

\$ 1 5

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. House specialty

CRAB DIP

lump crab meat with spinach, artichokes, red bell peppers, fresh herb cream cheese sauce, and molten jack cheese, with house-made Old Bay chips and vegetable crudites

JUMBO LUMP CRABCAKE

served with mustard vinaigrette

\$ 1 2

FRIED CALAMARI

tossed in seasoned rice flour and served with sriracha basil aioli dipping sauce

MARYLAND STYLE STEAMED SHRIMP (GF)

Half Pound

BAKED OYSTERS "CARROL'S CREEK" (GF)

regional oysters topped with horseradish, bacon and Cabot Vermont Cheddar

REGIONAL OYSTERS (GF)

served with horseradish and cocktail sauce
Half Dozen

\$ 1 0

AHI TUNA TARTAR STACK

raw ahi tuna with ginger-soy dressing, sushi rice, avocado and cucumber salad, Asian red cabbage and edamame slaw with wonton chips

THAI GREEN CURRY MUSSELS

sautéed mussels with Thai green coconut curry sauce, cilantro, grilled baguette

EMPANADAS

filled with beef tenderloin, wild mushroom and gouda cheese, served with guacamole and a roasted red pepper sauce and sour cream

BBQ SHRIMP (GF)

wrapped in apple wood smoked bacon, glazed with homemade BBQ sauce and served with a cucumber and onion salad. House specialty

COCONUT SHRIMP

kaffir lime and sweet chili sauce

SHRIMP COCKTAIL (GF)

served with cocktail sauce

D R I N K S P E C I A L S

\$ 7
CHARDONNAY
MERLOT
ROSE

\$ 2 OFF
DRAFT BEERS

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.

Wines By The Glass | Bottle

SPARKLING

Domaine Ste Michelle BRUT • WA	12
Angelini PROSECCO DOC • Italy	13

WHITE

Casalini PINOT GRIGIO • Italy	09
Benvolio PINOT GRIGIO • Friuli, Italy	10
Bodegas Eidosela ALBARIÑO • Spain	13
Honig SAUVIGNON BLANC • Napa, CA	18
Manu SAUVIGNON BLANC • N Z	12
Wente CHARDONNAY • CA	12
Schlink Haus RIESLING • Germany	11
St. Urbans RIESLING • Germany	14
Flare MOSCATO • Spain	10

ROSÉ

La Vieille Ferme ROSÉ • France	08
Winc, Summer Water ROSÉ • CA	12

RED

Longevity CABERNET SAUVIGNON • Livermore, CA	11
The Federalist CABERNET SAUVIGNON • Lodi, CA	12
Gundlach Bundshu MOUNTAIN CUVÉE • Sonoma, CA	16
Cline ANCIENT VINES ZINFANDEL • CA	13
Skyfall MERLOT • Washington	12
Las Perdices MALBEC • Argentina	11
Firesteed PINOT NOIR • Dundee, OR	12
Les Jamelles PINOT NOIR • France	10
Ayana SWEET SHIRAZ (sweet) • Australia (served cold)	11

Beer | Cider | Hard Seltzer

FAMILIAR BRANDS | BOTTLES & CANS

White Claw Hard Seltzer (Mango or Blk Cherry)	7
Corona • Corona Light	7.5
Bud Light • Miller Lite • Coors Light	7
Amstel Light	8
Michelob Ultra	7
Budweiser	7
Heineken	8
Buckler Non-Alcoholic	7

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

VANILLA-SPICED OLD FASHIONED | 14
decadant, spiced, warming, potent
“SPICED OLD FASHIONED W/ HINTS OF VANILLA”
Bulleit Bourbon, muddled orange & cherries
allspice-vanilla-clove infused simple syrup
garnished with star anise & an orange twist

RUSS' RAINKILLER | 13
sweet, tropical, hints of spice
“A SPIN ON A LOCAL TROPICAL FAVORITE.”
Mount Gay Black Barrel rum, Grand Marnier, pineapple juice,
coconut syrup, tiki bitters, orange slice | cherry garnish.

BLACKBERRY FIZZ | 14
fruity, fizzy, sweet, refreshing
“LIKE A GIN & BLACKBERRY MOJITO.”
Whitley Neil Rhubarb & Ginger Liqueur, muddled blackberries,
squeezed lemon wedge, Sierra Mist, lemon wedge | mint garnish.

KEY LIME PIE | 11
sweet, mild
“TASTES LIKE THE PIE.”
Licor 43, Rose's Lime, a splash of cream, graham cracker rim.

CHESAPEAKE BAE | 12
crisp, mildly fruity, sweet, potent
“A BAY BREEZE | SEA BREEZE HYBRID WITH A TOUCH OF GIN.”
Absolut Citron Vodka, Absolut Grapefruit Vodka, Whitley Gin,
cranberry juice, pineapple juice, lime wedge garnish.

SAINT BASIL'S | 14
refreshing, tart, floral, herbaceous
“A LEMONY COCKTAIL WITH BASIL.”
Hendrick's Gin, St-Germain Elderflower Liqueur,
sour mix, muddled basil,
basil leaf garnish.

PIMM'S CUP | 10
citrus, floral, herbaceous
“A REFRESHING CITRUS DRINK.”
Pimm's No. 1, muddled citrus, ginger ale,
cucumber garnish.

SPICY MARY | 12
complex, intense, refreshing
“FLAVORFUL WITHOUT BEING OVERPOWERED BY HEAT.”
Tito's vodka (house-infused with a blend of peppers,
lime, peppercorns, and garlic) combined with our own
Bloody Mary mix.

SUEÑO PICANTE' | 14
Spicy, complex, cooling, slightly sour, potent
“A MARGARITA FRESHENED W/ JALAPEÑO & CUCUMBER.”
21 Seeds cucumber-jalapeño tequila, muddled jalapeño,
triple sec, Rose's lime, sour mix, Tajin-chmoy rim, jalapeño wheel