

Phillippi Creek Village MENU

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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

Buffalo Shrimp	\$17.95
Fried Oyster Appetizer	\$13.95
Fried Calamari	\$14.95
Oysters Rockefeller	\$18.95
Seafood Stuffed Oysters	\$18.95
Fried Gator	\$14.95
Steamed Shrimp (1/4 pound-peel & eat)	\$14.95
plain, garlic, Maryland spiced or beer boiled	
Roy's Lump Crab Cake	\$15.95
Fried Chicken Fingers	\$12.95
Crispy Buffalo Wings (served naked)	\$14.95
Mozzarella Sticks	\$11.95
Clam Strips	\$13.95
Seafood Stuffed Mushrooms.....	\$12.95
Bahamian Conch Fritters.....	\$12.95
Buffalo Grouper Bites.....	\$15.95

Cold Appetizers

Oysters on the half shell	half dozen	\$16.95
	dozen	\$29.95
Clams on the half shell	half dozen	\$12.95
	dozen	\$18.95
Ceviche		\$18.95
Citrus lime juice, cilantro, radish, tomato, red onion & avocado served with blue corn		

tortillas

Shrimp Cocktail	\$21.95
Smoked Salmon Spread	\$14.95
Blue Crab Spread	\$15.95
Steamed Shrimp (1/4 pound-peel & eat)	\$14.95
Stone Crab (seasonal)	Market Price
Titanic Raw Bar	\$109.95
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	\$9.95
(fresh fish, shrimp, okra and sausage)	
New England Clam Chowder bowl	\$9.95
(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	\$17.95
Fried Flounder Sandwich	\$15.95
Colossal Soft Shell Crab Sandwich	\$17.95
Fried Oyster Sandwich	\$15.95
Grouper Sandwich	Market Price
Blackened, Chargrilled or Fried	
Shrimp Salad Sandwich	\$15.95
Blue Crabmeat Salad Sandwich	\$17.95
New England Lobster Roll.....	Market Price
Mahi Mahi Sandwich.....	\$19.95
Grilled, Blackened or Fried	

Chargrilled & Specialty Sandwiches

Served with choice of fries or potato salad.

Add cheese, bacon, sautéed mushrooms or sautéed onions for \$1 each.

Hamburger	\$16.95
Jumbo Hot Dog	\$11.95
Steak Sandwich (6 oz.)	\$18.95
Chicken Sandwich	\$14.95
Chragrilled or Blackened	

Specialty Salads

Florida Cobb Salad	Market Price
Crispy Grouper bits, applewood smoked bacon, egg, radish, guacamole, blue cheese crumbles, valencia orange vinaigrette	
Grilled Shrimp Chopped Salad	\$23.95
cucumber, tomatoes, hearts of palm, cilantro, radish, avocado vinaigrette	
Shrimp Salad Plate	\$18.95
Potato Salad, Coleslaw and Mixed Greens	
Blue Crab Salad Plate	\$19.95
Potato Salad, Coleslaw and Mixed Greens	
Maine Lobster Chopped Salad	\$29.95
Avocado, Cucumber, Mixed Greens with a Citrus Vinaigrette	
Caesar Salad	\$9.95
Add Chicken \$7.00	
Add Grilled Shrimp Market Price	
House Salad	\$9.95
Add Chicken \$7.00	
Add Grilled Shrimp Market Price	

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	\$36.95
Crab Cake, Oysters, Scallops, Shrimp, Grouper, Clam Strips	
Oysters	\$26.95
Sea Scallops	\$31.95
Grouper Fingers	Market Price
Butterfly Shrimp	\$28.95
Colossal Soft Shell Crab (2 per order)	
Fried or Sautéed	
	\$34.95
Flounder	\$24.95
Clam Strips	\$24.95
Shrimp & Scallops	\$33.95
Shrimp & Oysters	\$30.95
Scallop & Oysters	\$31.95
Fried Catfish	\$23.95
Gator Dinner	\$31.95
Fish & Chips	\$24.95
Key West Fish & Chips.....	\$24.95
Coconut Shrimp.....	\$27.95
Fried Whole Florida Snapper.....	Market Price

Norfolks

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

Crabmeat Seafood Gratin	\$28.95
(Bay Scallops, Baby Butter Shrimp)	
Shrimp	\$28.95
Sea Scallops	\$33.95
Shrimp & Scallops	\$33.95
Cold Water Lobster Tails	\$39.95
Add Cold Water Lobster Tails to any Combo \$14.95	

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	\$34.95
Stuffed Shrimp	\$31.95
(Shrimp, Scallops and Blue Crab Stuffing)	
Stuffed Flounder	\$27.95
(Shrimp, Scallops and Blue Crab Stuffing)	
Stuffed Grouper	Market Price
(Shrimp, Scallops and Blue Crab Stuffing)	
Filet of Grouper	Market Price
Filet of Flounder	\$24.95

Steamed Pots The ultimate in appetizers.

