



Naked Creek Restaurant & Lounge



APPETIZERS

Crab Cake

white bean and brussel sprout succotash, topped with a spicy remoulade. 14

Fried Oysters

served with house made cocktail and lemon. 18

Beef Satay

thinly sliced lightly grilled beef marinated in soy and teriyaki sauce with wilted cabbage and topped with a soy aioli. 12

Chicken Kabobs

topped with a sweet thai chili glaze. 14

Soup Du Jour

she-crab soup cup 5 bowl 8

SALADS

Caesar

crisp romaine tossed with authentic caesar dressing, warm house made croutons, and shredded asiago cheese. 12

Iceberg Wedge

iceberg lettuce, diced tomatoes, hard boiled egg, blue cheese crumbles, and bacon 12

House

mixed greens, cucumber, tomatoes, bacon, and shredded asiago cheese. 12

ENTREES

18oz T-Bone Steak *

rosemary crusted, served with roasted fingerling potatoes and shaved black truffles, and grilled asparagus. topped with a garlic and herb compound butter. 42

Herb Roasted Chicken

served with au gratin potatoes, and roasted broccolini with a broken garlic sauce. 31

Blackened Scallops

served over pasta gnocchi, wilted spinach, and topped with balsamic glaze. 26

Filet * and Shrimp

5oz filet and grilled shrimp served with horseradish mashed potatoes, and roasted green beans. 40

Grilled Grouper

7oz grilled grouper over smoked gouda cheese grits, fried spinach, and topped with tomato jam. 32

Seafood Pasta

scallops, clams, and shrimp with basil asparagus tips, pancetta, and cherry tomatoes. 26

Lamb Rack *

8oz herb crusted rack of lamb served with roasted fingerling potatoes, shiitake mushrooms, chipollini onion, and roasted green beans. topped with roasted fig jam. 46

*THESE MENU ITEMS ARE OFFERED UNDERCOOKED OR MAY CONTAIN RAW EGG. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.