

# Phillippi Creek Village MENU

Sorry, no reservations accepted  
VISA / MASTERCARD  
AMERICAN EXPRESS / DISCOVER  
No personal checks

www.creekseafood.com

5353 S. Tamiami Trail • 941-925-4444

## Creek's first settler suffered from shell-shuck Phillippi an oyster addict despite grouper therapy

About 1569 A.D., Fernando D. Phillippi sailed his ship, "Philly P" up the creek to a point which is now the corner of Bee Ridge Rd. and Beneva. All of the land between Bee Ridge and the Island is fill land on which to build condominiums- Fernando was a shrewd real estate investor.

Some of the piers you see in front of the restaurant are still original pilings installed by

Fernando's cousin, Pepe. The Phillippi Creek Oyster Bar is

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***"It was a brave  
man that first ate  
an oyster."  
-Jonathan Swift***

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actually the converted winter home of the Phillippi family and

has changed little since being built in 1604.

Fernando D. Phillippi was last seen in 1619 during Hurricane Maria. The ship, with gunwales awash, was visible off Island Park, and a voice was heard screaming, "more oysters, more oysters!" Even now on moonlit nights a ghostly vision of the "Philly P" can be seen sailing up the creek without a paddle.

## *In the Old Florida Tradition Restaurant & Oyster Bar*



### *Did You Know?*

Studies among Greenland Eskimos, who consume large amounts of seafood and who are virtually free of heart disease, in spite of their high fat intake, have been interpreted to indicate a protective effect attributable to their large intake of marine animals. We do not yet know how much fish is needed nor how often one must consume seafood in order to benefit from it, nor even whether one's health would be similarly improved. However, the evidence strongly indicates that regular consumption of fish, especially the fatter varieties, gives substantial health advantages.

#### **Sea Clam**

Found in abundance in the ocean waters of the North Atlantic, the sea Clam grows up to 12 inches in diameter. Long known for its sweet tasting meat, it is now recog-

nized for its nutritional benefits. It contains omega 3 fatty acids which are important in maintaining a healthy heart.

#### **Scallops**

The scallop is a mollusk having two shells like clams and oysters. It propels itself along the ocean floor by opening and closing its hinged shell. The muscle controlling the shell movement is the muscle that we enjoy as scallop meat.

There are two prominent types of scallops: Sea scallops and bay scallops which are from the Chesapeake Bay south to the Gulf of Mexico. The two can be used interchangeably on the same recipe.

When selecting fresh scallops, examine the product for a creamy white or light pinkish color and a mild sweet odor. Raw frozen scallops

can be held at zero degrees or below for 3 or 4 months.

#### **Snapper**

The snappers are one of the largest and most popular families of fish. There are some 34 species that inhabit the marine waters of the warmer regions of the United States. Well-known snappers with high food value are red, pink, mangrove or grey, yellow eye, mutton and yellow tail.

Snappers are taken in water often several hundred feet deep. Most of the catch is still made with hook and line. Many snappers are available year round in all parts of the country. The meat is juicy, white and very flavorful. This fish can be served broiled, baked, steamed or boiled, in a host of imaginative ways. Snapper is among the most delicious deep sea delicacies on the market.

#### **Stone Crabs**

There are over 4000 different species of crab in the world. One of these which is native to our Gulf Coast waters is the stone crab.

Only the claws of the stone crab are eaten, so when a crab is harvested, both claws are removed and the live crab must be returned to the water. The crab claws will regenerate in about six weeks. (The law used to read that only one claw could be removed from the crab so as not to leave it defenseless during this regeneration period.)

Years ago, when hunters were fixing their campfire meals of a stew and cornbread, they would throw balls of cornmeal to their dogs to quiet them. That is where the term "hush puppies" comes from.

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Years ago, when hunters were fixing their campfire meals of a stew and cornbread, they would throw balls of cornmeal to their dogs to quiet them. That is where the term "hush puppies" comes from.

