDITIONAL REDS

Cigar Box, Malbec, Mendoza, Argentina	10.5/29
Breca Garnacha, Calatayud, Spain	14/38
San Vincente, Chianti, Tuscany	10.5/29
Alasia, Barbera, Piemonte	10.5/29
Alasia, Barolo, Piemonte	89

IMPORTED EXCLUSIVELY FOR THE LANDINGS GOLF & ATHLETIC CLUB

Patrizia Cencioni, Rosso di Montalcino, Tuscany	18/49
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SPECIALTY COCKTAILS

Blueberry Margarita	14
El Jimador Blanco, Cointreau Blueberry Simple, Lemon	

Blood Orange Martini	14
Tito's Vodka, Cointreau Blood Orange, Lime	

Raspberry Lemonade	14
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	15
Buffalo Trace, Aperol, Pineapple Elderflower St. Germain, Lemon Honey Simple Syrup	

The Sea Glass	16
Belvedere Vodka, Agave Nectar Fresh Cucumber Juice, Mint, Lime <i>Make it a Casamigos Margarita +2</i>	

MOCKTAILS	
Nada Colada	7
Pineapple, Lime, Coconut Cream	

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

ZERO-PROOF WINES

Giesen Sauvignon Blanc New Zealand	8.5/24
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Ariel Cabernet Sauvignon California	8.5/24
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Freixenet Sparkling, Catalonia Spain	8.5/24
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