

# Wild Creek

## Crab Feast

FRIDAY & SATURDAY 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. 16

**Caprese Flat Bread**  
Roasted garlic basil pesto, served on crispy flat bread topped with mozzarella cheese, sliced tomatoes, finished with fresh basil and balsamic glaze. 13

**Steamers**  
White wine, garlic and red pepper in basil, broth, Clams, \$21 mussels \$18  
Combo \$21

**Calamari**  
Served with cocktail and orange wasabi dipping sauce. 16

**Prawns Cocktail**  
Five jumbo prawns served with, cocktail sauce and a lemon wedge. 16

### ALL YOU CAN EAT CRAB

\$65 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. 18

**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. 24



*Table will be charged for an additional order if sharing.*

**Add Steamed Crab to any dish at Market Price.**

## Wild Creek

### Favorites

#### Fish & Chips

Beer battered Pacific Snapper with French fries, tartar sauce and fresh-cut lemons. 19

#### 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. 19

*(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. 19

## 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. 42

#### Grilled Salmon

Atlantic salmon filet topped with wasabi ginger compound butter, served with wild rice pilaf and asparagus. 32

#### Chicken Teriyaki

Airline chicken breast, broiled, served with pineapple bites, rice, and seasonal vegetables. Topped with teriyaki glaze. 28

## Pasta Dishes

#### Steakhouse Pasta

Pappardelle, 8 oz. New York, mushroom garlic cognac cream sauce, served with garlic bread. 28

#### Crab & Shrimp Linguine

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

## Beverages

*Includes refills unless otherwise indicated.*

Pepsi/Diet Pepsi	2.50
Dr. Pepper/Root Beer	2.50
Lemonade/Iced Tea	2.50
Hot Coffee/Hot Tea	2.50

## 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



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

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

Management reserves all rights.