



Creekside

OYSTER HOUSE & GRILL

219 WEST MAIN ST.
SYLVA, NC

small plates

MOZZARELLA STICKS \$11

BREADED, FRIED, SERVED WITH MARINARA

FRIED MUSHROOMS \$11

BUTTON MUSHROOMS, FRIED TO ORDER, WITH RANCH

PUPS & FRIES \$9

BASKET OF HOMEMADE HUSHPUPPIES & HAND CUT FRIES

ALLIGATOR BITES \$14

ALLIGATOR TAIL MEAT FRIED TO ORDER WITH BAYOU SAUCE

LARGE GULF SHRIMP \$12

10 COUNT WILD CAUGHT GULF SHRIMP FRIED, GRILLED OR BLACKENED

MUSSELS -OR- CLAMS \$13

ONE POUND SERVED STEAMED, WHITE WINE BUTTER GARLIC SAUCE AND SERVED WITH GRILLED BREAD

PEEL & EAT SHRIMP

WILD CAUGHT GULF SHRIMP SERVED HOT OR COLD

HALF LB: \$12 ONE LB: \$20

CALAMARI \$12

BREADED, FRIED, SERVED WITH THAI CHILI SAUCE

FRIED OYSTERS \$13.5

FRESH GULF OYSTERS, BREADED & FRIED TO ORDER. SERVED WITH REMOULADE

BANG-BANG SHRIMP \$14

WILD CAUGHT FRIED GULF SHRIMP & TOSSED IN OUR BANG SAUCE, SERVED WITH COCONUT RICE WITH SCALLIONS

CRAB NACHOS \$14

CORN TORTILLA CHIPS TOPPED WITH CRAB QUESO LETTUCE, TOMATO, ONION & JALAPEÑO

LOBSTER MAC & CHEESE \$15

HOMEMADE MAC & CHEESE WITH TRUFFLE OIL, TOPPED WITH LOBSTER CLAW MEAT

CATFISH FINGERS \$12

HAND SLICED FISH FILET SERVED FRIED, GRILLED OR BLACKENED WITH COCKTAIL OR TARTAR

CRAB & CORN DIP \$12

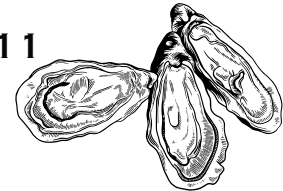
SERVED WITH CORN TORTILLA CHIPS

oysters

LIVE, HAND SHUCKED TO ORDER-SERVED RAW OR STEAMED

*ONE DOZEN \$19

*HALF DOZEN \$11



*OYSTER CATAMOUNT \$15

6 OYSTERS, GRILLED WITH BACON, ONION, MUSHROOMS, PARMESAN, TIKI SAUCE

*OYSTER ROCKEFELLER \$14

6 OYSTERS, GRILLED WITH GARLIC, SPINACH, PARMESAN, BUTTER

*OYSTER ESCARGOT \$16

6 OYSTERS, GRILLED WITH GARLIC, PARSLEY, DEMI GLACE, PARMESAN



**education
FOUNDATION**
investing in bright futures

A PERCENTAGE OF DESIGNATED
MENU ITEMS WILL PROUDLY BE
DONATED TO THE

JCPS EDUCATION FOUNDATION.

FOR MORE INFO ON THIS
FOUNDATION PLEASE VISIT THEIR
WEBSITE @ JCPSEF.ORG

The Yard

Creekside
OYSTER HOUSE & GRILL

219 WEST MAIN ST.
MIVA, NC

Enjoy a cocktail by the creek

18% gratuity added to parties of 6+ : 10% to go charge
menu items ordered "well done" will not be replaced or refunded

