
\$ 1 5

S E A S C A L L O P S

shredded phyllo, wilted spinach, lump crab, & prosciutto ham, shrimp cream sauce. House specialty

P E P P E R - C R U S T E D B E E F C A R P A C C I O

horseradish- chive aioli, arugula salad with lemon & olive oil, shaved parmesan, grilled crostini

C R A B D I P

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

M A R Y L A N D C R A B G U A C A M O L E

Old Bay corn tortilla chips, green Tabasco pico de gallo, cilantro - lime sour cream

J U M B O L U M P C R A B C A K E

served with mustard vinaigrette

\$ 1 2

F R I E D C A L A M A R I

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

B A K E D O Y S T E R S " C A R R O L ' S C R E E K " (GF)

regional oysters topped with horseradish, bacon and Cabot Vermont Cheddar

H A R R I S C R E E K O Y S T E R S (GF)

served with horseradish and cocktail sauce
Half Dozen

\$ 1 0

A H I T U N A T A R T A R S T A C K

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

M U S S E L S

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

E M P A N A D A S

sautéed mussels with white wine, shallots, parsley, garlic, cream, cherry tomatoes, micro basil, grilled baguette

B B Q S H R I M P (GF)

apple wood smoked bacon, citrus BBQ sauce, cucumber & onion salad. House specialty

C O C O N U T S H R I M P

Thai lime and sweet chili sauce

B A K E D A S I A G O P O T A T O G N O C C H I

tomato-basil sauce, reggiano parmesan, micro basil

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

\$ 7
CHARDONNAY
MERLOT
ROSE

\$ 2 OFF
DRAFT BEERS
& LOCAL BREWER'S
FORWARD & PHERM CANS

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 • Washinton State
 Angelini | PROSECCO DOC • Italy

WHITES

Casalini | PINOT GRIGIO • Italy
 Iris | PINOT GRIS • Wilamette Valley, Oregon
 Bodegas Eidosela | ALBARIÑO • Spain
 Honig | SAUVIGNON BLANC • Napa, California
 Manu | SAUVIGNON BLANC • New Zealand
 Wente | CHARDONNAY • California
 Nore | CHARDONNAY (unoaked) • France
 Trenel Macon Villages | White Burgundy • France
 Schlink Haus | RIESLING • Germany
 St. Urbans | RIESLING • Germany
 Flare | MOSCATO • Spain
 Orlana | VINHO VERDE' • Portugal

ROSÉ

12 Winc, Summer Water | ROSÉ • California 10
 13 Fabre en' Provence | ROSÉ • France 12

REDS

10 Longevity | CABERNET SAUVIGNON • California 11
 15 The Federalist | CABERNET SAUVIGNON • California 12
 13 Gundlach Bundshu | MOUNTAIN CUVÉE • California 16
 18 Cline | ANCIENT VINES ZINFANDEL • California 13
 12 Skyfall | MERLOT • Washington State 12
 12 Las Perdices | MALBEC • Argentina 11
 11 Firesteed | PINOT NOIR • Dundee, Oregon 12
 17 Les Jamelles | PINOT NOIR • France 10
 11 Ayana | SWEET SHIRAZ • Australia (served cold) 11
 16
 10
 9

Beer | Cider | Hard Seltzer

FAMILIAR BRANDS | BOTTLES & CANS

White Claw Hard Seltzer (Mango or Black 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 smart phone 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."

Edinburgh rhubarb & ginger gin liqueur, Hendrick's Gin, muddled blackberries, squeezed lemon, Starry, 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 W/ A TOUCH OF GIN."

Absolut Citron & Grapefruit Vodkas, 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

ASK ABOUT OUR COCKTAIL OF THE MONTH
 AND MOCKTAILS