



# Carrol's Creek Cafe

*A Waterfront Dining Experience*

## Easter Brunch Menu

10am-12pm

April 9, 2023

### Appetizers

#### Jumbo Shrimp Cocktail (6)

with Old Bay classic cocktail sauce \$15 <sup>GF</sup>

#### Jumbo Lump Crab Cake Appetizer

cooked golden brown, served  
with a mustard vinaigrette \$market

#### Pepper Crusted Ahi Tuna

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

#### Maryland Cream of Crab Soup

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

#### Caesar Salad

with 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 <sup>GF</sup>

#### Carrol's Creek House Salad

spring mix with dried cranberries, blue cheese  
and raspberry tarragon vinaigrette \$10 <sup>GF</sup>

## Carrol's Creek Chef's Dinner

Add cream of crab soup or  
Carrol's Creek side salad and  
dessert to any entrée 22

### Entrées

#### Bananas Foster French Toast

##### Bread Pudding

bananas foster sauce, apple smoked  
bacon \$17

#### Steak Benedict

chive potato cakes with grilled filet mignon,  
sautéed spinach, poached eggs, bearnaise \$23

#### Crab and Asparagus Scramble

grilled baguette topped with soft scrambled  
eggs, chives and jumbo lump crabmeat and  
asparagus \$23

#### Shrimp & Grits

sautéed jumbo shrimp with Worcestershire  
BBQ sauce over heirloom white grits with  
fresh corn \$23 <sup>GF</sup>

#### Surf and Turf

grilled 5oz. filet mignon paired with a jumbo  
lump crab cake, served with early spring  
vegetables, roasted baby potatoes w/ herbs,  
roasted shallot demi-glace and house  
remoulade \$46

#### Jumbo Lump Crab Cake

served with early summer vegetables, roasted  
baby potatoes w/ herbs and house  
remoulade sauce & lemon \$ market

#### Brunch Jumbo Shrimp Pasta

jumbo shrimp sautéed with zucchini, cherry  
tomatoes, basil, asparagus, spinach, lemon-  
basil cream \$24

#### Brunch Chilean Sea Bass

pan roasted sea bass, served with early spring  
vegetables, roasted baby potatoes w/ herbs,  
tomato-caper-basil champagne  
butter sauce \$36 <sup>GF</sup>

#### Lobster Salad

hydroponic bibb lettuce with heirloom cherry  
tomatoes, chilled asparagus, cucumber, goat  
cheese with fresh lobster, creamy mustard &  
herb vinaigrette \$35 <sup>GF</sup>

#### Vegetable Risotto

heirloom cherry tomatoes, spring onion,  
shiitake mushrooms & asparagus, aged  
parmesan reggiano \$23 <sup>GF</sup>