## Hot Appetizers

- Jumbo Buffalo Shrimp .....
- Fried Oyster Appetizer .....
- Fried Calamari .....
- Oysters Rockefeller .....
- Seafood Stuffed Oysters .....
- Fried Gator .....
- Steamed Shrimp (1/4 pound-peel & eat) .....
- plain, garlic, Maryland spiced or beer boiled
- Roy's Lump Crab Cake .....
- Fried Smelt .....
- Fried Chicken Fingers .....
- Crispy Buffalo Wings (served naked) .....
- Mozzarella Sticks .....
- Clam Strips .....

## Cold Appetizers

- Oysters on the half shell ... half dozen/dozen
- Clams on the half shell .....half dozen
- dozen
- Jumbo Shrimp Cocktail .....
- Smoked Salmon Spread .....
- Blue Crab Spread .....
- Steamed Shrimp (1/4 pound - peel & eat) .....
- Stone Crab (seasonal).....
- Titanic Raw Bar .....
- Florida stone crab claws, jumbo shrimp cocktail, oysters on the half shell, clams on the half shell, lobster salad

## Soups *Made fresh daily.*

- Cajun Seafood Gumbo (spicy) ..... bowl
- (fresh fish, shrimp, okra and sausage)
- New England Clam Chowder ..... bowl
- (fresh clams, potatoes, bacon and cream)

**Warning: Consuming raw or under cooked oysters, meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**

## Seafood Sandwiches

- Served with choice of fries or potato salad.
- Crab Cake Sandwich .....
- Fried Flounder Sandwich.....
- Colossal Soft Shell Crab Sandwich .....
- Fried Oyster Sandwich.....
- Grouper Sandwich .....
- Blackened, Chargrilled or Fried
- Shrimp Salad Sandwich.....
- Blue Crabmeat Salad Sandwich.....

## Chargrilled & Specialty Sandwiches

- Served with choice of fries or potato salad.
- Hamburger (1/2 lb. ground chuck).....
- Cheeseburger (1/2 lb. ground chuck).....
- Jumbo Hot dog (1/4 lb.).....
- N.Y Strip Steak Sandwich (6 oz. w/onion rings & french fries).....
- Chicken Sandwich .....
- Chargrilled or Blackened



## Specialty Salads

- Florida Cobb Salad .....
- Crispy Grouper bits, applewood smoked bacon, egg, radish, guacamole, blue cheese crumbles, valencia orange vinaigrette
- Grilled Jumbo Shrimp Chopped Salad .....
- cucumber, tomatoes, hearts of palm, cilantro, radish, avocado vinaigrette
- Shrimp Salad Plate.....
- Potato Salad, Coleslaw and Mixed Greens
- Blue Crab Salad Plate.....
- Potato Salad, Coleslaw and Mixed Greens
- Caesar Salad .....
- Add Chicken .....
- Add Grilled Jumbo Shrimp .....
- House Salad.....
- Add Chicken .....
- Add Grilled Jumbo Shrimp .....

## Fried Seafood Platters

- All served with choice of french fries, parsley potatoes, baked potato, seasonal vegetables or rice, with hush puppies and coleslaw.
- Combination Seafood.....
- Crab Cake, Oysters, Scallops, Shrimp, Grouper, Clam Strips
- Oysters.....
- Sea Scallops.....
- Grouper Fingers.....
- Jumbo Butterfly Shrimp .....
- Colossal Soft Shell Crab (2 per order)
- (Fried or Sauteed) .....
- Flounder .....
- Clam Strips.....
- Shrimp & Scallops.....
- Shrimp & Oysters.....
- Scallop & Oysters.....
- Fried Catfish.....
- Gator Dinner.....
- Fish & Chips.....

## Norfolks

- All served with choice of french fries, parsley potatoes, baked potato, seasonal vegetables or rice, with hush puppies and coleslaw.
- Crabmeat Seafood Gratin .....
- (Bay Scallops, Baby Butter Shrimp)

- Jumbo Shrimp .....
- Sea Scallops.....
- Shrimp & Scallops.....
- Cold Water Lobster Tails .....
- Add Cold Water Lobster Tails to any Combo .....**

## Baked Seafood Platters

- All served with choice of french fries, parsley potatoes, baked potato, seasonal vegetables or rice, with hush puppies and coleslaw.
- Roy's Lump Crab Cakes .....
- Stuffed Shrimp
- (Shrimp, Scallops and Blue Crab Stuffing) .....
- Stuffed Flounder (Shrimp, Scallops and Blue Crab Stuffing) .....
- Stuffed Grouper
- (Shrimp, Scallops and Blue Crab Stuffing).....
- Filet of Grouper.....
- Filet of Flounder.....

