

Happy Hour Menu

\$ 15.00

Sea Scallops

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

Maryland Crab Dip

lump crabmeat with spinach, artichokes, red bell peppers, fresh herb cream cheese sauce, molten jack cheese, served with Old Bay house chips and vegetable crudites

Herb Marinated Lamb Rack

with a goat cheese and mushroom risotto cake and tomato jam

Jumbo Lump Crab Cake Appetizer

served with mustard vinaigrette

\$ 12.00

Maryland Style Steamed Shrimp ^{GF}
 1/2 pound

Fried Calamari
 lightly dusted with seasoned rice flour, fried crisp served with sriracha basil aioli dipping sauce

Baked Oysters "Carrol's Creek"
 regional oysters with horseradish, bacon and Cabot Vermont Cheddar ^{GF}

Regional Oysters
 served with horseradish and cocktail sauce
 1/2 dozen ^{GF}

\$ 10.00

Ahi Tuna Tartare Stack
 raw ahi tuna with ginger-soy dressing, sushi rice, avocado and cucumber salad, Asian red cabbage and edamame slaw and wonton crisps

French Style Mussels
 fresh Prince Edward Island mussels sautéed with white wine, tomatoes, shallots, garlic, basil, parsley, butter and a touch of cream and served with grilled baguette

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

Empanadas
 filled with beef tenderloin, wild mushrooms and gouda cheese, served with guacamole and a roasted red pepper sauce

Shrimp Cocktail
 served with cocktail sauce ^{GF}

\$ 7.00
**Chardonnay, Merlot
 & Rose**

\$ 2.00 Off
Draft Beer

The ^{GF} logo denotes that an item is gluten free. Some additional menu items can be modified to be gluten free.
 We are happy to modify dishes to accommodate dietary restrictions.

Substitutions subject to a supplemental charge.

All ingredients have been verified as peanut and tree nut-free by a third-party consultant, Kitchens with Confidence by MenuTrinfo®, LLC, to help give our guests the tools to make an informed food decision. All ingredient statements were found on manufacturer-generated spec sheets. It is possible that formulations may change, or an ingredient or vendor substitution might be made, and the products listed might not always be the products served. Carrol's Creek Café cannot be held responsible for ingredient substitutions made by our manufacturers. Guests are advised to consider this information as it relates to their individual dietary needs and requirements. Please inform your server before ordering if you or someone in your party has a food allergy, sensitivity or other dietary concern.

Sparkling

Domaine Ste Michelle BRUT • <i>Washington</i>	12	Angelini PROSECCO DOC • <i>Italy</i>	13
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White

Casalini PINOT GRIGIO • <i>Italy</i>	9	Benvolio PINOT GRIGIO • <i>Friuli, Italy</i>	10
Bodegas Eidosela ALBARIÑO • <i>Spain</i>	12	Honig SAUVIGNON BLANC • <i>Napa, CA</i>	18
Manu SAUVIGNON BLANC • <i>New Zealand</i>	12	Chateau Ste. Michelle RIESLING • <i>WA</i>	11
Bouchard Aine' & Fils WHITE BURGUNDY • <i>France</i>	18	Wente "CENTRAL COAST ESTATE" CHARDONNAY • <i>California</i>	12
St. Urbans RIESLING • <i>Germany</i>	14	EOS MOSCATO • <i>California</i>	8

Rose

La Vieille Ferme ROSÉ • <i>France</i>	8	Winc, Summer Water ROSÉ • <i>Central Coast, California</i>	13
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Red

Longevity CABERNET SAUVIGNON • Livermore, <i>CA</i>	11	Parducci CABERNET SAUVIGNON • Mendocino,	11
The Federalist CABERNET SAUVIGNON • Lodi, <i>California</i>	12	Gundlach Bundshu MOUNTAIN CUVÉE • <i>Sonoma, California</i>	16
Cline ANCIENT VINES ZINFANDEL • <i>California</i>	13	Skyfall MERLOT • <i>Washington</i>	14
Las Perdices MALBEC • <i>Argentina</i>	11	Firesteed PINOT NOIR • <i>Dundee, Oregon</i>	12
Between-the-Vines PINOT NOIR • <i>Lodi, California</i>	9	Villa M RED (sparkling/sweet) • <i>Italy</i>	14

Beer • Cider • Hard Seltzer

FAMILIAR BRANDS | BOTTLES & CANS

White Claw Hard Seltzer (Mango or Black Cherry)	7	Bud Light • Miller Lite • Coors Light	5.75
Corona • Corona Light	6.5	Michelob Ultra	6
Amstel Light	7	Heineken	7
Budweiser	5.75	Buckler Non-Alcoholic	8

FAMILIAR BRANDS | DRAFT

Blue Moon White Belgian Wheat Ale	7	Guinness Stout	8.5
Yuengling Lager	6	Stella Artois Belgian Pilsner	8

CRAFT BEER & CIDER

Our selection of craft beers and ciders rotates daily. To see the current list, use your smartphone to scan this QR code...



Signature Cocktails

Peppermint Patty Martini <i>refreshingly sweet & fruity</i> "A HOLIDAY TREAT" Galway Bay Eggnog, Peppermint Schnapps, Godiva Chocolate Liqueur, Crush Candy Cane Rim	13	Saint Basil's <i>refreshing, tart, floral, herbaceous</i> "A LEMONNY COCKTAIL WITH BASIL." Hendrick's Gin, St-Germain Elderflower Liqueur, sour mix, muddled basil, basil leaf garnish.	12.5
Russ' Rainkiller <i>sweet, tropical, hints of spice</i> "A SPIN ON A LOCAL TROPICAL FAVORITE." □ Mount Gay Black Barrel Rum, Grand Marnier, pineapple juice, coconut syrup, tiki bitters, orange slice/cherry garnish.	12.5	Chesapeake Bae <i>crisp, mildly fruity/sweet, potent</i> "A BAY BREEZE/SEA BREEZE HYBRID WITH A TOUCH OF GIN." □ Absolut Citron Vodka, Absolut Grapefruit Vodka, Edinburgh Gin, cranberry juice, pineapple juice, lime wedge garnish	12
Blackberry Fizz <i>fruity, fizzy, sweet, refreshing</i> "LIKE A GIN & BLACKBERRY MOJITO." Edinburgh Rhubarb & Ginger Liqueur, muddled blackberries, squeezed lemon wedge, Sierra Mist, lemon wedge/mint garnish.	13	Spicy Mary <i>complex, intense, refreshing</i> "FLAVORFUL WITHOUT BEING OVERPOWERED BY HEAT." Tito's vodka (house-infused with a blend of peppers, lime, peppercorns, and garlic) in our own mix	11.5
Key Lime Pie <i>sweet, mild</i> "TASTES LIKE THE PIE." □ Licor 43, Rose's Lime, a splash of cream, □ graham cracker rim.	10	Pimm's Cup <i>citrus, floral, herbaceous</i> "A REFRESHING SUMMER CITRUS DINK." □ Pimm's No. 1, muddled citrus, ginger ale, □ cucumber garnish.	9