

STARTERS

*Steamed Prince Edward Island Mussels 18

White Wine, Garlic
Shallot Focaccia
(🌾) Available upon request



*Low Country Oysters Rockefeller 18

Half Dozen House Oysters
Parmesan, Spinach Tasso Ham

Baked Jumbo Lump Crab Cake 18

Mango Salsa
Red Pepper Coulis, Remoulade
Available as Entrée (2) 36

Fried Calamari 15

Giardiniera, Red Peppers
Lemon, Remoulade

Marinated Hearts Of Palm 13

Lemon, Lime, Orange
Cilantro, Shallot, Red Pepper
Mango, Olive Oil, Sea Salt
Wonton Chips

SOUP & SALADS

Manhattan Clam Chowder 6/10

Soup of the Day 5/9

*Classic Caesar Salad 7/10

Shaved Parmesan Reggiano Cheese
Focaccia Croutons
Hearts of Romaine
Caesar Dressing



Wedge Salad 9/12

Iceberg Lettuce, Blue Cheese
Red Onions, Cherry Tomato, Bacon
Bleu Cheese Dressing

Strawberry & Burrata Salad 9/13

Mixed Greens, Burrata, Strawberries, Red Onion
Slivered Almonds, Basil Vinaigrette

Deer Creek House Salad

7/10  

Tomato, Cucumber
Shaved Carrot, Red Onion
Mixed Greens
Balsamic Dressing

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RAW BAR

*Smoked Salmon Carpaccio 16

Wasabi Aioli
Fried Capers, Lemon

Blue Crab Claws

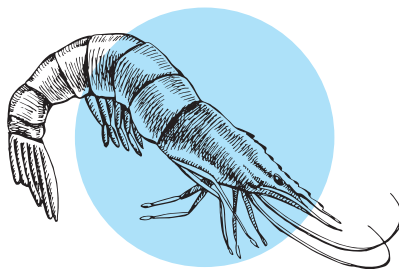
¼ lb 14

½ lb 28

Mustard Sauce, Lemon

*Daily Composed Oyster 4/each

***Seafood Tower 75**
6 James Rivers, 3 of Each Daily Oyster
12 Blue Crab Claws
½ lb Snow Crab Claws
Half Dozen Shrimp Cocktail
Served with Lemon Horseradish
Cocktail Sauce
Mignonette Mustard Sauce



Shrimp Cocktail 14

Half Dozen Large Shrimp
Housemade Cocktail Sauce
Lemon

Snow Crab Legs

½ lb 19

1lb 37

*Tuna, Crab & Avocado Tower 20

Mango, Bell Pepper, Wasabi Aioli
Honey Soy Reduction, Sesame

*Please See Table Tents for Our Current Selection of Oysters *

Building A Sustainable Community

The Deer Creek Clubhouse is now a proud participant of rebuilding Georgia's oyster reefs by returning recycled shell to coastal marshes in partnership with UGA Marine Extension and Georgia Sea Grant's Shellfish Research Lab on Skidaway Island.

Each week, researchers at the lab will collect 10 buckets of shells from Deer Creek that will be placed along the shoreline in the intertidal zone.



The oysters will be exposed at low tide and submerged at high tide, according to Tom Bliss, UGA Shellfish Research Lab director.

Recycled shell provides a perfect place for oyster larva to cement themselves and grow, eventually forming new oyster reefs, which provide a wealth of benefits to the coastal ecosystem and communities. They prevent erosion by stabilizing shorelines, provide habitat for fish and crabs, and improve water quality by filtering pollutants from waterways.

Returning oyster shell to estuaries and building new reefs will grow Georgia's wild population, which declined in the mid-1900s due to overharvesting, disease and habitat degradation.

"Today, shell recycling is happening throughout the state thanks to Marine Extension and Georgia Sea Grant, the Georgia Department of Natural Resources, and Shell-to-Shore," said Bliss. "We're working collaboratively to support this key estuarine species."

By participating in this effort, The Club is diverting thousands of pounds of shells from the landfill and reconnecting them to their coastal home.



 **Gluten Free**  **Vegan**  **Vegetarian**

For our guests with allergies, please inquire with your server on available options prepared by the Chef. We take dietary preferences & restrictions very seriously. Unfortunately, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.

