

Dinner

STARTERS

BACK NINE SHRIMP

8 CRISPY FRIED SHRIMP TOSSED IN OUR SWEET AND TANGY BACK NINE SAUCE

\$12

CRAB AND CRAWFISH FRITTERS

BLUECRAB AND CRAWFISH FOLDED INTO CREAMY CREOLE RISOTTO, COATED IN PANKO AND FRIED TIL CRISPY, SERVED WITH OUR HOUSE REMOULADE

\$8

CHIPS AND SALSA

FRESHLY FRIED CRISPY CORN CHIPS SERVED WITH OUR SMOKY ROASTED TOMATO SALSA

\$7

DESSERTS

DUTCH APPLE PIE ALA MODE

PEANUT BUTTER PRETZEL PIE

CHEFS CHOICE COOKIES

ICE CREAM SCOOP

ICE CREAM SUNDAE

MAIN COURSE

CHICKEN CORDON BLEU

PANEED CHICKEN BREAST STUFFED WITH SMOKED CHEDDAR AND CONECUH SAUSAGE, SERVED OVER PEPPERED RISOTTO, TOPPED WITH GOUDA CRAWFISH CREAM SAUCE

\$24

12 OZ STRIP LOIN

GRILLED 12 OZ CHOICE STRIP LOIN, PAIRED WITH VEG DE JOUR, HERB ROASTED POTATOES, AND A SIDE OF HORSERADISH CREAM

\$36

SCARLET SNAPPER

7 OZ LOCAL SNAPPER - SERVED BLACKENED, FRIED, SEARED, OR GRILLED - PAIRED WITH A CAPER REMOULADE, AND RICE AND ZUCCHINI ALMONDINE

\$26

SIDE SALADS

SIDE HOUSE SALAD

\$4.50

SIDE CAESAR SALAD

\$4.50

ROCK & CREEK

The Bar

BEER

DRAFT

CAUSEWAY IPA
MILLER
YUENGLING
SAM ADAMS
MICH ULTRA

CANS/BOTTLES

COORS, BUDLIGHT, HEINEKEN,
MODELO, BUDWEISER, CORONA

WINE

WHITE

PINO GRIGIO
CHARDONNAY
SAUVIGNON BLANC
REISLING
CHAMPAGNE

RED WINE

CABERNET
PINO NOIR
RED BLEND
MERLOT

COCKTAILS

TRANSFUSION

VODKA.GINGERALE.GRAPE JUICE

BLOODY MARY

VODKA.PEPPER, CITRUS, ZINGZANG

HOUSE MARGARITA

TEQUILA, CITRUS, TRIPLE SEC, OJ

LONG ISLAND TEA

RUM, VODKA, GIN, TRIPLE SEC,
CITRUS, SPLASH OF COKE

WHISKEY SOUR

WHISKEY. CITRUS

SCREWDRIVER OR

GREYHOUND

VODKA. OJ OR GRAPEFRUIT

ROCK
&
CREEK