

🌿 APPETIZERS 🌿

ASIAGO SPINACH DIP

Creamy spinach, garlic, and asiago cheese, baked golden brown and served with toasted pita chips 8.95

GULF STYLE CRAB CAKES

Two signature lump blue crab cakes served with our homemade remoulade sauce 12.95

JUMBO SHRIMP COCKTAIL

Six chilled jumbo shrimp served with our house cocktail sauce 10.95

SESAME SEARED AHI

Yellow fin tuna steak, lightly encrusted in sesame seeds, pan-seared rare, thinly sliced and drizzled with a ginger soy dressing 11.95 *(Wasabi available upon request.)*

BUFFALO WINGS

Your choice of traditional bone-in or boneless wings fried and tossed with Buffalo or honey BBQ and served with bleu cheese or ranch dressing 8.95

LOADED WAFFLE FRIES

Golden brown waffle fries topped with melted cheddar, bacon, scallions and diced tomato, served with chipotle ranch 8.95

MOZZARELLA STICKS

Mozzarella sticks fried golden brown and served with ranch dressing or marinara sauce 6.95

HUMMUS DIP

House-made hummus, seasoned and drizzled with olive oil, served with toasted pita chips 8.95

SAUTÉED MUSSELS

Whole blue mussels, sautéed with garlic, wine and herbs, served with Baguette rounds 10.95

🌿 SALAD ENTREES 🌿

Substitute Salmon for Chicken \$6.00 Substitute Shrimp for Chicken 3.00

CALIFORNIA HILL

Mixed greens tossed with walnuts, sun-dried cherries, chevre cheese, honey balsamic vinaigrette and topped with grilled chicken 10.95

PUTTERS GREEN SALAD

Mixed greens, crumbled bleu cheese, almonds, and sweet dried cranberries tossed in a poppy seed dressing, topped with grilled chicken 10.95

WEDGE SALAD

Large wedge of iceberg lettuce topped with crumbled bacon, bleu cheese, sliced tomato, onion and diced grilled chicken breast, served with dressing of choice 11.95

CHICKEN CAESAR SALAD

Traditional chopped romaine tossed with grated Parmesan, sliced red onion, croutons and Caesar dressing, topped with grilled chicken 10.95

CHICKEN FAJITA SALAD

Fresh greens tossed with avocado ranch dressing and topped with marinated grilled chicken, roasted peppers, onions, shredded cheddar cheese, black olives, tomatoes, green onions and sour cream. Served in a fried tortilla bowl 11.95

GREEK SALAD

Crisp romaine lettuce with Feta cheese, Kalamata olives, tomatoes, red onion, grilled chicken breast and a Greek vinaigrette 11.95

CRAB CAKE SALAD

A fresh mixed green salad with grape tomatoes, red onions, and cucumber, topped with one of our signature Gulf-style crab cakes with remoulade dressing 11.95 *Add additional crab cake for \$6.00

🌿 SANDWICHES AND WRAPS 🌿

All Sandwiches and Wraps come with one of the following sides:

French Fries, Kettle Chips, Pasta Salad, Cole Slaw, or Fruit. Sweet Potato Fries for \$1.00 upcharge

BIG CREEK ANGUS BURGER

8oz Black Angus chuck, hand-pattied burger and served on a butter grilled bun, topped with choice of American, Cheddar, Pepper Jack, Provolone, or Swiss cheese with lettuce, tomato, pickle, and onion on the side 11.95 Add Bacon \$1.50

JAMAICAN JERK CHICKEN SANDWICH

A spicy jerk-seasoned chicken breast, charbroiled and topped with Provolone cheese, served on a grilled bun with lettuce, tomato and chipotle mayo 9.95

ROAST TURKEY GYRO

House-roasted turkey breast with Swiss cheese, lettuce, tomato and onion, served in a Mediterranean flat bread with cucumber Feta dressing 9.95

GRILLED CHICKEN WRAP

Grilled marinated chicken breast with peppered bacon, Swiss cheese, lettuce, tomato, and your choice of honey Dijon or ranch dressing 9.95

❧ PASTA DISHES ❧

*All Pastas Dishes served with choice of Soup or House Salad
Upcharge to a Small Caesar \$1.00 or Small Wedge \$1.95*

FETTUCCHINE ALFREDO

Fettuccine pasta tossed with a classic garlic-butter cream sauce and fresh Parmesan 13.95
Add Grilled or Blackened Chicken 4.00 Add Salmon 12.00 Add Shrimp 6.00

CHICKEN OR SALMON PICCATA

Grilled chicken or salmon filet topped with a lemon, white wine caper sauce on a bed of angel hair pasta.
Chicken 17.95 Salmon 23.95

RAVIOLI WITH SHRIMP

Cheese ravioli and sautéed shrimp in a roasted pepper and sherry cream sauce 21.95

MEDITERRANEAN PENNE

Penne pasta tossed with sautéed garlic, artichoke hearts, Kalamata olives, Feta cheese, tomatoes, onions and roasted peppers 15.95

TORTELLINI WITH CHICKEN

Cheese filled tortellini in a creamy parmesan wine sauce with your choice of grilled or blackened chicken breast 17.95

❧ ENTREES ❧

*All Entrees served with Rice or Potato and Vegetable du Jour.
Add Creamy Bleu Cheese and Garlic topping to any Steak \$2.00*

BEEF FILET

Hand cut 8oz filet of upper choice Angus Tenderloin, well-seasoned and charbroiled to your preference 29.95

RIBEYE

Hand cut 12oz upper choice Angus Ribeye, well-seasoned and charbroiled to your preference 29.95

NEW YORK STRIP

10oz choice New York Strip, well-seasoned and charbroiled to your preference 23.95

PECAN CRUSTED PORK

Pork Tenderloin Medallions encrusted with bread crumbs and pecans, served crisp and golden brown with an herbed honey-butter drizzle 21.95

ROSEMARY GARLIC CHICKEN

Seasoned charbroiled chicken breast topped with a rosemary-garlic and lemon zest sauce 16.95

FRIED SHRIMP

Six hand-breaded jumbo shrimp, fried golden brown and served with cocktail sauce 20.95

CRAB CAKE DINNER

Two signature Gulf-style crab cakes, fried golden brown and served with house made remoulade sauce. 20.95

MAHI MAHI

8oz Filet of Mahi-Mahi, grilled and topped with a slightly spicy mango salsa 21.95

LEMON ALMOND SALMON

8oz filet of Atlantic Salmon topped with finely crushed almonds and bread crumbs, pan-roasted, baked to a golden brown and topped with a lemon-honey butter sauce 23.95

*Consuming raw or undercooked meat, poultry, seafood or egg products can increase risk of foodborne illness.