



410 Severn Ave, Annapolis | 410-263-8102 | carrolscreek.com

**CARROL'S  
CREEK  
CAFÉ**

*Left to right:*  
Seared Scallops,  
Homemade Ice Cream,  
Salmon Appetizer.

**DINING REVIEW**

# Carrol's Creek Café a Top Tier Experience

By **Diana Love**  
Photography by **Stephen Buchanan**

**Y**ou can say Carrol's Creek Café in Eastport is the Mother Hen of Annapolis area restaurants. This mother leads her raft of ducklings by example, her most distinctive attributes and the recipe for her success evidenced by decades of creativity, innovation, and exclusivity.

While the restaurant's décor and menu have changed over the years, the food at Carrol's Creek has remained delicious and the customer service has remained dependably both personable and delightful. The restaurant's view is incomparable, the pricing and dining options are upscale, and it's one of the few places in town where shorts and flip flops should be avoided.

Recently, the restaurant's owner, Jeffrey Jacobs, made a crucial decision to transform Carrol's Creek into a nut-free dining destination. This decision wasn't a difficult one for Jacobs, whose son has a severe nut allergy.

Going nut-free was no easy task. To do so, Jacobs and his restaurant manager, Richard McClure, sought certification through Kitchens with Confidence by MenuTrinfo, a national leader in consulting food service and processing facilities about foodborne allergens. The company also examines the results of rigorous monthly testing for possible nut residues and grants certification to companies who meet their demanding list of allergen-free standards.

Every square foot of the waterfront restaurant's space—from its loading dock and food storage units to the kitchen's food prep and cooking areas to the dining rooms—underwent a thorough, top-to-bottom inspection and sanitization to remove any potential nut residue. Perhaps the greatest challenge in achieving certification was sourcing ingredients that are manufactured and processed in nut-free environments. In some cases, new suppliers were sought to provide ingredients as foundational as pantry items, dairy, and bread. New relationships had to be made with vendors capable of supporting the rigorous monthly inspections that going nut-free requires.

Months of planning and preparation went into the February 2019 nut-free launch. Management and kitchen staff were required to pass the AllerTrain by MenuTrinfo training program. Strict procedures prohibiting workers from bringing any foods containing nuts into the restaurant were implemented. Guidelines on how to mitigate potential cross-contamination from food products brought in by guests were also established. At this time Carrol's Creek Café is peanut- and tree nut-free. Other allergens such as gluten, sesame, fish, shellfish, milk, wheat, and soy are present in the restaurant.