

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

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

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 gunwhales awash, was visible off Island Park, and a voice was heard screaming, "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 recognized for its nutritional benefits. It con-

tains 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" come 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 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.
Add cheese, bacon, sautéed mushrooms or sautéed onions for \$1 each.
- Hamburger
 - Jumbo Hot Dog
 - Steak Sandwich (6 oz. w/onion rings & french fries)
 - Chicken Sandwich
Chragrilled or Blackened



Specialty Salads

- Florida Cobb Salad
Crispy Grouper bits, applewood smoked bacon, egg, radish, guacamole, blue cheese crumbles, valencia orange vinaigrette
- Grilled Large 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
- Lobster Chopped Salad
Avocado, Cucumber, Mixed Greens with a Citrus Vinaigrette
- Caesar Salad
Add Chicken
Add Grilled Jumbo Shrimp
- House Salad
Add Chicken
Add Grilled Jumbo Shrimp

Fried Seafood Platters

- All served with a 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
 - Large Butterfly Shrimp
 - Colossal Soft Shell Crab (2 per order)
Fried or Sautéed
 - 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)
 - Large 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 puppoes 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
- All Natural 12 oz NY 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

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 Breasts 2 - 6 oz. breasts
Grilled, Blackened or Teriyaki
 - Catfish
Grilled or Blackened

Creek Combo Pots For 2 People

- Basic Pot no toppings
For 1
For 2

No substitutions please
Each pot contains:
2 dozen unshucked steamed oysters, 1/2 lb peel & eat shrimp, corn on the cob, onions & celery, and 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.)
 - Dungeness Crab Dinner 1 1/4 lb.

Pasta

- All served with garlic bread and choice of marinara sauce or alfredo sauce.*
- Seafood Fettucini
Shrimp, Scallops and Grouper
 - Shrimp Fettucini
 - Chicken Fettucini
Blackened or Grilled
 - Lobster Fettucini

Little Mates Menu

- Children 10 yrs or under
- | | |
|----------------|-----------------|
| Fish & Chips | Clam Strips |
| Hamburger | Chicken Fingers |
| Pasta | Fried Shrimp |
| Grilled Cheese | Hot Dog |
- 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 4 pm)
- 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 20% service fee added.

Please visit our website at:
www.creeksidefood.com



www.creeksidetrader.com



Please visit our boardwalk gift shop

Beverages For Your Enjoyment!

Beers

Imported Beers - bottle

Amstel Light
Heineken
Kirin Ichiban
Corona & Corona Light
Pacifico
Guinness
Heineken Zero
Guinness Zero
Becks N/A

Domestic Beers - bottle

Sam Adams Lager
Budweiser - Bud Light
Miller Lite
Coors Light
Michelob Ultra
Seasonal Cider
Nütrl - Ask About Flavors

Draft Beers

Pint Pitcher

Bud Light
Miller Lite
Michelob Ultra
Modelo
Landshark Lager
Sweet Water IPA
Yuengling
Stella Artois
Seasonal Beer

Full Service Bar Available



Wines

We have chosen these wines to best suit our seafood!

House Wines

	Glass	1/2 Liter	Full Liter
Chablis	
Sangria	pitcher	
		Glass	Bottle
White Zinfandel

Featured Varietals

	Glass	Bottle
Pinot Grigio	
Riesling	
Sauvignon Blanc	
Chardonnay	
Pinot Noir	
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