

Carrol's Creek Cafe

A Waterfront Dining Experience

Easter Dinner Menu April 9, 2023

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 \$22

Coconut Shrimp (5)

flash fried coconut shrimp with Thai sweet chili sauce \$15

Jumbo Shrimp Cocktail (6)

Old Bay classic cocktail sauce \$15 ^{GF}

Pepper Crusted Ahi Tuna

baby greens, soy ginger dressing, pickled onion, edamame, wonton crisp \$18

Jumbo Lump Crab Cake Appetizer

cooked golden brown, served with house remoulade \$market

Cream of Crab Soup

rich with jumbo lump crabmeat and a touch of sherry \$12

Caesar Salad

fresh grated imported cheese, hearts of romaine, homemade croutons, tossed with our special dressing \$10

Spring Berry Salad

bibb lettuce, fresh mozzarella, fresh strawberries, granola crumble, heirloom cherry tomatoes, with a strawberry-basil vinaigrette \$14 ^{GF}

Carrol's Creek House Salad

artisan lettuces with dried cranberries, blue cheese and raspberry tarragon vinaigrette \$10 ^{GF}

Chef's Entrées

Served with Early Spring Vegetables and Roasted Baby Potatoes w/ Fresh Herbs

Surf and Turf

grilled 5oz. Filet Mignon paired with a Jumbo Lump Crab Cake, roasted shallot demi-glace & house remoulade \$49

Jumbo Lump Crab Cakes

house remoulade sauce & lemon \$market

Filet Mignon Au Poivre

grilled 8oz. Filet Mignon, brandy pepper au poivre sauce \$48 ^{GF}

Chilean Sea Bass

pan roasted with tomato-caper-basil champagne butter sauce \$44 ^{GF}

Herb Encrusted Rockfish

oven roasted and topped with lump crab, lemon & chive beurre blanc \$36

Organic Chicken Breast

pan roasted chicken breast, wild mushroom-herb cream sauce \$26

Chef's Additions

Jumbo Shrimp Pasta

jumbo shrimp sautéed with zucchini, cherry tomatoes, basil, asparagus, spinach, lemon-basil cream \$34

Lobster Salad

hydroponic bibb lettuce with heirloom cherry tomatoes, chilled asparagus, cucumber, goat cheese with fresh lobster, creamy mustard & herb vinaigrette \$35 ^{GF}

Vegetable Risotto

heirloom cherry tomatoes, spring onion, shiitake mushrooms & asparagus, aged parmesan reggiano \$23 ^{GF}

Carrol's Creek Chef's Dinner

Add cream of crab soup, Carrol's Creek side salad and

dessert to any entrée 22