



# EAT

pauladeenscreekhouse.com

## Starters

- **FRIED PICKLES**  
Fried dill pickle rounds with tangy ranch sauce. 8.49
- **LOADED POTATO CRACKLINS**  
Fried potatoes with beer cheese, Applewood smoked bacon, sour cream, green onions and parmesan cheese. 10.99
- **PEEL-N-EAT SHRIMP**  
2/3 pound shrimp steamed in Stella Artois, tossed with smoky butter. Choose garlic or Cajun spice. 13.99
- **BUFFALO CHICKEN DIP**  
Creamy dip with shredded chicken, cream cheese, green onions, buffalo sauce, warm tortilla chips and celery. 10.99
- **FRIED GREEN TOMATOES**  
Green tomatoes, breaded and fried crisp. Tangy ranch sauce. 10.99
- **SEAFOOD HUSH PUPPIES**  
Shrimp, fish and corn, deep fried. Spicy Remoulade sauce. 10.99
- **CALAMARI**  
Fried calamari with roasted red peppers and pepperoncinis. Served with chili ancho aioli. 11.99



### Chargrilled OYSTERS

On the half shell, grilled over an open flame, in garlic butter and parmesan cheese.

half dozen 12.99 dozen 23.99

## HANDHELD S

- **SHRIMP PO' BOY**  
Fried shrimp on a toasted hoagie. Spicy Remoulade sauce, shredded lettuce and sliced tomatoes. 13.99
- **MAHI SANDWICH**  
Fried Mahi-Mahi, lettuce, onion, tomato, pepper jack cheese and spicy Remoulade sauce on a toasted bun. 13.99
- **CRAB CAKE SANDWICH**  
Pan-seared jumbo lump blue crab cake, shredded lettuce, tomato, spicy Remoulade sauce on a toasted bun. 14.99
- **FISH TACOS**  
Grilled Mahi-Mahi, slaw, black beans, pineapple salsa and avocado crema on flour tortillas. 13.99
- **BLACK ANGUS CHEESEBURGER\***  
Angus burger, shredded lettuce, onions, tomato, pickles and American cheese. 12.99
- **BUFFALO CHICKEN SANDWICH**  
Fried chicken breast, tossed in spicy buffalo sauce, melted provolone, lettuce, tomatoes and ranch dressing. 12.99

All handhelds served with French fries.

## SOUTHERN FRIED

### SOUTHERN FRIED CHICKEN

Hand-breaded chicken breasts, corn on the cob and mac 'n cheese. 16.99

### FISH 'N CHIPS

Lightly breaded, fried golden brown with homemade tartar sauce and French fries. 16.99

### SHRIMP

Hand-battered shrimp, fried golden with cocktail sauce, tartar sauce and French fries. 19.99

### CHICKEN TENDERS

Hand-breaded chicken tenders, fried crispy with BBQ and honey mustard sauces and French fries. 16.99

### SEAFOOD COMBO

Fried scallops, shrimp and fish with seafood hush puppies, tartar, spicy remoulade, cocktail sauce and French fries. 25.99



## Land & Sea

### SHRIMP & GRITS

Stone-ground grits, shrimp, tasso ham, smoked andouille sausage, peppers, onions and a white wine cream sauce. 20.99

### CILANTRO-LIME CHICKEN

Cilantro-lime grilled chicken, jasmine rice and steamed broccoli. 16.99

### PAULA'S LOW COUNTRY BOIL

Peel 'n eat shrimp, smoked sausage, red potatoes and corn on the cob sprinkled with Old Bay. 21.99

### CRAB CAKES

Pan-seared, jumbo lump blue crab cakes, spicy remoulade sauce and steamed broccoli. 24.99

### SNOW CRAB LEGS

Over a pound of steamed Snow Crab seasoned with Old Bay. Red potatoes, corn on the cob and drawn butter. MKT

### BROOKE'S SAVANNAH SALMON\*

Spice rubbed salmon, jasmine rice, avocado and seasoned diced tomatoes. 21.99

### BABY BACK RIBS

Slow-cooked, fall off the bone pork ribs basted with Deen Brothers' BBQ sauce and French fries.  
half rack 17.99 full rack 23.99

