



RAW BAR

Creed's Seafood Platters

Two of each type of oysters, 2 clams, 2 pcs. shrimp cocktail 38.
Four of each type of oyster, 4 clams, 4 pcs. shrimp cocktail 74.

Maryland, Hollywood Oyster 2. ea.
New Zealand Clevedon Cost Oyster 3. ea.
Rhode Island Black Point Oyster 3. ea.
Virginia, Misty Point Oyster 3. ea.
Rhode Island, Top Neck Clam 2. ea.

Creed's Flight of Oysters
One of each oyster, a top neck clam and a description 13.

Raw bar served with a spicy red pepper-lemon mignonette and an Absolut Citron Vodka cocktail sauce

STARTERS

Flash Fried Calamari 11.
Sundried tomato aioli

Wagyu Cheesesteak Springrolls 9.
Caramelized onions, blue cheese Mornay sauce

Artisan Cheese Board 11.
Chef's selection of cheese and accompaniments

2 pcs. Colossal Shrimp Cocktail 16.
Absolut Citron vodka cocktail sauce

Baked Brie Bites 12.
Brie cheese wrapped in puffed pastry, Granny Smith apple – walnut chutney

Sesame Seed Seared Tuna 15.
Wasabi crema, lemongrass ponzu, pickled ginger

Creed's Dirty Blonde Ale Steamed Prince Edward Island Mussels 12.
Garlic, sundried tomatoes, caramelized onions, black pepper bacon,
grilled sourdough crostini

SOUPS

Wild Mushroom 8.
Truffle croutons, fine herbs

Lobster Bisque 9.
Snipped chives

Butternut Squash Soup 8.
Chicken-apple sausage, allspice crema

SALADS

Traditional Caesar 9.
Crisp romaine, cracked pepper croutons, locatelli cheese

Baby Spinach Salad 9.
Sundried tomatoes, blue cheese, red onion,
red wine vinaigrette

Classic Iceberg Wedge 9.
Applewood smoked bacon, tomatoes, hardboiled egg,
buttermilk bleu cheese dressing



CHARGRILLED FRESH FISH

- Dominican Republic Cobia 27.
- Australian Barramundi 27.
- Scottish Salmon 28.
- Yellowfin Tuna 30.
- North Carolina Trout 27.
- Alaskan Black Cod 30.

SAUCES

Chimichurri
Lemongrass-Ginger Ponzu
Cioppino-Tomato Coulis
Butternut squash Beurre Blanc

Additional sauces \$2 each

*Served with fresh seasonal vegetables, wild fish house rice and your choice of sauce
Grilled fish selections can be prepared pan-blackened upon request*

Two 7oz Cold Water Maine Lobster Tails 44.
Wild fish house rice, fresh seasonal vegetable, drawn butter

CHEF'S SPECIALTIES

San Francisco Style Cioppino 31.
Combination of fresh fish, mussels, shrimp, calamari, scallops, clams
and Dungeness crab served in a tomato-white wine sauce, sour dough crostini

Pan Seared Prime Reserve Pork Chop 29.
Granny Smith apple – walnut chutney, candied sweet potatoes

Jumbo Lump Crabcakes 28.
Wild fish house rice, asparagus, butternut squash beurre blanc

Pan Seared Black Cod 31.
Roasted pumpkin risotto, braised brussel sprouts, brandy-dried cherry sauce

STEAKS & CHOPS

- | | |
|---------------------------------------|------------------------------------|
| Petit Filet Mignon 33. | Center Cut Filet Mignon 39. |
| NY Strip Steak 39. | “PA Proud” Ribeye Steak 39. |
| Twin Filet Mignon Skewers 26. | Lancaster Half Roasted Chicken 25. |
| Mustard-Herb Crusted Rack of Lamb 36. | New Zealand Venison Loin 30. |

45 – Day Dry Aged Authentic Angus 16 oz Porterhouse Steak 53.

*Meat selections served with sour cream – red bliss smashed potatoes,
garlic buttered haricot verts and your choice of a classic sauce*

Additional sauces \$2 each

CLASSIC SAUCES

- Chianti Demi-Glace
- Brandy Peppercorn Sauce
- Sauce Béarnaise
- Roquefort Demi-Glace
- Grand Veneur Sauce

ACCOMPANIMENTS

- | | |
|--------------------|-----|
| Crabmeat Oscar | 18. |
| Crabcake | 13. |
| Grilled Shrimp | 9. |
| Grilled Scallops | 12. |
| Maine Lobster Tail | 22. |

SIDES

- | | |
|--------------------------|----|
| Truffle Mac and Cheese | 9. |
| Asparagus | 7. |
| Haricot Verts | 6. |
| Roasted Wild Mushrooms | 6. |
| Caramelized Sweet Onions | 6. |

Executive Chef / Partner John Talbot – Chef de Cuisine William Carr – Sous Chef Alberto Ochoa
*Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne
illness; especially if you have certain medical conditions.*