



Carrol's Creek Cafe

A Waterfront Dining Experience

Mother's Day Menu May 9, 2021

Appetizers

Sea Scallops rolled in shredded phyllo, fried crisp, and served on a bed of wilted spinach, lump crab and prosciutto ham with a shrimp cream sauce 19.00

Texas BBQ Shrimp wrapped in bacon and grilled, glazed with our home made BBQ sauce, served with a cucumber and onion salad 15.00 ^{GF}
A house specialty

Cumin Spiced Lamb Rack served with lime goat cheese and a cilantro cream sauce 18.00 ^{GF}

Jumbo Lump Crab Cake Appetizer cooked golden brown, served with a mustard vinaigrette Market Price

Cajun Seared Tuna with wonton chips, sesame seaweed salad, wasabi aioli and a ginger soy sauce 14.00

Maryland Cream of Crab Soup, rich with jumbo lump crabmeat and a touch of sherry 10.00

Carrol's Creek Salad, a mixture of baby greens topped with sunflower seeds, dried cranberries, blue cheese, and a fresh tarragon and raspberry vinaigrette 10.00 ^{GF}

Caesar Salad with fresh grated imported cheese, hearts of romaine, homemade croutons, tossed with our special dressing 9.00

Beet Salad, baby greens, tomato, orange, Burrata cheese, golden and red beets with a citrus vinaigrette 9.00 ^{GF}

Carrol's Creek Chef's Dinner

**Add an appetizer, side salad and
dessert to any entrée 24.00**

Entrées

Jumbo Lump Crab Cakes served with garlic mashed potatoes, seasonal vegetables, and mustard vinaigrette Market Price

Surf and Turf grilled 5oz. filet paired with a jumbo lump crab cake and served with jasmine rice and seasonal vegetables 40.00

Grilled Filet Mignon served with garlic mashed potatoes, sautéed mushrooms, caramelized onions and cabernet glace de viande 36.00 ^{GF}

14 oz. Ribeye served with garlic mashed potatoes, roasted Brussel sprouts with bacon and a pearl onions Madeira sauce 40.00 ^{GF}

Herb Encrusted Rockfish Fillet roasted and served over sun dried tomato pesto risotto with sautéed baby spinach, jumbo lump crab, finished with beurre blanc 36.00

Pan Seared Scallops with mascarpone, gruyere cheese, tasso ham risotto, grilled asparagus and chive truffle oil 32.00 ^{GF}

Sautéed Jumbo Shrimp over linguini tossed with onions, tomatoes, olives, capers and artichokes in a white wine lemon butter sauce 30.00

Rack of Lamb with herbed fingerling potatoes, sauté of green onions and Brussel sprouts, finished with a port wine mint demi-glace 38.00 ^{GF}

Grilled Portobello and Vegetable Stack made with red peppers, zucchini, green beans, asparagus with fresh basil marinara and topped with provolone cheese 22.00 ^{GF}
(This dish can be prepared Vegan)