### SIRLOIN\*

Premium top-choice 10 oz. sirloin, aged to perfection and grilled to your liking. Served with baked potato and steam broccoli. 18.99

### RIBEYE\*

14 oz. hand-cut, richly marbled and grilled to perfection. Baked potato and corn on the cob. MKT

### MAHI-MAHI

Fresh grilled, Mahi-Mahi with ginger garlic shrimp. Topped with pineapple salsa. Served on a bed of rice. 22.99

- Add to any Entree -

- |                     |                      |
|---------------------|----------------------|
| Fried Shrimp 6.99   | Seared Scallops 8.99 |
| Fried Scallops 8.99 | Crab Legs 12.99      |
| Hush Puppies 4.99   | Crab Cake 9.99       |

## Signature PASTAS

### BLACKENED STEAK PASTA

Sauteed sun-dried tomatoes, mushrooms and green onions tossed with bowtie pasta in a spicy sherry cream sauce. Topped with blackened sirloin steak and parmesan cheese. 16.99

### SPICY SHRIMP & CHICKEN

Bowtie pasta, spicy cream sauce, sauteed chicken, shrimp, sun-dried tomatoes, green onions and mushrooms. 16.99

### SCALLOPS POMODORI

Jumbo sea scallops, crushed plum tomatoes, basil, garlic, baby spinach, angel hair pasta and parmesan cheese. 22.99



## Fresh SALADS

Dressings:

- Ranch - Honey Mustard - Bleu Cheese
- Honey Vinaigrette - Classic Vinaigrette

### STRAWBERRY CHICKEN

Grilled chicken breast, mixed greens, strawberries, caramelized pecans, bleu cheese crumbles and honey vinaigrette dressing. 15.99

### SALMON AVOCADO\*

Salmon, mixed greens tossed in classic vinaigrette dressing. Avocados, tomatoes, cilantro, jalapenos, sauteed mushrooms and feta cheese. 17.99

### CREEK HOUSE WEDGE

Iceberg lettuce wedge, bleu cheese dressing, diced tomatoes, Applewood bacon, caramelized pecan halves and bleu cheese crumbles. Drizzled with balsamic reduction. 11.99

Shrimp 16.99 Chicken 15.99

### HOUSE SALAD

Mixed greens, tomato, cucumber, bacon and cheddar cheese. 5.99

## AND Soups

### SHE-CRAB SOUP

A rich, creamy low country favorite with succulent blue crab meat. cup 5.99 bowl 7.99

### SEAFOOD GUMBO

Shrimp, crab and andouille sausage with jasmine rice. cup 5.99 bowl 7.99

## Sides

- French Fries
- Potato Cracklins
- Steamed Broccoli
- Stone-Ground Cheese Grits
- Sweet Potato Casserole
- Corn on the Cob
- Jasmine Rice
- Mac 'N Cheese
- Baked Potato + 99¢





# D R I N K

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## DRAFTS

**MOUNTAIN JAM** - Southern Lager  
Southbound Brewing Co. - Savannah, GA  
A Southern dry hopped Lager with Citra, Amarillo and Cascade hops lend this brew its heady citrus aroma to create a craft Lager like no other.

ABV 5% ..... 16 oz 6.50 .. 22 oz 8.50

**POG BASEMENT** - American IPA  
Scofflaw Brewing Co. - Atlanta, GA  
This IPA has topical notes of passion fruit with a nice Citra hop backbone. Taste is tilted toward orange, but the passion fruit is still there in full force.

ABV 7.5% ..... 16 oz 6.50 .. 22 oz 8.50

**HAZY LITTLE THING** - IPA  
Sierra Nevada Brewing Co - Fletcher, NC  
So good it's served straight from the tanks - unfiltered, unprocessed, and raw - to let all the fruit-forward hop flavors shine.

ABV 6.7% ..... 16 oz 6.50 .. 22 oz 8.50

**SAM ADAMS SEASONAL**  
Ask your server what's on tap - Boston, MA  
ABV % varies ..... 16 oz 6.50 .. 22 oz 8.50

**TYBEE ISLAND BLONDE** - Kolsch Style Ale  
Costal Empire Beer Co. - Savannah, GA  
It is a clean, crisp, session beer brewed with noble hops. The Blonde has a light floral aroma and mild hop bitterness.