## Steamed Pots *The ultimate in appetizers.*

- Oysters 1 dozen .....
- Oysters 2 dozen .....
- Oysters 3 dozen .....
- Steamed Clams 1 dozen.....
- Mussels 1 lb. ....

## House Specialties

Seafood Paella.....  
Cold water lobster, shrimp, mussels, calamari, chorizo

8 oz Filet Mignon .....  
Choice of french fries, parsley potatoes, baked potato, seasonal vegetables, or rice, with hush puppies and coleslaw. Add grilled jumbo shrimp - Market Price

Cast Iron 12 oz. N.Y. Strip .....  
Choice of french fries, parsley potatoes, baked potato, seasonal vegetables, or rice, with hush puppies and coleslaw. Add grilled jumbo shrimp - Market Price

Seafood Kabob Shrimp, Grouper & Lobster .....  
(with teriyaki pineapple topping)

Pacific Rim Steamed Fish of the Day

(with Citrus Soy Vinaigrette and shaved asparagus) .....  
Choice of french fries, parsley potatoes, baked potato, seasonal vegetables, or rice, with hush puppies and coleslaw

## Chargrilled Platters

All served with choice of french fries, parsley potatoes, baked potato, seasonal vegetables or rice, with hush puppies and coleslaw.

Tilapia (Grilled or Blackened).....

Garlic Grouper Dinner.....

Charbroiled Grouper.....

Blackened Grouper Dinner.....

Chicken 2-6 oz. Breasts (grilled, blackened or teriyaki) .....

Catfish (grilled or blackened).....

## Creek Combo Pots For 2 people

Basic Pot (no toppings) .....

No substitutions please

Each pot contains:

2 dozen unshucked steamed oysters, 1/2 lb peel & eat shrimp, corn on the cob, onions & celery, fresh baked garlic bread.

Steamed Clams (1 dozen) .....add

Jumbo Snow Crab (1 1/4 lb.) ..... add

Stone Crab Claws (seasonal).....add

Jumbo King Crab (1 1/4 lb.).....add

1/2 Pound Sea Scallops ..... add

## Steamed Seafood Platters

All served with choice of french fries, parsley potatoes, baked potato, seasonal vegetables or rice, with hush puppies and coleslaw.

Jumbo Snow Crab (1 1/4 lb.).....

Stone Crab Claws (seasonal) .....

Jumbo King Crab (1 1/4 lb.) .....

Steamed Shrimp Dinner Peel and eat (1/2 lb.) .....

Beer Boiled Shrimp Dinner Peel and eat (1/2 lb.) .....

Maryland Spiced Shrimp Dinner

Peel and eat (1/2 lb.) .....

Garlic Shrimp Dinner Peel and eat (1/2 lb.) .....

## Pasta

All served with garlic bread and choice of marinara sauce or alfredo sauce.

Seafood Fettuccini (Shrimp, Scallops and Grouper) .....

Shrimp Fettuccini .....

Chicken Fettuccini (Blackened or Grilled) .....

Lobster Fettuccini .....

Lobster Linguini .....

Cold Water Lobster Tails, Lobster Sauce, Shaved Asparagus)

**Ultimate  
Creek Burger**  
1/2 pound of ground chuck,  
covered with cheese,  
mushrooms,  
onions, lettuce & tomato, with  
french fries  
\$

**Ultimate Creek  
Dog**  
1/4 pound hot dog,  
covered with cheese,  
mushrooms, onions,  
with french fries  
\$

## Little Mates Menu

Children 10 yrs or under

Fish & Chips

Hamburger

Pasta

Corn Dog

Clam Strips

Chicken Fingers

Fried Shrimp

Grilled Cheese

All dinners served with fries (excluding pasta) and soft drink.

\$

No Adults Please

## Side Orders

Homemade Onion Rings .....

French Fries.....

Parsley Potatoes.....

Rice.....

Coleslaw.....

Potato Salad.....