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WINE LIST

SPARKLING

La Marca Prosecco, Veneto, Italy 9.5 34
Veuve Clicquot Brut Yellow Label 62

PINOT GRIGIO & PINOT GRIS

T.L.C Private Label, CA 7.5 24
Maso Canali, Trentino, Italy 12.5 46
Santa Margherita Pinot Gris, CA 49

SAUVIGNON BLANC

T.L.C Private Label, CA Stoneleigh, NZ 7.5 24
Ferrari Carano Fume Blanc, CA 9.5 34

CHARDONNAY

T.L.C Private Label, Rutherford, CA 7.5 24
St. Simeon, Monterey, CA 9.5 34
Sonoma-Cutrer, Sonoma, CA 12.5 46
Fess Parker, Santa Barbara, CA 12.5 46
Duckhorn, Napa, CA 59

ADDITIONAL WHITES & ROSÉ

Bauer Haus Riesling, Germany 9.5 34
Bellerusche Cotes-de-Rhone 12.5 46
Rose, France

PINOT NOIR

Big Fire, Oregon 12.5 46
Meiomi, CA 12.5 46
Fess Parker, Santa Rita Hills, CA 19 70

MERLOT

T.L.C Private Label, CA 7.5 24
Sterling, Napa, CA 34
Parcel 41, Napa, CA 46

CABERNET SAUVIGNON

Bonanza, Wagner Family, CA 12.5 46
Austin Hope, CA 17 65
Quilt, Napa Valley, California 16 59

ADDITIONAL REDS

T.L.C Private Label Blend, CA 7.5 24
Cigar Box, Malbec, Argentina 9.5 34

NON-ALCOHOLIC

Geisen Sauvignon Blanc 9.5 34
Ariel Cabernet Sauvignon 9.5 34
Freixenet Sparkling 9.5 34

SPECIALTY COCKTAILS

All Rye Tea 13

Knob Creek Rye, Tea
Sour Mix

Paper Plane 12

Bourbon, Amaro
Norvino, Aperol
Lemon Juice

British 75 10

Titos, St. Germaine, Lemon Juice
Simple Syrup with Bubbles Floater



Cucumber Rosemary Gimlet 11

Hendrick's Gin, Lime Juice
Simple Syrup
Muddled Cucumber

Salted Caramel Espresso Martini 12

Rumchata
Shot of Espresso

Island Rita 10

El Jimador Blanco Tequila
Peach Schnapps, Pineapple
Orange Juice, Grenadine

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CUSTOMIZE YOUR ENTRÉE

Includes choice of Starch, Vegetable & Sauce

***Grilled Scottish
Salmon** 🌿
18/32

***Butter Basted
Scallops** 🌿
(6) 37

**Fried or Grilled
Shrimp**
(6) 17 (12) 29

***Pan Seared
Rainbow Trout** 🌿
18/32

***Fresh Dayboat
Special *MP**

***Grilled CAB
Filet Mignon** 🌿
(6 oz) 34 (8 oz) 40

***8 oz Maine Lobster
Tail *MP**

**Sous Vide Bone-In
Chicken Breast** 🌿
25

***Butter & Herb Basted
Pork Tenderloin** 🌿
25

**Fried Beer
Battered Cod**
26

Vegetables

 🌿

Sauteed Spinach
Grilled Asparagus
Crispy Brussels
Coleslaw
Heirloom Carrots
Haricot Verts

Starches

Whipped Yukon Potatoes
Smashed Fingerling Potatoes
French Fries
Buttered Linguini
Basmati Rice

Sauces

Lemon Beurre Blanc
Tartar Sauce
Wasabi Aioli
Lemon Caper Beurre Blanc
Chimichurri
Demi Glace

ADDITIONAL SIDE \$5

CHEF'S ENTRÉE SELECTIONS

Chef's Nightly Feature *Market Price

***Togarashi Dusted & Grilled Ahi Tuna 30**

Wasabi Aioli, Cucumber, Carrot
Edamame, Avocado Whip
Sweet Soy Reduction, Ginger
Toasted Sesame

***Grilled Scottish Salmon 32** 🌿

Tabbouleh, Avocado & Corn Relish, Chimichurri

***Fettucine a la Scallop
Coquilles Sainte Jacques 40**

Pan Seared Scallops, Gruyere Mornay
Roasted Oyster Mushrooms
Butter Toasted Bread Crumbs, Parmesan

Tofu Rice Bowl 18 🌿

Seared Tofu, Basmati Rice, Edamame
Cucumber, Carrot, Mango, Pico de Gallo
Tamari Glaze, Wasabi "Aioli"

***Pan Fried Southern Trout
Piccata 18/32**

Cornmeal Dusted Trout, Fingerling Potatoes
Brussels Sprouts, Tasso Ham
Lemon Caper Beurre Blanc

Crab Boil (½ LB) 25 (1 LB) 48

Snow Crab legs, Red Potatoes, Corn Cobettes
Andouille Sausage, Old Bay Garlic Butter

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