ABV 4.7% ..... 16 oz 6.50 .. 22 oz 8.50

**BLUE MOON** - Belgian White Ale  
MillerCoors Brewing - Montreal, Quebec  
A wheat beer brewed with Valencia orange peel for a subtle sweetness and bright, citrus aroma.

ABV 5.4% ..... 16 oz 6.50 .. 22 oz 8.50

**MICHELOB ULTRA** - Light Lager  
Anheuser-Busch - St. Louis, MO  
The special choice of grains combined with the extended mashing process produces a smooth, refreshing beer with fewer carbohydrates.

ABV 4.2% ..... 16 oz 5 ..... 22 oz 7

**BUD LIGHT** - Lager  
Anheuser-Busch - St. Louis, MO  
A distinctively crisp taste with fewer calories.

ABV 4.2% ..... 16 oz 5 ..... 22 oz 7

**MASON JAR MARGARITA** 9.49  
100% Blue Agave Tequila, Caravella Orangecello, fresh lemon and lime juices.

**CREEK HOUSE PUNCH** 8.99  
Southern Comfort, Amaretto, Midori, Peach Schnapps, cranberry, sweet and sour with a splash of Sprite.

**SAVANNAH LEMONADE** 8.99  
Firefly Sweet Tea Vodka, lemonade, Sprite.

**SANGRIA** 8.99  
Red or White, fresh juices, spices.

**HILLBILLY WINE SLUSHIE** 9.49  
Ole Smoky White Lightnin' and blackberry moonshines, frozen wildberry lemonade.

**THE MULE SLUSHIE** 9.49  
Pinnacle Vodka, Gosling's ginger beer, lime, simple syrup, deep freeze.

Handcrafted COCKTAILS

## Bottles AND Cans

<b>BUD LIGHT</b> 4.25	<b>CORONA</b> 4.50
<b>MILLER LITE</b> 4.25	<b>TRULY WILDBERRY</b> 4.25
<b>COORS LIGHT</b> 4.25	<b>MOUNTAIN JAM SCATTERED SUN</b> (can) 4.50



## Wine

### WHITE

	Glass	Bottle
House Chardonnay, California	6.50	-
Kendall Jackson Chardonnay, California	10	35
Ecco Domani Pinot Grigio, Italy	8.50	29
Chateau St Michelle Riesling, Washington State	9	30
Eco Bay Sauvignon Blanc, New Zealand	9	30
Beringer White Zinfandel, California	6.50	21

### RED

House Cabernet, California	6.50	-
House Pinot Noir, California	6.50	-
The Seeker Pinot Noir, France	9	30
House Merlot, California	6.50	-

## KIDS Menu

For ages 10 and under.  
Kid's meal beverage 99¢

### MAC 'N CHEESE

Creamy mac 'n cheese served with French fries. 5.99

### CHEESEBURGER

Grilled burger or cheeseburger served with French fries. 6.99

### KIDS PASTA

Penne pasta served with butter or marinara sauce. 5.99

### CHICKEN TENDERS

Two chicken tenders served with French fries and honey mustard dipping sauce. 6.99

### GRILLED CHEESE

A cheesy grilled sandwich served with French fries. 5.99

## Dessert

### KEY LIME PIE

Real key limes made into a tart and creamy filling in a toasted almond graham cracker crust and topped with our homemade sweetened whipped cream. 6.99

### CREME BRULEE CHEESECAKE

Velvety layers of creme brulee and cheesecake, encrusted with caramelized sugar and garnished with strawberries and homemade whipped cream. 6.49

### PECAN PIE

A Southern speciality served warm, with a rich sweet filling and crunchy pecans. Topped with a dollop of our homemade sweetened whipped cream. 6.49

### KAHLUA FUDGE BROWNIE

A chocolate brownie covered with a layer of fudge and pecans, topped with Breyers vanilla ice cream and Kahlua chocolate sauce. 6.49

### OOEY GOOEY BUTTER CAKE

Paula's signature melt-in-your-mouth dessert. An experience all its own. 5.99

