
\$ 1 5

SEA SCALLOPS

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

JUMBO LUMP CRAB CAKE

served with mustard vinaigrette

CRAB DIP

lump crab meat, spinach, artichoke, red bell pepper, fresh herb cream cheese sauce, molten jack cheese, house-made Old Bay potato chips, vegetable crudites

\$ 1 2

FRIED CALAMARI

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

BAKED OYSTERS "CARROL'S CREEK" 

regional oysters topped with horseradish, bacon, Cabot Vermont cheddar. House Specialty

CHESAPEAKE OYSTERS 

horseradish & cocktail sauce
Half Dozen

\$ 1 0

AHI TUNA TARTARE STACK

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

EMPANADAS

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

MUSSELS

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

COCONUT SHRIMP

Thai lime and sweet chili sauce

BBQ SHRIMP 

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

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

\$ 7
CHARDONNAY
MERLOT
ROSE

\$ 2 OFF
DRAFT BEERS
& PHERM CANS

The  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

SPARKLING

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

WHITE

Casalini PINOT GRIGIO • Italy	10
Iris PINOT GRIS • Wilamette Valley, OR	15
Vina Nora ALBARIÑO • SPAIN	13
Honig SAUVIGNON BLANC • Napa, CA	18
Manu SAUVIGNON BLANC • N Z	12
Wente CHARDONNAY • CA	12
Nore CHARDONNAY (unoaked) • France	11
Trenel Macon Villages WHITE BURGUNDY • France	17
Schlink Haus RIESLING • Germany	11
St. Urbans RIESLING • Germany	16
Flare MOSCATO • Spain	10

ROSÉ

La Vieille Ferme ROSÉ • France	12
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RED

Longevity CABERNET SAUVIGNON • Livermore, CA	11
The Federalist CABERNET SAUVIGNON • Lodi, CA	12
Gundlach Bundshu MOUNTAIN CUVÉE • Sonoma, CA	16
Edmeades ZINFANDEL • California	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 Black Cherry)	7
Surfside Vodka (Peach Tea or Iced Tea + Lemonade)	7.5
Bud Light • Miller Lite • Coors Light	7
Amstel Light	8
Michelob Ultra	7
Budweiser	7
Heineken	8
Yuengling	7
Lagunitas IPNA Non-Alcoholic	7
Guinness Zero Non-Alcoholic	9.5

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, star anise & an orange twist garnish.

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

ASK ABOUT OUR COCKTAIL OF THE MONTH AND OUR MOCKTAILS