

Starters

- **FRIED PICKLES**
Fried dill pickle rounds with tangy ranch sauce. 7.99
- **LOADED POTATO CRACKLINS**
Fried potatoes with beer cheese, Applewood smoked bacon, sour cream, green onions and parmesan cheese. 8.99
- **PEEL-N-EAT SHRIMP**
2/3 pound shrimp steamed in Stella Artois, tossed with smoky butter. Choose garlic or Cajun spice. 12.49
- **SHORE IS GOOD SEAFOOD DIP**
Creamy dip with shrimp and crab, cheddar cheese and toast points. 11.49
- **FRIED GREEN TOMATOES**
Green tomatoes, breaded and fried crisp. Tangy ranch sauce. 9.99
- **SEAFOOD HUSH PUPPIES**
Shrimp, fish and corn, deep fried. Spicy Remoulade sauce. 9.49
- **CALAMARI**
Fried calamari with roasted red peppers and pepperoncinis. Served with chili ancho aioli. 10.99



Chargrilled OYSTERS

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

half dozen 11.49 dozen 21.49

HANDHELD

SHRIMP PO' BOY

Fried shrimp on a toasted hoagie. Spicy Remoulade sauce, shredded lettuce and sliced tomatoes. 12.49

FISH SANDWICH

Fried Mahi-Mahi, lettuce, onion, tomato, pepper jack cheese and spicy Remoulade sauce on a toasted bun. 12.49

CRAB CAKE SANDWICH

Pan-seared jumbo lump blue crab cake, shredded lettuce, tomato, spicy Remoulade sauce on a toasted bun. 12.99

FISH TACOS

Grilled Mahi-Mahi, slaw, black beans, pineapple salsa and avocado crema on flour tortillas. 12.49

BLACK ANGUS CHEESEBURGER*

Angus burger, shredded lettuce, onions, tomato, pickles and American cheese. 11.49

Add Applewood Smoked Bacon + .99

BUFFALO CHICKEN SANDWICH

Fried chicken breast, tossed in spicy buffalo sauce, melted provolone, lettuce, tomatoes and ranch dressing. 11.49

All handhelds served with French fries.

SOUTHERN FRIED

SOUTHERN FRIED CHICKEN

Hand-breaded chicken breasts, corn on the cob and mac 'n cheese. 15.99

FISH 'N CHIPS

Lightly breaded, fried golden brown with homemade tartar sauce and French fries. 15.99

SHRIMP

Hand-battered shrimp, fried golden with cocktail sauce, tartar sauce and French fries. 17.99

CHICKEN TENDERS

Hand-breaded chicken tenders, fried crispy with BBQ and honey mustard sauces and French fries. 14.99

SEAFOOD COMBO

Fried scallops, shrimp and fish with seafood hush puppies, tartar, spicy remoulade, cocktail sauce and French fries. 22.99



Land & Sea

SHRIMP & GRITS

Stone-ground grits, shrimp, tasso ham, smoked andouille sausage, peppers, onions and a white wine cream sauce. 19.99

CILANTRO-LIME CHICKEN

Cilantro-lime grilled chicken, jasmine rice and steamed broccoli. 14.99

PAULA'S LOW COUNTRY BOIL

Peel 'n eat shrimp, smoked sausage, red potatoes and corn on the cob sprinkled with Old Bay. 20.99

CRAB CAKES

Pan-seared, jumbo lump blue crab cakes, spicy remoulade sauce and steamed broccoli. 22.99

SNOW CRAB LEGS

Over a pound of steamed Snow Crab seasoned with Old Bay. Red potatoes, corn on the cob and drawn butter. 28.99

BROOKE'S SAVANNAH SALMON*

Spice rubbed salmon, jasmine rice, avocado and seasoned diced tomatoes. 19.99

BABY BACK RIBS

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

half rack 15.99 full rack 21.99

RIBEYE STEAK*

14 oz. hand-cut, richly marbled and grilled to perfection. Baked potato and corn on the cob. 26.99

