


small plates

MOZZARELLA STICKS BREADED, FRIED, SERVED WITH MARINARA	\$12.5	CALAMARI BREADED, FRIED, SERVED WITH THAI CHILI SAUCE	\$14	LARGE GULF SHRIMP 10 COUNT WILD CAUGHT GULF SHRIMP FRIED, GRILLED, OR BLACKENED	\$15
FRIED MUSHROOMS BUTTON MUSHROOMS, FRIED TO ORDER, WITH RANCH	\$12.5	FRIED OYSTERS FRESH GULF OYSTERS, BREADED & FRIED TO ORDER. SERVED WITH REMOULADE	\$16	MUSSELS -OR- CLAMS ONE POUND SERVED STEAMED, WHITE WINE BUTTER GARLIC SAUCE AND SERVED WITH GRILLED BREAD	\$16
PUPS & FRIES BASKET OF HOMEMADE HUSHPUPPIES & HAND CUT FRIES	\$9	BANG-BANG SHRIMP WILD CAUGHT FRIED GULF SHRIMP & TOSSED IN OUR BANG SAUCE, SERVED WITH COCONUT RICE	\$16	CRAB & CORN DIP SERVED WITH CORN TORTILLA CHIPS	\$15
ALLIGATOR BITES ALLIGATOR TAIL MEAT FRIED TO ORDER, WITH BAYOU SAUCE	\$16	CRAB NACHOS CORN TORTILLA CHIPS TOPPED WITH CRAB QUESO LETTUCE, TOMATO, ONION & JALAPEÑO	\$17	PEEL & EAT SHRIMP WILD CAUGHT GULF SHRIMP SERVED <u>HOT</u> OR <u>COLD</u>	
LOBSTER MAC & CHEESE HOMEMADE MAC & CHEESE WITH TRUFFLE OIL, TOPPED WITH LOBSTER CLAW MEAT	\$19	CATFISH FINGERS HAND SLICED FISH FILET SERVED FRIED, GRILLED OR BLACKENED WITH COCKTAIL OR TARTAR	\$14	HALF LB: \$13 ONE LB: \$22	



oysters

LIVE, HAND SHUCKED TO ORDER-SERVED RAW OR STEAMED

***ONE DOZEN \$27 *HALF DOZEN \$15**

***OYSTER CATAMOUNT \$19**
6 STEAMED OYSTERS TOPPED WITH GRILLED BACON, ONION, MUSHROOMS, PARMESAN, TIKI SAUCE

***OYSTER ROCKEFELLER \$18**
6 STEAMED OYSTERS TOPPED WITH GARLIC, SPINACH, PARMESAN, BUTTER

sides

HAND CUT FRIES -
MASHED POTATOES -
STONE GROUND CHEESE GRITS -
SEASONAL VEGETABLES -
MAPLE GLAZED CARROTS -
COLE SLAW -HUSHPUPPIES-
PURÉED SWEET POTATOES -
FRIED OKRA - RED BEANS -
SAVORY COLLARD GREENS*

*CONTAINS BACON

\$4.5 EACH / PICK 3 FOR \$12

sandwiches

SERVED WITH ONE SIDES
ALL SANDWICHES COME WITH LETTUCE, TOMATO & ONION
SUBSTITUTE SIDE CUP OF SOUP OR SMALL SALAD FOR A SIDE +\$3

MAHI MAHI GRILLED, BLACKED OR FRIED SERVED WITH LEMON CAPER AIOLI	\$15
CHICKEN SANDWICH GRILLED, BLACKENED OR FRIED ADD SWISS , AMERICAN CHEESE OR BUFFALOED : \$1 ADD BLUE CHEESE CRUMBLES OR BACON: \$2.5	\$13
MEATBALL SUB HOMEMADE MEATBALLS IN A MARINARA SAUCE SERVED ON A HOAGIE ROLL TOPPED WITH MELTED PARMESAN (NO L.T.O)	\$13
CRAB CAKE BLT MARYLAND STYLE CRAB CAKE , BACON, TOPPED WITH PARMESAN & SERVED WITH TIKI SAUCE	\$18
*BACON CHEESEBURGER GROUND BEEF, FLAME GRILLED WITH BACON & AMERICAN CHEESE	\$14
*STEAK SANDWICH SLICED CHAR-GRILLED RIBEYE COOK TO TEMP SERVED ON OUR SIGNATURE BREAD WITH “HORSEY SAUCE”	\$17
Po’ Boy SERVED FRIED ON SIGNATURE BREAD WITH REMOULADE	
• CATFISH	\$13
• OYSTER	\$17
• SHRIMP	\$13