Oysters 1 dozen	\$29.95
Oysters 2 dozen	\$55.95
Oysters 3 dozen	\$79.95
Steamed Clams 1 dozen	\$17.95
Mussels 1 lb.	\$15.95

House Specialties

Seafood Paella	\$34.95
<small>Cold water lobster, shrimp, mussels, calamari, chorizo</small>	
8 oz Filet Mignon	\$41.95
<small>Choice of french fries, parsley potatoes, baked potato, seasonal vegetables or rice, with hush puppies and coleslaw. Add grilled jumbo shrimp - Market Price</small>	
All Natural 12 oz NY Strip	\$39.95
<small>Choice of french fries, parsley potatoes, baked potato, seasonal vegetables or rice, with hush puppies and coleslaw. Add grilled jumbo shrimp - Market Price</small>	
Seafood Kabob	\$34.95
<small>Shrimp, Grouper & Lobster with teriyaki pineapple topping</small>	
Fish Tacos (3)	\$21.95
<small>Tempura Fish, Guac, Roasted Tomato Salsa, Feta, Slaw & Sour Cream</small>	
Sub Grouper	\$9.00

Chargrilled Platters

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

Tilapia	\$22.95
<small>Grilled or Blackened</small>	
Grouper Dinner	Market Price
<small>Grilled, Blackened or Garlic</small>	
Chicken Breasts 2 - 6 oz. breasts	\$23.95
<small>Grilled, Blackened or Teriyaki</small>	
Catfish	\$23.95
<small>Grilled or Blackened</small>	
Mahi Mahi	Market Price
<small>Grilled or Blackened</small>	
Atlantic Salmon	Market Price
<small>Grilled or Blackened</small>	
Ahi Tuna	Market Price
<small>Grilled or Blackened</small>	
Swordfish	Market Price
<small>Grilled or Blackened</small>	

Creek Combo Pots For 2 People

Basic Pot no toppings	
	For 1 \$55.95
	For 2 \$79.95

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 \$17.95
Jumbo Snow Crab 1 1/4 lb.	add Market Price
Stone Crab Claws seasonal	add Market Price
Jumbo King Crab 1 1/4 lb.	add Market Price
1/2 Pound Sea Scallops	add \$30.95

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. .. seasonal	Market Price
Stone Crab Claws seasonal	Market Price
Jumbo King Crab 1 1/4 lb. .. seasonal	Market Price
Steamed Shrimp Dinner Peel and eat (1/2 lb.)	\$27.95
Beer Boiled Shrimp Dinner Peel and eat (1/2 lb.)	\$27.95
Maryland Spiced Shrimp Dinner	
Peel and eat (1/2 lb.)	\$27.95
Garlic Shrimp Dinner Peel and eat (1/2 lb.)	\$27.95
Dungeness Crab Dinner 1 1/4 lb.	\$49.95

Pasta

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

Seafood Fettucini	\$34.95
<small>Shrimp, Scallops and Grouper</small>	
Shrimp Fettucini	\$31.95
Chicken Fettucini	\$25.95
<small>Blackened or Grilled</small>	
Lobster Fettucini	\$38.95

Little Mates Menu

Children 10 yrs or under

Fish & Chips \$12.95	Clam Strips \$10.95
Hamburger \$13.95	Chicken Fingers \$10.95
Pasta \$11.95	Fried Shrimp \$11.95
Grilled Cheese \$10.95	Hot Dog \$10.95

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

No Adults Please

Side Orders

Homemade Onion Rings	\$8.95
French Fries	\$4.50
Parsley Potatoes	\$3.50
Rice	\$3.50
Coleslaw	\$2.50
Potato Salad	\$3.50
Fresh Corn on the Cob	\$3.50
Fresh Baked Garlic Bread	\$2.95
Baked Potato (Served after 4 pm)	\$4.50
Seasonal Vegetables	\$4.95
Hush Puppies	\$5.95
Cottage Cheese	\$3.95
Apple Sauce	\$2.95

Desserts

Key Lime Pie	\$8.95
Root Beer Float	\$8.95
Death By Chocolate	\$9.95

Beverages

\$3.95	\$3.95
with Free Refills	
Pepsi - Diet Pepsi - Pepsi Zero	Apple Juice
Dr. Pepper	Pineapple Juice
Starry (no caffeine)	Orange Juice
Mountain Dew	Tomato Juice
Lemonade	Grapefruit Juice
Brewed Ice Tea	Hot Tea
Coffee	Milk
	Bottled Water
	Bottled Root Beer
\$4.25	Bottled Jarritos Grapefruit
Bottled Diet Coke	Canned Ginger Beer
Bottled Coke	
\$5.00	
Red Bull	

For your convenience, an optional 20% gratuity is suggested for parties of six or more guests.



Remember to stop for ice cream in the gift shop

Happy Hour Every Day

2:00 P.M. - 4:30 P.M.

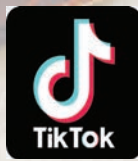
Drinks

Domestic Drafts \$3
Craft/IPA Drafts \$5
Single Well Drinks \$5
House Margarita \$5
Specialty Martini \$8
Cosmo or an "OG"
Signature Cocktails \$2 Off
Wine \$2 Off a Glass

Food

Sliders (2) \$8
(Cheddar Cheese and Tomato Jam)
Fried Shrimp \$9
Ahi Tuna Sashimi \$9
Chicken Flatbread \$7
Chicken Wings (6) \$9
Peel & Eat Shrimp (1/4 LB) \$9
(Hot or Cold) \$.50 for Garlic or Maryland Spiced
Raw Oysters \$2 Each

Check out our website: creekseafood.com and follow us on our social media



Craving Sea Food? Our Shareable Boats are a Must!



MARINER'S FRY BOAT

Calamari, Shrimp, Clam Strips, Grouper & Lobster Tails

Lightly dusted and flash fried over a bed of crispy fries and roasted yellow Corn on the Cob topped with yellow pepper aioli and Caribbean slaw

MARINER'S SEAFOOD TOWER

Snow Crab, Shrimp Cocktail, Clams, Oysters, Lobster Salad, Crab Salad, Shrimp Salad & Salmon Salad



KING'S SEAFOOD BOIL

Coldwater Lobster Tails, Peel & Eat Shrimp, Dungeness Crab Legs, Mussels, Louisiana Sausage, Red Skin Potatoes, Corn on the Cob & Garlic Bread tossed and served in our Garlic Butter Seafood Seasoning