
Deep Creek's Specialty Appetizers

Baby Cheeseburgers 7 ⁹⁹

Fresh ground mini cheeseburgers topped with American cheese, served with pickle and tomato.

Crab Imperial Stuffed Mushroom Caps 10 ⁹⁹

Crab Imperial tucked into mushroom caps, topped with Imperial sauce & broiled to perfection!

Macho Nachos 8 ⁹⁹

Freshly fried tortilla chips topped with chicken, black olives, jalapenos, red onions & cheese. Finished with jalapeno cream sauce, guacamole and sour cream.

Deep Creek Wings 7 ⁹⁹

A pound, served with celery and bleu cheese. Buffalo style (spicy sauce) or Chesapeake (Old Bay seasoning)

Fresh Seasonal Fruit and Baked Brie 9 ⁹⁹

Brie cheese, baked to bubbling perfection, served with toasted French bread & fresh seasonal fruit.

Deep Creek Crab Dip 10 ⁹⁹

Rich with jumbo & lump crab meat and creamy cheeses, our signature appetizer is served in a toasted French bread boule.

Tex Mex Chicken Eggrolls 8 ⁹⁹

Served with a spicy chipotle dipping sauce.

Our Boom Boom Shrimp! 9 ⁹⁹

Crispy medium Gulf shrimp served with a sweet & spicy Thai sauce and a red chili pepper aioli for dipping.

Mozzarella Sticks 6 ⁹⁹

Lightly breaded and served with marinara sauce.

Crab Bruschetta 10 ⁹⁹

Jumbo lump crabmeat with fresh Roma tomatoes and basil, served on fresh toast points.

Seafood Starters

Deep Creek's Crab Pizza 10 ⁹⁹

Topped with Jumbo Lump Crab, Alfredo, Fresh Diced Tomatoes and a hint of Old Bay

Deep Creek's Tuna Sashimi 10 ⁹⁹

Seared rare, sushi grade Ahi with seaweed salad, wasabi, pickled ginger and Thai peanut dipping sauce.

Fried Calamari 9 ⁹⁹

a neighborhood favorite! Served with a sweet and spicy Thai dipping sauce.

Deep Creek's Mighty Mussels 9 ⁹⁹

Tender mussels tossed with fresh sauteed diced tomatoes, herbs, garlic and white wine broth.

Steamed Shrimp (half pound) 11 ⁵⁰ Steamed Topneck Clams in Garlic Butter 8 ⁹⁹

Crispy Fried Oysters (fresh hand breaded oysters) (6) - 9 ⁹⁹

Homemade Soups

All of our soups are made on the premises, using only the finest & freshest ingredients.

Velvet Cream of Crab

Cup 4 ⁵⁰/Bowl 5 ⁹⁹

Our Famous Oyster Stew

By the bowl only 7 ⁵⁰

French Onion

Cup 4 ⁵⁰/Bowl 5 ⁵⁰

Maryland Vegetable Crab

Cup 4 ⁵⁰/Bowl 5 ⁹⁹

Soup du Jour

Priced Daily

Salad Entrees

Cobb Salad 13⁹⁹

Grilled chicken, fresh baby greens, cucumbers, tomatoes, avocado, shredded carrots, red onion, crumbled bleu cheese, bacon and hard-boiled egg and your choice of dressing

Southwest Chicken Fajita Salad 14⁹⁹

Grilled chicken breast, sauteed peppers & onions, Jack and cheddar cheese, pico de gallo, sour cream and guacamole over fresh romaine lettuce, served in a fresh fried tortilla bowl.

Spinach Salad 10⁹⁹

Cleaned flat-leaf spinach with crumbled bleu cheese, mushrooms, bacon, cucumbers, red onion, shredded carrots and hard-boiled egg with a warm bacon vinaigrette

Shrimp Salad 13⁹⁹

Whole large shrimp tossed in our homemade dressing on a bed of fresh baby field greens with egg, cucumbers, shredded carrots and tomatoes

Entree Caesar Salad with Fresh Romaine, Parmesan and Home Made Croutons 8⁹⁹

(Add chicken 5.00 / Add tuna, salmon or shrimp 7.00 / Add jumbo lump crab cake 9.00)

Luncheon Entrees

Scallops Monterey

Sea scallops with a sauce of woodland mushrooms, tomatoes and scallions, baked with **Monterey Jack**.
Served with choice of two sides (fries, onion rings, cole slaw or veggie du jour). 18⁹⁹

Fish & Chips

Fresh cod, beer-battered and deep-fried, served with wedge fries, cole slaw and tartar sauce.
14⁹⁹

Sauteed Beef Tips & Shrimp Cajun-Style

Shrimp and tender beef tips in a spicy brown sauce over rice. Served with vegetable du jour.
13⁹⁹

Deep Creek's Seafood Penne (Lunch Portion)

Sauteed shrimp, scallops and jumbo lump crab meat tossed with penne pasta, fresh diced tomatoes, and scallions, finished with a Romano cheese sauce. A house favorite!
16⁹⁹

Chicken Piccata over Linguine

Sauteed chicken breast in a light lemon-wine sauce with capers, mushrooms and bacon. Served with the vegetable du jour.
13⁹⁹

Fried Butterflied Shrimp

Large hand breaded shrimp (8), served with two choices of fries, onion rings, veggie or coleslaw.
15⁹⁹

Fruits from the Sea

Fresh cod, shrimp & scallops broiled with wine & herbs. Served with rice & the vegetable du jour.
17⁹⁹

Deep Creek's Crab Cake Dinner

Two all fresh jumbo lump crab cakes served broiled (fried upon request). Served with choice of two sides (saffron rice, fries, onion rings, cole slaw or veggie du jour). Market Price

Sandwiches

Grilled Chicken Monterey 8 ⁹⁹

Grilled breast of chicken topped with bacon and Monterey Jack cheese. Served on a Kaiser roll.