*consuming raw or undercooked meats,poultry,seafood,shellfish,eggs or unpasteurized milk may increase your risk of food borne illness

classics

NO SUBSTITUTIONS

- ***HONEY GLAZED SALMON** \$25
GRILLED SALMON, MASHED POTATOES, MAPLE GLAZED CARROTS, HONEY GLAZE & PARSLEY PESTO
- SHRIMP & GRITS** \$23
STONE GROUND CHEESE GRITS, GULF SHRIMP, SMOKED SAUSAGE, TOMATOES & A BACON GRAVY
- PAN-SEARED CRAB CAKES** \$32
HOUSE MADE, PAN SEARED MARYLAND STYLE CRABCAKES, CREAMED CORN, COLLARDS, TIKI SAUCE
- ***NEW ZEALAND RACK OF LAMB** \$37
12 OZ RACK OF LAMB SERVED WITH SWEET POTATO HASH, COLLARD GREENS, AND A DEMI GLACE
- BBQ SCALLOPS** \$35
CHAR-GRILLED DIVER SCALLOPS, JALAPEÑO CHEESE GRITS, OYSTER MUSHROOMS WITH A CAROLINA BBQ SAUCE

surf & turf

NO SUBSTITUTIONS

- ***LAMB CHOPS & SCALLOPS** \$29
2 LAMB CHOPS, 3 DIVER SCALLOPS, CHAR-GRILLED, SERVED WITH MASHED POTATOES & SEASONAL VEGETABLES
- ***RIBEYE & LOBSTER TAIL** \$38
CHAR-GRILLED RIBEYE, 6 OZ LOBSTER TAIL, SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES
- ***NY STRIP & CRAB CAKE** \$29
CHAR-GRILLED NEW YORK STRIP, MARYLAND STYLE CRAB CAKES, SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES
- NEW ORLEANS CHICKEN & SHRIMP** \$22
BLACKENED CHICKEN BREAST, JUMBO GULF SHRIMP, RED BEANS & RICE TOPPED WITH A RED PEPPER CREAM SAUCE
- ***SMOKED DUCK BREAST & AHI TUNA** \$30
SERVED WITH SWEET POTATO PUREE & OKRA, CORN, CHERRY PEPPER MEDLEY WITH A CITRUS BUTTER

entrees

SERVED WITH TWO SIDES
SUBSTITUTE CUP OF SOUP OR SMALL SALAD FOR A SIDE +\$3

SNOW COUNTRY BOIL

SNOW CRAB, GULF SHRIMP, CLAMS, MUSSELS, SAUSAGE, RED POTATOES & CORN ON THE COBB (NO ADDITIONAL SIDES)

FOR ONE: \$31 FOR TWO: \$60

CRAB LEGS

ALASKAN SNOW CRAB, STEAMED IN OLD BAY, SERVED WITH HOT BUTTER

ONE LB OR TWO LBS: \$ MRKT

LOBSTER TAIL

ONE TAIL: \$28 TWO TAILS: \$52

6OZ. MAINE LOBSTER TAIL SERVED STEAMED WITH OLD BAY & HOT BUTTER

NY STRIP

12 OZ HAND CUT NY STRIP, FLAME GRILLED TO DESIRED TEMPERATURE

RIBEYE

12 OZ HAND CUT RIBEYE, FLAME GRILLED TO DESIRED TEMPERATURE

FISH DINNER

GRILLED-BLACKENED-FRIED

CATFISH - TROUT: \$21

MAHI - *TUNA - *SALMON : \$25

POPCORN SHRIMP

\$18

WILD CAUGHT GULF SHRIMP, BREADED & FRIED

FRIED SEAFOOD PLATTER

CATFISH - GULF OR POPCORN SHRIMP - CALAMARI - OYSTERS

- CHOOSE 2 PROTEINS \$25
- CHOOSE 3 PROTEINS \$30

pasta

LINGUINI & CLAMS

LINGUINI NOODLES AND CLAMS IN A WHITE WINE & GARLIC, CAPER BUTTER SAUCE

\$19

LINGUINI & MEATBALLS WITH MARINARA

5 LARGE HOMEMADE MEATBALLS OVER A BED OF LINGUINI NOODLES TOPPED WITH SHAVED PARMESAN & FRESH HERBS

\$21

SURF & TURF FETTUCCINE

6 OZ NY STRIP WITH 4 JUMBO GRILLED SHRIMP SERVED OVER FETTUCCINI IN A GARLIC CREAM SAUCE

\$28

BLACK & BLEU FETTUCCINE ALFREDO

BLACKENED CHICKEN SERVED OVER A BED OF FETTUCCINI TOSSED IN A BLEU CHEESE ALFREDO

\$20

SHRIMP SCAMPI PENNE

GRILLED GULF SHRIMP SERVED OVER PENNE PASTA AND SPINACH TOSSED IN A WHITE WINE, GARLIC SAUCE

\$23

RAVIOLI DI MARE

RAVIOLI STUFFED WITH LOBSTER, SHRIMP & SCALLOPS SERVED IN A FLORENTINE PINK SAUCE TOPPED WITH SHAVED PARMESAN

\$27

add on

AVAILABLE ADD ON OPTIONS
PURCHASE OF MAIN DISH REQUIRED

- 2 PAN SEARED CRAB CAKE
- LOBSTER TAIL
- 3 DIVER SCALLOPS
- CRAB CLUSTER
- FRIED OYSTERS
- GRILLED SHRIMP
- MAHI
- SALMON