Fresh Corn on the Cob.....

Fresh Baked Garlic Bread.....

Baked Potato (Served after 4pm).....

Seasonal Vegetables.....

Hush Puppies.....

Cottage Cheese.....

Apple Sauce.....

## Desserts

Key Lime Pie.....

Vanilla Bean Ice Cream .....

Root Beer Float.....

Death By Chocolate .....

## Ask About Our Fish Bowl Drinks

(serves 2-4)

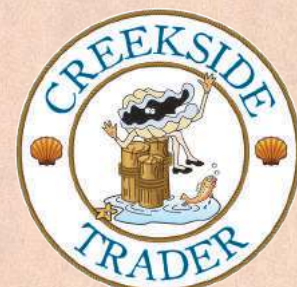
**Blue Bayou  
Coronarita**



**Please ask servers about our daily specials.**

**No personal checks. Parties of 6 or more there will be an 18% service fee added.**

Please visit our website at:  
[www.creekseafood.com](http://www.creekseafood.com)



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**Please visit our boardwalk gift shop**

# Beverages For Your Enjoyment!

## Beers

### Imported Beers -bottle

Amstel Light  
 Heineken  
 Kirin Ichiban  
 Corona & Corona Light  
 Samuel Adams (Domestic)  
 Guinness  
 Beck's N.A.  
 O'Doul's N.A.

### Draft Beers

Budweiser & Bud Light  
 Miller Lite  
 Michelob Ultra  
 Pacifico  
 LandShark Lager  
 Sweet Water IPA  
 Shock Top  
 Yuengling  
 Stella Artois  
 Beer of the Month

Pint Pitcher

(Ask Server)

### Domestic Beers -bottle

Budweiser- Bud Light- Bud Light Lime  
 Miller Lite  
 Coors Light  
 Michelob Ultra

## Full Service Bar Available



## Wines

We have chosen these wines to best suit our seafood!

House Wines	Glass	1/2 Liter	Full Liter	Featured Varietals	Glass	Bottle
Chablis.....				Pinot Grigio.....		
Blush.....				Riesling.....		
Sangria.....				Sauvignon Blanc.....		
		Glass	Bottle	Chardonnay.....		
White Zinfandel.....				Pinot Noir.....		
Chardonnay.....				Merlot.....		
Merlot.....				Cabernet Sauvignon.....		

### Champagne

Featured Bottle.....  
 Featured Split.....

## Other Beverages

with free refills

Pepsi-Diet Pepsi  
 Sierra Mist (No caffeine)  
 Mountain Dew  
 Lemonade

Brewed Iced Tea  
 Coffee

Pineapple Juice  
 Orange Juice  
 Tomato Juice  
 Grapefruit Juice  
 Hot Tea  
 Milk

Bottled Sparkling Water  
 & Bottled Water  
 Bottled Root Beer

## Hot Appetizers

- Jumbo Buffalo Shrimp .....
- Fried Oyster Appetizer .....
- Fried Calamari .....
- Oysters Rockefeller .....
- Seafood Stuffed Oysters .....
- Fried Gator .....
- Steamed Shrimp (1/4 pound-peel & eat) .....
- plain, garlic, Maryland spiced or beer boiled
- Roy's Lump Crab Cake .....
- Fried Smelt .....
- Fried Chicken Fingers .....
- Crispy Buffalo Wings (served naked) .....
- Mozzarella Sticks .....
- Clam Strips .....

## Cold Appetizers

- Oysters on the half shell ... half dozen/dozen
- Clams on the half shell .....
- half dozen
- dozen
- Jumbo Shrimp Cocktail .....
- Smoked Salmon Spread .....
- Blue Crab Spread .....
- Steamed Shrimp (1/4 pound - peel & eat) .....
- Stone Crab (seasonal).....
- Titanic Raw Bar .....
- Florida stone crab claws, jumbo shrimp cocktail, oysters on the half shell, clams on the half shell, lobster salad

## Soups *Made fresh daily.*

- Cajun Seafood Gumbo (spicy) .....
- bowl
- (fresh fish, shrimp, okra and sausage)
- New England Clam Chowder .....
- bowl
- (fresh clams, potatoes, bacon and cream)

**Warning: Consuming raw or under cooked oysters, meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**

## Seafood Sandwiches

- Served with choice of fries or potato salad.*
- Crab Cake Sandwich .....
- Fried Flounder Sandwich.....
- Colossal Soft Shell Crab Sandwich .....
- Fried Oyster Sandwich.....
- Grouper Sandwich .....
- Blackened, Chargrilled or Fried
- Shrimp Salad Sandwich.....
- Blue Crabmeat Salad Sandwich.....