Grilled Blackened Tuna 9 ⁹⁹

6 ounce tuna steak, blackened & pan-seared. Served on a Kaiser roll with chipotle aioli sauce.

Cuban Sandwich 9 ⁹⁹

Roast pork, ham, Swiss, pickle and mustard on ciabatta bread , grilled panini style.

Shrimp Salad Croissant 10 ⁹⁹

Large whole shrimp, tossed in our homemade dressing, piled onto a buttery croissant.

Ultimate Pulled Pork Sandwich 9 ⁹⁹

Delicious BBQ pork piled high on a kaiser roll and topped with our homemade coleslaw.

Philly Cheese Steak Sandwich 8 ⁹⁹

Tender sirloin steak piled into an authentic Amorosa roll with sauteed onions , peppers & melted provolone.

Deep Creek Crab Cake - Market Price

Our famous jumbo lump crab cake served on a soft potato roll with tartar sauce.

Our Classic Club Sandwich 8 ⁹⁹

Our double-decker is served on seven grain toast with layers of bacon, sliced turkey, Monterey Jack cheese, tomato & lettuce.

Crispy Shrimp or Oyster Po Boy 10 ⁹⁹

Crispy fried shrimp or hand breaded oysters, lightly fried and served on toasted ciabatta bread with lettuce, remoulade sauce and tomato.

The Deep Creek Sandwich 9 ⁹⁹

Grilled salmon fillet, topped with herbed bread crumbs & a basil-caper mayonnaise. Served on sour dough toast.

Chicken Chesapeake 10 ⁹⁹

Boneless grilled chicken breast topped with Deep Creek Crab Dip. Wickedly self-indulgent.

Chargrilled Fresh-Ground Cheeseburger 9 ⁵⁰

Our freshly ground 8 ounce cheeseburger is cooked to order and piled high with crispy fried onion strings and your choice of American, cheddar, Swiss, Monterey Jack, bleu cheese, mushrooms and bacon(no xtra charge).

All sandwiches served with choice of French fries, onion rings, veggie du jour or coleslaw. No substitutions please.

Side Salads & Side Orders

House Salad 5 ⁵⁰

Mixed greens, Gorgonzola cheese, toasted walnuts, mandarin orange sections and tomatoes.

Tossed with our house balsamic vinaigrette dressing

Deep Creek Wedge 8 ⁹⁹

A wedge of fresh iceberg lettuce topped with gorgonzola, crumbled bacon, a balsamic drizzle, candied walnuts, cherry tomatoes and bleu cheese dressing.

Fresh Fruit Salad 5 ⁵⁰

Fresh, seasonal fruit served chilled.

Stuffed Baked Potato 3 ⁵⁰ French Fries 3 ⁹⁵ Onion Rings 3 ⁵⁰

Vegetable du jour 2 ⁹⁵ Homemade Cole Slaw 3 ⁵⁰

Beverages

Soda Choices

Pepsi, Caffeine Free Diet Pepsi, Mountain Dew, Dr. Pepper, Sierra Mist, Lemonade, Ginger Ale
Red Bull energy drink
Freshly Brewed Unsweetened Iced Tea
Raspberry or Peach Flavored Iced Tea
Freshly Brewed Coffee and Decaffeinated Coffee
Milk/Chocolate Milk
Juice (orange, cranberry, grapefruit, tomato)
Perrier bottled water

Non-Alcoholic Frozen Drinks

Milkshake (chocolate or vanilla), Non-Alcoholic Strawberry Daiquiri, Non-Alcoholic Pina Colada, Smoothies (strawberry, strawberry banana, banana, mango) 4⁵⁰

Domestic Bottled Beers

Coors Lite, Miller Lite, Bud Lite, Samuel Adams Light, Rolling Rock, Budweiser, Michelob Ultra, Bud Lt Lime, Angry Orchard, Samuel Adams, O'doule's

Imported Bottled Beers

Becks Original, Bass Ale, Corona, Corona Light, Blue Moon, Amstel Light, Heineken, Heineken Light, Stella Artois, Guinness

Draft Beers

Blue Moon, Sierra Nevada Pale Ale, Fat Tire, Miller Light, Yuengling, Coors Light

Deep Creek's Sunday Brunch Buffet

10:00 am til 2:00 pm

Featuring:

Omelettes, Belgian Waffles, Eggs Benedict, Cinnamon French Toast, Homemade Creamed Chipped Beef, Buttermilk Biscuits, Fresh Salmon Filet finished with a fresh herb, lemon and wine sauce, Hash Browns, Bacon & Sausage, Steamed Mussels tossed in a fresh diced tomato and herb sauce, Award Winning Maryland Crab Soup, Pasta Primavera, Fresh Fruit, Quiche and Assorted Desserts.

\$13⁹⁹ Adults / \$7⁹⁹ (Ages 3-11)

(price is subject to change for our extensive holiday buffets)