soup & salad

HOUSE MADE NEW ENGLAND CLAM CHOWDER
SOUP OF THE DAY

CUP: \$5.5 BOWL: \$8.5

CAESAR SALAD \$ 11
ROMAINE, SHAVED PARMESAN, CROUTONS, TOSSED IN CAESER DRESSING

CRANBERRY PECAN SALAD \$ 13
SPRING MIX, GRILLED RED ONION, CRAISINS, CANDIED PECANS, TOSSED IN A CHERRY APPLE CIDER VINAIGRETTE

GARDEN SALAD SMALL: \$6 LARGE: \$10
MIXED GREENS, ONIONS. TOMATOES, SHREDDED CHEESE, CROUTONS

***ADD CHICKEN, SHRIMP, RIBEYE \$7**
***ADD MAHI, SALMON, TROUT OR TUNA \$8**

HOUSE-MADE DRESSINGS: DARK BALSAMIC, BLEU CHEESE, CITRUS VINAIGRETTE, HONEY MUSTARD, LEMON CAPER, RANCH & THOUSAND ISLAND (ADDITIONAL \$.75 EA.)

entrees

***HONEY GLAZED SALMON \$28**
GRILLED SALMON, MASHED POTATOES,MAPLE GALZED CARROTS, HONEY GLAZE & PARSLEY PESTO

SHRIMP & GRITS \$27
STONE GROUND CHEESE GRITS, GULF SHRIMP, SMOKED SAUSAGE, TOMATOES & A BACON GRAVY

NEW ORLEANS CHICKEN & SHRIMP \$27
BLACKENED CHICKEN BREAST, JUMBO GULF SHRIMP, RED BEANS & RICE TOPPED WITH A RED PEPPER CREAM SAUCE

SNOW COUNTRY BOIL
SNOW CRAB, GULF SHRIMP, CLAMS, MUSSELS, SAUSAGE, RED POTATOES & CORN ON THE COBB

FOR ONE: \$33 FOR TWO: \$61

POPCORN SHRIMP \$20
WILD CAUGHT GULF SHRIMP, BREADED & FRIED - PICK 2 SIDES

FISH DINNER
FRIED, GRILLED OR BLACKENED & WITH 2 SIDES

CATFISH - TROUT: \$23
MAHI - *TUNA - *SALMON : \$26

FRIED SEAFOOD PLATTER
CATFISH - GULF OR POPCORN SHRIMP - CALAMARI - OYSTERS

- CHOOSE 2 PROTEINS \$25**
- CHOOSE 3 PROTEINS \$30**
- WITH 2 SIDE ITEMS -

RIBEYE 12 OZ HAND CUT & FLAME GRILLED TO DESIRED TEMPERATURE SERVED WITH 2 SIDES	\$35
LINGUINI & CLAMS LINGUINI NOODLES AND CLAMS IN A WHITE WINE & GARLIC, CAPER BUTTER SAUCE	\$23
LINGUINI, MARINARA & MEATBALLS HOMEMADE MEATBALLS OVER A BED OF LINGUINI NOODLES TOPPED WITH SHAVED PARMESAN & FRESH HERBS	\$25
BLACK & BLEU FETTUCCINE ALFREDO BLACKENED CHICKEN SERVED OVER A BED OF FETTUCCINI TOSSED IN A BLEU CHEESE ALFREDO	\$26
SHRIMP SCAMPI PENNE GRILLED GULF SHRIMP SERVED OVER PENNE PASTA AND SPINACH TOSSED IN A WHITE WINE, GARLIC SAUCE	\$25

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 unpasturized milk may increase your risk of food borne illness



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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.
SYLVA, NC

Enjoy a cocktail by the creek