SHAREABLES

Buttered Lobster Pocket 24
Warm Maine Lobster Salad, Effervescent Malted Milk, Chive Caviar

Shrimp & Crawfish Étouffée Gratin 17
Holy Trinity, Creole Gravy, Old Bay-Cheddar Rice Crisps

Lowcountry Boil-Stuffed Oysters GF 18
Garlic Butter, Andouille Sausage, Sweet Corn, Crystal Hot Sauce
Pickled Baby Shrimp, Old Bay Potato Gaufrette, Cocktail Sauce

Buffalo Blue Crab Fritters 17
Carrot & Celery Slaw, Buffalo-Honey Gastrique

Sea Salt & Vinegar Calamari Fries 16
Crispy Garlic, Meyer Lemon-Black Pepper Aioli

Mediterranean Octopus Tacos (3) 19
Braised Octopus, Greek Olive Pico de Gallo, Oregano Gremolata, Crispy Phyllo Shell

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APPETIZERS, SOUPS & SALADS

Jumbo Lump Crab Cake GF 21
Cranberry Gastrique, Coconut-Scented Fruit Salad

Miso-Glazed Hearts of Palm "Ceviche" V GF 12
Compressed Cucumber, Yuzu-Lime Bath, Avocado Emulsion, Roasted Sweet Potatoes

Soup du Jour 6/9

Lobster Bisque GF 9/12
Tarragon Crème Fraîche

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

Black & Blue Beef Tip Salad* GF 24
Arugula, Baby Field Greens, Roasted Honeycrisp Apples, Blackened Beef Tips
Toasted Walnuts, Smoked Blue Cheese Crumbles, Caramelized Onion 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* GF — 3
Mild and lightly briny, with hints of sweetness and stone

Tybee Salt Bomb Oysters* GF — 4.5
Ocean salinity with notes of grass, anise, and lemongrass, followed by a clean earthy finish

Artisanal Selection* GF — 4.5
Please ask your server for our daily oyster selection

Chef's Daily Oyster Special GF — 15
Five James River House Oysters, Chef's Choice of Preparation

Classic Shrimp Cocktail GF — 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

Chilled Seafood Custard GF — 17
Delicate Egg Custard, Poached Shrimp, Lump Crab
Butternut Squash Jelly, Salmon Roe

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		26
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
14-Day Dry-Aged Tuna Steak* GF		(7 oz) 48

VEGETABLES GFA

Sautéed Spinach

Grilled Asparagus

Sweet Heat Brussels Sprouts

Coleslaw

Broccolini

Green Bean Casserole

Heirloom Root Vegetable Medley

STARCHES

Whipped Yukon Gold Potatoes GF

Warm Sweet Potato Salad GF

French Fries

Sea Salt & Vinegar Waffle Fries

Buttered Fettuccine

Lemony Rice Pilaf GF

SAUCES GF

Lemon-Herb Beurre Blanc

Tartar Sauce

Black Garlic Jus

Avocado Hollandaise

Preserved Lemon Chermoula

CHEF'S ENTRÉE SELECTIONS

Thai Shrimp Fried Rice GFA — 27
Six Jumbo Domestic Shrimp
Vegetable Fried Rice, Thai Curry Glaze
Crispy Wontons

Surf & Turf GF — 73
6 oz Filet Mignon, 5 oz Maine Lobster Tail
Whipped Potatoes, Grilled Asparagus
Drawn Butter, Black Garlic Jus

Drunken Clams & Noodles — 35
Local Sapelo Clams, House-Cured Slab Bacon
Fresh Noodles, Garlic-Ginger Glaze
Thai Basil Pesto

Pan-Seared Sea Scallops GF — 45
Five Sea Scallops, Forest Mushroom Fricassee
Fall-Spiced Butternut Squash Purée
Apricot-Persimmon Agrodolce

Mahi-Mahi Bourguignon GF — 35
Red Wine-Poached Mahi-Mahi
Fingerling Potatoes, Bacon Lardons
Pearl Onions, Forest Mushrooms, Natural Jus

Root Vegetable Mac & Cheese V — 25
Vegan Rigatoni, Butternut Squash
Celery Root, Golden Beets
Cashew "Cheese" Sauce, Herbed Breadcrumbs

Braised Short Ribs GF — 47
Whipped Yukon Gold Potatoes
Broccolini, Buttered Truffle Jus

Flounder Schnitzel — 38
Warm Sweet Potato Salad
Charred Fennel & Radicchio Salad
Meyer Lemon-Ginger Marmalade
Beurre Blanc

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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, Alto Adige, Italy	18/49

SAUVIGNON BLANC

Stoneleigh, Marlborough, New Zealand	10.5/29
Three French Hens, France	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

Haute Vallée de l'Aude, Chenin Blanc, France	10.5/29
La Fleur Soltaire, Côtes du Rhône, France	38
Grape Abduction Co. Orange, Slovenia	43
Picpoul de Pinet, Languedoc-Roussillon, France	43
Union Sacré Kick On Ranch Orange Riesling, CA	49
Flor de Muga, Blanco Reserva, Spain	90

ROSÉ & CHILLED REDS

Tattoo Girl Rosé, WA	10.5/29
Belleruche Rosé, Côtes du Rhône, France	14/38
Ameztoi "Rubentis," Getariako Txakolina, Spain	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

Hazelnut Espresso Martini 16
Frangelico, Ketel One Vodka
Crème de Cacao
Borghetti Espresso Liqueur
Fresh Espresso
Chocolate & Graham Cracker Rim

Cinnamon Apple Spritz 14
Fireball Cinnamon Whisky
Crown Royal Regal Apple, Prosecco
Soda Water, Apple Slice Garnish

Hibiscus Persian Dream 16
Persian Dream Tea-Infused Vodka
Triple Sec, Fresh Lemon Juice
Hibiscus Simple Syrup, Soda Water

Luxardo Cherry Sour 15
Woodford Reserve Bourbon
Egg Whites, Fresh Lemon Juice
Lemon Bitters

Crazy Plane 15
Buffalo Trace Bourbon, Aperol
Pineapple, St-Germain
Lemon-Honey Simple Syrup

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

MOCKTAILS

Nada Colada 7
Fresh Pineapple & Lime Juice
Coconut Cream

Strawberry-Ginger Fizz 7
Strawberry-Vanilla Simple Syrup
Fresh Lemon Juice, Ginger Beer

ZERO-PROOF WINES

Giesen Sauvignon Blanc New Zealand	8.5/24
Ariel Cabernet Sauvignon California	8.5/24
Oddbird Blanc de Blancs (200 ML) France	14

IMPORTED EXCLUSIVELY FOR THE LANDINGS GOLF & ATHLETIC CLUB

Patrizia Cencioni Rosso di Montalcino, Tuscany, Italy 18/49