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\$3- share charge on entrees/classics
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s a n d w i c h e s

SERVED WITH ONE SIDES, ALL SANDWICHES COME WITH LETTUCE, TOMATO & ONION

SUBSTITUTE SIDE CUP OF SOUP OR SMALL SALAD FOR A SIDE +\$3

S U R F

T U R F

Po' Boy

SERVED FRIED ON SIGNATURE BREAD WITH REMOULADE

- CATFISH \$10
- OYSTER \$13
- SHRIMP \$10

MAHI MAHI

GRILLED, BLACKED OR FRIED SERVED WITH LEMON CAPER AIOLI

\$12

CRAB CAKE BLT

MARYLAND STYLE CRAB CAKE, BACON, TOPPED WITH PARMESAN & SERVED WITH TIKI SAUCE

\$14

*BACON CHEESEBURGER

GROUND BEEF, FLAME GRILLED WITH BACON & AMERICAN CHEESE

\$12

*STEAK SANDWICH

SLICED CHAR GRILLED RIBEYE COOK TO TEMP SERVED ON OUR SIGNATURE BREAD WITH "HORSEY SAUCE"

\$13

CHICKEN SANDWICH

GRILLED, BLACKENED OR FRIED

ADD SWISS, AMERICAN CHEESE OR BUFFALOED: \$1
ADD BLUE CHEESE CRUMBLES OR BACON: \$2.5

\$10

MEATBALL SUB

HOMEMADE MEATBALLS IN A MARINARA SAUCE SERVED ON A HOAGIE ROLL TOPPED WITH MELTED PARMESAN (NO LT.O)

\$10

s o u p & s a l a d

HOUSE MADE NEW ENGLAND CLAM CHOWDER & SOUP OF THE DAY

CUP: \$4 BOWL: \$6

CAESAR SALAD

ROMAINE, SHAVED PARMESAN, CROUTONS, TOSSED IN CAESAR DRESSING

\$ 9

GREEK SALAD

SPRING MIX, PEPPERONCINI, KALAMATA OLIVES, FETA, TOMATOES & ONIONS, TOSSED IN GREEK DRESSING

\$ 10

CRANBERRY PECAN SALAD

SPRING MIX, GRILLED RED ONION, CRAISINS, CANDIED PECANS, TOSSED IN A CHERRY APPLE CIDER VINAIGRETTE

\$ 11

GARDEN SALAD

MIXED GREENS, ONIONS, TOMATOES, SHREDDED CHEESE, CROUTONS

SMALL: \$5.5 LARGE: \$9

*ADD CHICKEN, SHRIMP, RIBEYE \$6 *ADD MAHI, SALMON, TROUT OR TUNA \$8

HOUSE-MADE DRESSINGS: DARK BALSAMIC, BLEU CHEESE, CITRUS VINAIGRETTE,
HONEY MUSTARD, LEMON CAPER, RANCH & THOUSAND ISLAND

a la carte

2 PAN SEARED CRAB CAKES

LOBSTER TAIL

3 PAN SEARED DIVER SCALLOPS

CRAB CLUSTER

12 OZ / 6 OZ RIBEYE OR NY STRIP

GRILLED CHICKEN BREAST

AHI TUNA

s i d e s

HAND CUT FRIES - MASHED POTATOES -

STONE GROUND CHEESE GRITS -

SEASONAL VEGETABLES -

MAPLE GLAZED CARROTS - COLE SLAW -

HUSHPUPIES- PURÉED SWEET POTATOES

FRIED OKRA - RED BEANS -

SAVORY COLLARD GREENS**

**CONTAINS BACON

\$4 EACH / PICK 3 FOR \$10

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