## Chargrilled & Specialty Sandwiches

- Served with choice of fries or potato salad.*
- Hamburger (1/2 lb. ground chuck).....
- Cheeseburger (1/2 lb. ground chuck).....
- Jumbo Hot dog (1/4 lb.).....
- N.Y Strip Steak Sandwich (6 oz. w/onion rings & french fries).....
- Chicken Sandwich .....
- Chargrilled or Blackened



## Specialty Salads

- Florida Cobb Salad .....
- Crispy Grouper bits, applewood smoked bacon, egg, radish, guacamole, blue cheese crumbles, valencia orange vinaigrette
- Grilled Jumbo Shrimp Chopped Salad .....
- cucumber, tomatoes, hearts of palm, cilantro, radish, avocado vinaigrette
- Shrimp Salad Plate.....
- Potato Salad, Coleslaw and Mixed Greens
- Blue Crab Salad Plate.....
- Potato Salad, Coleslaw and Mixed Greens
- Caesar Salad .....
- Add Chicken .....
- Add Grilled Jumbo Shrimp .....
- House Salad.....
- Add Chicken .....
- Add Grilled Jumbo Shrimp .....

## Fried Seafood Platters

*All served with choice of french fries, parsley potatoes, baked potato, seasonal vegetables or rice, with hush puppies and coleslaw.*

- Combination Seafood.....
- Crab Cake, Oysters, Scallops, Shrimp, Grouper, Clam Strips
- Oysters.....
- Sea Scallops.....
- Grouper Fingers.....
- Jumbo Butterfly Shrimp .....
- Colossal Soft Shell Crab (2 per order)
- (Fried or Sauteed) .....
- Flounder .....
- Clam Strips.....
- Shrimp & Scallops.....
- Shrimp & Oysters.....
- Scallop & Oysters.....
- Fried Catfish.....
- Gator Dinner.....
- Fish & Chips.....

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- Crabmeat Seafood Gratin .....
- (Bay Scallops, Baby Butter Shrimp)
- Jumbo Shrimp .....
- Sea Scallops.....
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- Cold Water Lobster Tails .....
- Add Cold Water Lobster Tails to any Combo .....**

## Baked Seafood Platters

*All served with choice of french fries, parsley potatoes, baked potato, seasonal vegetables or rice, with hush puppies and coleslaw.*

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- Stuffed Flounder (Shrimp, Scallops and Blue Crab Stuffing) .....
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- Filet of Grouper.....
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- Oysters 1 dozen .....
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- Steamed Clams 1 dozen.....
- Mussels 1 lb. ....

## House Specialties

Seafood Paella.....

Cold water lobster, shrimp, mussels, calamari, chorizo

8 oz Filet Mignon .....

Choice of french fries, parsley potatoes, baked potato, seasonal vegetables, or rice, with hush puppies and coleslaw. Add grilled jumbo shrimp - Market Price

Cast Iron 12 oz. N.Y. Strip .....

Choice of french fries, parsley potatoes, baked potato, seasonal vegetables, or rice, with hush puppies and coleslaw. Add grilled jumbo shrimp - Market Price

Seafood Kabob Shrimp, Grouper & Lobster .....

(with teriyaki pineapple topping)

Pacific Rim Steamed Fish of the Day

(with Citrus Soy Vinaigrette and shaved asparagus) .....

Choice of french fries, parsley potatoes, baked potato, seasonal vegetables, or rice, with hush puppies and coleslaw

## Chargrilled Platters

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Tilapia (Grilled or Blackened).....

Garlic Grouper Dinner.....

Charbroiled Grouper.....

Blackened Grouper Dinner.....

Chicken 2-6 oz. Breasts (grilled, blackened or teriyaki) .....

