

## STARTERS

**TRIPLE DIP** spinach dip, homemade queso blanco & salsa with warm tortilla chips 9

**FIRECRACKER SHRIMP** hand-breaded crispy, gulf shrimp tossed in our creamy firecracker sauce 12.5

**DEVEILED EGGS** mom's recipe garnished with bacon 8

**CREEKSIDE SALAD** mixed greens, thinly-sliced Granny Smith apples, tomato, spiced pecans, and homemade cornbread croutons 5.5

**HOT CRAB & SHRIMP DIP** baked until hot and bubbly, served with warm pita bread 13.5

**CAJUN CHICKEN QUESADILLA** sharp cheddar & cajun chicken in a flour tortilla with sour cream, guacamole, & pico de gallo 12

**CRISPY CAULIFLOWER AND BRUSSELS SPROUTS** tossed in lemon herb butter 10

**ITALIAN MEATBALLS** covered with marinara sauce and mozzarella cheese, served with fresh garlic bread 11.5

## ENTREES

### SEAFOOD PLATTERS

– served with french fries, coleslaw and house made dipping sauces

**FRIED SHRIMP** hand-breaded and lightly-dusted with our seasoned flour 16

**GULF SHRIMP + CHICKEN TENDERS** fried shrimp and crispy chicken tenders lightly dusted with our seasoned flour 16

**SOUTHERN FRIED CATFISH** 16

**CATFISH + SHRIMP** 16

**ALASKAN FISH & CHIPS** beer-battered Alaskan cod 15

### FISH MARKET

– served on a bed of rice with Buttery Whipped Potatoes & Fresh Green Beans

**LEMON-HERB GRILLED SHRIMP** grilled and basted with lemon butter 16

**CEDAR PLANKED SALMON\*** grilled on a cedar plank, drizzled with bourbon glaze and topped with grilled pineapple salsa \*not served over rice 21

**FRESH NORTH ATLANTIC SALMON** filleted in-house, grilled to perfection and drizzled with lemon butter  
lunch cut 16 dinner cut 20

**RUBY RED TROUT + GULF SHRIMP** fresh Ruby Red Trout garnished with grilled gulf shrimp 23

**FRESH RUBY RED TROUT** seasoned with Cajun spices and drizzled with champagne lemon butter 20

**MAHI ALEXANDER** seasoned, grilled and dressed with sautéed shrimp in our white wine sauce 22.5

### PASTAS

**SPINACH DIP CHICKEN PASTA** penne pasta with creamy spinach dip, lemon-herb chicken, garnished with garlic toast 16

**CAJUN CREOLE PASTA** spicy creole sauce mixed with creamy alfredo with fresh shrimp and andouille sausage 20

**CREAMY PESTO PASTA PRIMAVERA** Orchetta Pasta tossed in fresh pesto sauce with matchstick vegetables 14  
add grilled chicken 6.5 shrimp 6.5 salmon 8 10oz. sirloin steak 13

**BLACKENED SHRIMP AND GRITS** savory southern cheddar cheese grits with 8 blackened shrimp and Cajunsauce 17

### STEAKS & RIBS

**10 OZ. TOP SIRLOIN** center cut top sirloin, baked potato and one side dish 24

**TOP SIRLOIN + GULF SHRIMP** gulf shrimp (grilled or fried), baked potato and one side dish 28

**6 OZ. FILET** served with a baked potato and one side dish 32

**12 OZ. RIBEYE** served with a baked potato and one side dish 43

**CENTER CUT PORK CHOP** 12 oz. pork chop served with buttery whipped potatoes & fresh green beans 21

**SLOW-SMOKED BABY BACK RIBS** slab of "falling-off-the-bone" ribs, served with french fries and coleslaw 19.5

**RIBS + SHRIMP** slab of ribs and fried shrimp, served with french fries and coleslaw 24.5

**PINOT NOIR BEEF SHORT RIB** served with buttery whipped potatoes 27

### CHICKEN

**CHICKEN PICCATA** 2 tender chicken cutlets on a bed of angel hair pasta with fresh lemon capers sauce 17

**CHICKEN PARMESAN** tender 6oz chicken breast covered in sauce and mozzarella cheese, served with garlic bread and a side of pasta with marinara/alfredo blended sauce 16.5