MAHI-MAHI

Fresh grilled, Mahi-Mahi with ginger garlic shrimp. Topped with pineapple salsa. Served on a bed of rice. 20.99

- Add to any Entree -

Fried Shrimp 5.99 Seared Scallops 7.99
 Fried Scallops 7.99 Crab Legs 11.99
 Hush Puppies 3.99 Crab Cake 8.99

Signature PASTAS

CHICKEN PASTA

Chicken breast, mushrooms, spinach, sun-dried tomatoes, broccoli florets and bowtie pasta in a white wine cream sauce. 15.99

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. 20.99



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. 14.99

SALMON AVOCADO*

Salmon, mixed greens tossed in classic vinaigrette dressing. Avocados, tomatoes, cilantro, jalapenos, sauteed mushrooms and feta cheese. 16.99

CREEK HOUSE WEDGE

Iceberg lettuce wedge, bleu cheese dressing, diced tomatoes, Applewood bacon, caramelized pecan halves and bleu cheese crumbles. Drizzled with balsamic reduction. 10.99

Shrimp 15.99 Chicken 14.99

HOUSE SALAD

Mixed greens, tomato, cucumber, bacon and cheddar cheese. 5.49

AND Soups

SHE-CRAB SOUP

A rich, creamy low country favorite with succulent blue crab meat. cup 4.99 bowl 6.99

SEAFOOD GUMBO

Shrimp, crab and andouille sausage with jasmine rice. cup 4.99 bowl 6.99

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 (after 4 pm)





D R I N K

pauladeenscreekhouse.com - (912) 344-4634

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

TWO HEARTED ALE - American IPA
Bell's Brewery - Kalamazoo, MI
This IPA is bursting with hop aromas ranging from pine to grapefruit. Perfectly balanced with a malt backbone and combined with the signature fruity aromas of Bell's house yeast.

ABV 7% 16 oz 6.50 .. 22 oz 8.50

420 - Extra Pale Ale
SweetWater Brewing Co. - Atlanta, GA
A tasty West Coast style Extra Pale Ale accentuated with a stimulating hop character.

ABV 5.7% 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

STELLA ARTOIS - Euro Pale Lager
Anheuser-Busch - Belgium
Pleasantly bitter with a refreshing finish.

ABV 5% 16 oz 6.50 .. 22 oz 8.50

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

ABV 4.2% 16 oz 5 22 oz 7

SAM ADAMS SEASONAL
Ask your server what's on tap - Boston, MA

ABV % varies 16 oz 6.50 .. 22 oz 8.50

Handcrafted COCKTAILS

MASON JAR MARGARITA 8.99
100% Blue Agave Tequila, Caravella Orangecello, fresh lemon and lime juices.

CREEK HOUSE PUNCH 8.49
Southern Comfort, Amaretto, Midori, Peach Schnapps, cranberry, sweet and sour with a splash of Sprite.

SAVANNAH LEMONADE 8.49
Firefly Sweet Tea Vodka, lemonade, Sprite.

SANGRIA 8.49
Red or White, fresh juices, spices.

HILLBILLY WINE SLUSHIE 8.99
Ole Smoky White Lightnin' and blackberry moonshines, frozen wildberry lemonade.

THE MULE SLUSHIE 8.99
Pinnacle Vodka, Gosling's ginger beer, lime, simple syrup, deep freeze.

KEY LIME MARTINI 8.99
Vanilla Vodka, coconut rum, fresh lime juice, pineapple juice, heavy cream, whipped cream.

Bottles

BUD LIGHT 4.25	COORS LIGHT 4.25
MICHELOB ULTRA 4.25	YUENGLING 4.50
MILLER LITE 4.25	CORONA 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
Villa Maria 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	-
Louis Martini Cabernet, California	10	35



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. 6.49

CREME BRULEE CHEESECAKE

Velvety layers of creme brulee and cheesecake, encrusted with caramelized sugar and garnished with strawberries and homemade whipped cream. 5.99

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. 5.99

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. 5.49