Catfish (grilled or blackened).....

## Creek Combo Pots For 2 people

Basic Pot (no toppings) .....

No substitutions please

Each pot contains:

2 dozen unshucked steamed oysters, 1/2 lb peel & eat shrimp, corn on the cob, onions & celery, fresh baked garlic bread.

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Maryland Spiced Shrimp Dinner

Peel and eat (1/2 lb.) .....

Garlic Shrimp Dinner Peel and eat (1/2 lb.) .....

## Pasta

All served with garlic bread and choice of marinara sauce or alfredo sauce.

Seafood Fettuccini (Shrimp, Scallops and Grouper) .....

Shrimp Fettuccini .....

Chicken Fettuccini (Blackened or Grilled) .....

Lobster Fettuccini .....

Lobster Linguini .....

Cold Water Lobster Tails, Lobster Sauce, Shaved Asparagus)

### Ultimate

### Creek Burger

1/2 pound of ground chuck, covered with cheese, mushrooms, onions, lettuce & tomato, with french fries

\$

### Ultimate Creek

### Dog

1/4 pound hot dog, covered with cheese, mushrooms, onions, with french fries

\$

## Little Mates Menu

Children 10 yrs or under

Fish & Chips

Hamburger

Pasta

Corn Dog

Clam Strips

Chicken Fingers

Fried Shrimp

Grilled Cheese

All dinners served with fries (excluding pasta) and soft drink.

\$

No Adults Please

## Side Orders

Homemade Onion Rings .....

French Fries.....

Parsley Potatoes.....

Rice.....

Coleslaw.....

Potato Salad.....

Fresh Corn on the Cob.....

Fresh Baked Garlic Bread.....

Baked Potato (Served after 4pm).....

Seasonal Vegetables.....

Hush Puppies.....

Cottage Cheese.....

Apple Sauce.....

## Desserts

Key Lime Pie.....

Vanilla Bean Ice Cream .....

Root Beer Float.....

Death By Chocolate .....

## Ask About Our Fish Bowl Drinks

(serves 2-4)

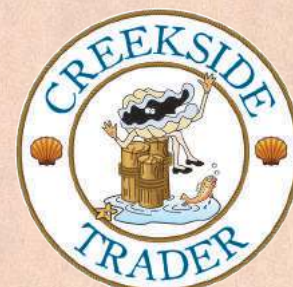
**Blue Bayou  
Coronarita**



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# Beverages For Your Enjoyment!

## Beers

### Imported Beers -bottle

Amstel Light  
 Heineken  
 Kirin Ichiban  
 Corona & Corona Light  
 Samuel Adams (Domestic)  
 Guinness  
 Beck's N.A.  
 O'Doul's N.A.

### Draft Beers

Budweiser & Bud Light  
 Miller Lite  
 Michelob Ultra  
 Pacifico  
 LandShark Lager  
 Sweet Water IPA  
 Shock Top  
 Yuengling  
 Stella Artois  
 Beer of the Month

Pint Pitcher

### Domestic Beers -bottle

Budweiser- Bud Light- Bud Light Lime  
 Miller Lite  
 Coors Light  
 Michelob Ultra

(Ask Server)

## Full Service Bar Available



## Wines

We have chosen these wines to best suit our seafood!

House Wines	Glass	1/2 Liter	Full Liter	Featured Varietals	Glass	Bottle
Chablis.....				Pinot Grigio.....		
Blush.....				Riesling.....		
Sangria.....				Sauvignon Blanc.....		
		Glass	Bottle	Chardonnay.....		
White Zinfandel.....				Pinot Noir.....		
Chardonnay.....				Merlot.....		
Merlot.....				Cabernet Sauvignon.....		

### Champagne

Featured Bottle.....

Featured Split.....

## Other Beverages

with free refills

Pepsi-Diet Pepsi  
 Sierra Mist (No caffeine)  
 Mountain Dew  
 Lemonade

Brewed Iced Tea  
 Coffee

Pineapple Juice  
 Orange Juice  
 Tomato Juice  
 Grapefruit Juice  
 Hot Tea  
 Milk

Bottled Sparkling Water  
 & Bottled Water  
 Bottled Root Beer