**LEMON-HERB CHICKEN** lemon-herb chicken breast, buttery whipped potatoes and fresh green beans  
lunch portion 14 dinner portion 17

**HAWAIIAN CHICKEN** hawaiian marinade, grilled pineapple salsa, buttery whipped potatoes and fresh broccoli  
lunch portion 14.5 dinner portion 17.5

**CADE'S CRISPY CHICKEN PLATTER** light and crispy fried chicken tenders, honey mustard and two side dishes 15

### CREEKSIDE TRIO

– choose any three + two sides 21

**LEMON-HERB GRILLED SHRIMP • FRIED SHRIMP**

**CADE'S CHICKEN TENDERS • SHRIMP GUMBO (cup)**

**FRESH NORTH ATLANTIC SALMON +3**

**LEMON HERB CHICKEN • SHRIMP ETOUFFEE**

## SIDES

Southern Cole Slaw  
Buttery Whipped Potatoes  
French Fries

Baby Kale Salad (contains peanuts)  
Street Corn  
Fresh Green Beans

Baked Potato  
Steamed Broccoli  
Sweet Potato Fries +1

Matchstick Vegetables +1

## SOUPS & SALADS

– served with your choice of dressing: lemon-herb vinaigrette, buttermilk ranch, balsamic vinaigrette, honey mustard, bleu cheese

**CREEKSIDE SALAD** mixed greens, thinly-sliced Granny Smith apples, tomato, spiced pecans, and homemade cornbread croutons 5.5

– substitute a Creekside Salad for one side +3

**GRILLED CHICKEN + SPICED PECAN** grilled lemon-herb chicken breast, mixed greens, tomato, aged cheddar cheese, spiced pecans 15

**SALMON, QUINOA + KALE** (contains peanuts) grilled salmon, quinoa, kale, golden raisins and hand tossed in our house vinaigrette 16

**LARGE CAESAR SALAD** / 9.5

add grilled chicken 6.5 add shrimp 6.5 add salmon 8

**CLUB SALAD** crispy chicken tenders, wood-smoked bacon, mixed greens, tomato, aged cheddar cheese and egg 15

**SHRIMP GUMBO** gulf shrimp & andouille sausage  
cup 4.5 bowl 7.5

**FRESH SOUP OF THE DAY** ask your server for the daily feature  
cup 3.5 bowl 5

## BURGERS & SANDWICHES

– served with french fries or Cole Slaw

**PATTY MELT** grilled onions and mushrooms, secret sauce, covered in melted pepper jack cheese 14

**BACON CHEESEBURGER** half-pound burger, bacon, melted cheddar cheese, lettuce, pickle chips and bbq ranch 14.5

**CLASSIC CHEESEBURGER** half-pound burger, aged cheddar cheese, lettuce, tomato, onion, mustard, mayo, pickle chips 13.5

**CRISPY CHICKEN SANDWICH** crispy buttermilk fried chicken, white American, lettuce, tomato and tabasco mayo 13.5

**RUEBEN** Corned beef piled high on rye bread with secret sauce, sauerkraut and melted white American cheese 13.5

**FIRECRACKER SHRIMP TACOS** our famous firecracker shrimp and a spicy slaw, served with street corn 14.5

## DESSERTS

**KEY LIME PIE** homemade graham cracker crust, fresh Key Lime filling and fresh whipped cream 7.5

**KERRINGTON'S HOT FUDGE SUNDAE** Blue Bell vanilla, hot fudge, spiced pecans and fresh whipped cream 7.5

**DOUBLE CHOCOLATE CAKE** served with house-made raspberry puree 7.5

**CARAMEL APPLE CRISP** homemade caramel apples with a crispy oatmeal topping, served with a scoop of vanilla Blue Bell ice cream 9

**HOMEMADE TIRAMISU** 7.5

## BEVERAGES

Fresh Brewed Iced Tea

Arnold Palmer

Fresh Squeezed Lemonade

Coke

Diet Coke

Coke Zero

Sprite

Dr Pepper

Columbian Coffee

Acqua Panna

San Pellegrino

Topo Chico

## WELCOME TO CREEKSIDE

You will discover we have a passion for cooking with fresh ingredients, making things from scratch and a goal of providing you with a dining experience that's both memorable and enjoyable.

**VC Vongchanh**  
Operating Partner

**Abram Vargas**  
Chef Partner

\* Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food-borne illness