

Wild Creek

Crab Feast Friday

FRIDAY HOURS 4:00 - 10:00 PM

Starters

Mushroom and Steak Bites
Whole mushrooms and tender bites of steak sautéed in garlic butter. 16

Tempura Prawns
Four jumbo tempura prawns served with cocktail sauce and lemon. 15

Caprese Flat Bread
Roasted garlic basil pesto, served on crispy flat bread topped with mozzarella cheese, grape tomatoes, finished with fresh basil and balsamic glaze. 12

Artichoke and Crab Dip
Served with home-made garlic parmesan crostinis. 15

Calamari
Served with cocktail and orange wasabi dipping sauce. 16

Prawns Cocktail
Five jumbo prawns served with, cocktail sauce and a lemon wedge. 15

ALL YOU CAN EAT

CRAB

\$55 per person

Freshly steamed Crab with drawn butter. Served with rice pilaf and fresh cut lemon, includes your choice of Soup cup or house salad.

Table will be charged for an additional order if sharing.

Soups & Salads

Clam Chowder
Delicious, house made New England Style Clam chowder. 6 / 9

Seafood Louie Salad
Mixed greens topped with egg, olives, onion, bacon, tomatoes with your choice of shrimp or rock crab. Served with Thousand Island dressing. 17

House Salad
Mixed greens with grape tomatoes, carrots and cucumber. 6

Medleys

Seafood Stew
Clams, shrimp, mussels and crab with garlic and shallots in a savory seafood bisque. Served with garlic bread. 24

Seafood Cioppino
Crab, clams, mussels, and shrimp stewed in our traditional garlic tomato sauce and served with garlic bread. 24

Seafood Linguine
Bay scallops, Cajun sausage, mussels, clams, shrimp, tomatoes and green onions in a sherry cream sauce over linguine. Served with garlic bread. 22



Table will be charged for an additional order if sharing.

Add Steamed Crab to any dish at Market Price.

Land & Sea

These items served with soup or salad.

Bacon Wrapped Filet

Angus bacon wrapped filet served with garlic mashed potatoes, asparagus and blue cheese bacon chive compound butter. 32

Grilled Salmon

Atlantic salmon filet topped with wasabi ginger compound butter, served with wild rice pilaf and asparagus. 28

Garlic Lime Chicken

Pan fried chicken breast, topped with a garlic lime sauce and served with rice pilaf and seasonal vegetables. 19

Pasta Dishes

Spaghetti and Meatballs

House-made meatballs with spaghetti in a vegetarian marinara served with garlic bread. 18
(Vegan option available, add 2)

Crab & Shrimp Linguine

Crab and shrimp in a sherry dill cream sauce with linguine noodles. 22

Chicken Florentine

Stuffed chicken breast with bacon, spinach, linguine and Florentine sauce. 20

Wild Creek Favorites

Fish & Chips

Beer battered Pacific Snapper with French fries, tartar sauce and fresh-cut lemons. 18

Wild Creek Cheeseburger

Seasoned brisket and sirloin patty (1/3 lb.) with cheese, house burger sauce, lettuce, tomatoes and onions on an oil-top bun, served with French fries. 18

(Vegan option available, add 3)

Wild Creek French Dip

Thinly sliced Prime Rib, sautéed onions and mushrooms served on a toasted roll with a roasted garlic aioli and served with au-jus and French fries. 18

Due to supply issues beyond our control, we are experiencing shortages in product delivery and accessibility at this time. As a result, we may need to substitute or limit menu item availability.

Thank you for your understanding.

Please inform your server of any food allergies or restrictions.

Corkage fee 10. Parties of 8 or more will add 15% service charge

Management reserves all rights.

Beverages

Includes refills unless otherwise indicated.

Pepsi/Diet Pepsi	2
Dr. Pepper/Root Beer	2
Lemonade/Iced Tea	2
Hot Coffee/Hot Tea	2

Desserts

Raspberry Cheesecake	9
Crème Brûlée Cheesecake	9
5 Layer Chocolate Cake	9
Carrot Cake	9
Mudd Pie	9

Ice Cream

Chocolate Ice Cream	4
Vanilla Ice Cream	4



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness