

SHAREABLES

Hamachi Crudo GF	18
Apple-Pomegranate Relish, Apple-Pomegranate Jus, Honey Crème Fraîche	
Smoked Trout Dip GF	15
Avocado Mousse, Tomato Salsa, Sauce Ravigote, Old Bay Chips	
Monkfish Liver Mousse GFA	18
Duck Fat Financiers, Black Sesame Salt	
Castelvetro Olive Hummus V GFA	12
Orange, Fennel, Toasted Baguette, Crudité	
Lowcountry Oysters Rockefeller*	18
Half-Dozen House Oysters Gruyère & Parmesan Mornay Sauce, Spinach, Fennel, Pernod	
Coconut Shrimp Beignets	17
Pepper Jelly, Sweet Corn Salad	
Sweet Thai Calamari Fries	16
Furikake, Firecracker Sauce	

APPETIZERS, SOUPS & SALADS

Jumbo Lump Crab Cake GF	21
Compressed Watermelon, Green Papaya, Savory Peanut Brittle	
Blue Hill Gold Mussels* GFA	19
Bouillabaisse, Mussel Aioli, Grilled Bread	
Soup du Jour	6/9
Lobster Chili GF	9/12
Tarragon Crème Fraîche, Gruyère Cheese	
Classic Caesar Salad* GFA	9/12
Hearts of Romaine, Focaccia Croutons, Shaved Parmesan Cheese, Caesar Dressing	
Chopped Wedge Salad GF	10/13
Iceberg Lettuce, Cherry Tomatoes, Red Onions, Bacon, Blue Cheese Dressing	
Stone Fruit Panzanella	20
Arugula, Nectarines, Peaches, Plums, Shaved Prosciutto Pepperoncini, Focaccia Croutons, Pepperoncini Vinaigrette	
Baby Field Greens House Salad GF V	8/11
Mixed Greens, Cherry Tomatoes, Cucumbers, Shaved Carrots Sliced Red Onions, Balsamic Dressing	

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

GF Gluten Free V Vegetarian V Vegan GFA Gluten Free Available

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.
For our members with life-threatening food allergies, please request to speak with the Chef directly.
*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 and lightly briny, with hints of sweetness and stone	
Tybee Salt Bomb Oysters* 	4.5
Ocean salinity with note of grass, anise, and lemongrass, followed by a clean earthy finish	
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 	19
Poached Jumbo Domestic Shrimp, Bloody Mary Cocktail Sauce, Fresh Lemon	
Tuna, Crab & Avocado Tower* 	20
Mango, Bell Pepper, Wasabi Aioli, Sweet Soy Sauce, Sesame	
Seafood Board* 	62
Smoked Trout Dip, Four Jumbo Shrimp, Monkfish Liver Mousse Hamachi Crudo, Cocktail Sauce, Lemons, Beach Chips, Duck Fat Financiers	

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 Georgia's coastal estuaries each year, keeping them out of local landfills.

CUSTOMIZE YOUR ENTRÉE

Includes choice of two sides and a sauce. Additional sides \$6.

Fresh Dayboat Special* GF	MKT
Grilled Scottish Salmon* GF	24/34
Broiled 9 oz Lobster Tail GF	58
Fried or Grilled Shrimp GFA	(6) 18 (12) 29
Pan-Seared North Carolina Trout GF	20/36
Grilled CAB Filet Mignon* GF	(6 oz) 46
Herb-Roasted Half Chicken GF	28
Fried Beer-Battered Cod	26
Steamed Snow Crab Legs GF	(1/2 LB) 32 (1 LB) 64
Steamed Old Bay Peel-and-Eat Shrimp GF	(1/2 LB) 18 (1 LB) 30

VEGETABLES

Sautéed Spinach
Grilled Asparagus
Bacon Jam Brussels Sprouts
Coleslaw
Broccolini
Edamame Succotash
Wild Mushrooms

STARCHES

Whipped Yukon Potatoes GF
Old Bay-Cracked Fingerling Potatoes
French Fries
Buttered Tagliatelle
Forbidden Rice Pilaf GF

SAUCES

Lemon-Ponzu Beurre Blanc
Tartar Sauce
Black Garlic Jus
Green Peppercorn Hollandaise
Sauce Ravigote

CHEF'S ENTRÉE SELECTIONS

Thai Shrimp Fried Rice GF	27	Roasted Seafood Sausage GF	30
Six Jumbo Domestic Shrimp Vegetable Fried Rice, Thai Curry Glaze Crispy Wontons		House-Made Seafood Sausage, Giardiniera Charred Onion Petals, Cured Lemon Curd	
Surf & Turf GF	73	Whole Roasted Branzino GF	39
6 oz Filet Mignon, 5 oz Maine Lobster Tail Whipped Potatoes, Grilled Asparagus Drawn Butter, Black Garlic Jus		Citrus-Stuffed, Carrot-Verjus Purée Baby Bok Choy, Cured Egg Yolk	
Clam & Kimchi Stew GF	38	Forest Mushroom Toast V	24
Local Sapelo Clams, Pork Belly, Tofu Baby Bok Choy, Rich Natural Broth		Toasted Sourdough, Forest Mushroom Ragout Vegan Ricotta, Truffle Oil	
		Duck Confit Gumbo	
		Carolina Gold Rice, Shredded Duck Confit Duck and Foie Gras Sausage, Duck Leg	45

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WINE

ALL LANDINGS CLUB PRIVATE LABEL WINES ARE AVAILABLE

SPARKLING

Segura Viudas Brut Rosé, Penedès, 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 Chavet, Menetou-Salon Blanc, France	49

CHARDONNAY

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

ALTERNATIVE WHITES, SKIN-CONTACT/ORANGE AND SAKE

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

ROSÉ & CHILLED REDS

Tattoo Girl Rosé, WA	10.5/29
Belleruche Rosé, Côtes du Rhône, France	14/38
Ameztoi “Rubentis,” Getariako Txakolina, Spain	49
Biscaris Frappato IGP Terre Siciliane, Italy	49

PINOT NOIR

R. Stuart & Co. Big Fire, OR	10.5/29
Meiomi, CA	14/38
Fess Parker, Sta. Rita Hills, CA	56

CABERNET SAUVIGNON

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

ADDITIONAL REDS

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

SPECIALTY COCKTAILS

Blueberry Margarita	14
El Jimador Blanco, Cointreau Blueberry Simple Syrup, 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, 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 Syrup Lemon, Ginger Beer	

ZERO-PROOF WINES

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

IMPORTED EXCLUSIVELY FOR
THE LANDINGS GOLF & ATHLETIC CLUB
Patrizia Cencioni Rosso di Montalcino, Tuscany, Italy 18/49