

## Soups & Salads

*Dressings: Bleu Cheese, Thousand Island, Ranch, Honey Mustard, Parmesan Pepper, Italian, Oil & Vinegar, Balsamic or Raspberry Vinaigrette*

**Clam Chowder** *delicious Hatteras clams in an authentic Hatteras style "clear" clam broth*  
Cup 7.99 Bowl 8.99

**Seafood Stew** *tomato based stew with shrimp, scallops, potatoes, carrots & onions*  
Cup 8.99 Bowl 9.99

**Crab Bisque** *thick cream bisque with lump crabmeat seasoned to perfection*  
Cup 9.99 Bowl 10.99

**Tossed Garden Salad** *a lettuce blend with tomatoes, cucumbers, carrots, bell peppers, onions & croutons* 4.99

**Tuna Salad & Shrimp Salad Combo** *served with tomatoes, cucumbers & fresh fruit over mixed greens* 15.99

## Appetizers

**Seafood Sampler** *platter full of crab balls, shrimp & calamari* 27.99

**Buffalo Shrimp (8)** *with bleu cheese dressing & drizzled with hot sauce* 9.99

**Coconut Shrimp (8)** *with sweet & sour sauce* 10.99

**Calamari with marinara sauce** 10.99

**Crab Cake Balls (5)** *with Texas petal sauce* 14.99

**Crab Dip** *homemade with crabmeat, bacon, cream cheese, celery, spinach & served in a bread bowl with fried pita chips* 14.99

**Soft Shell Crabs (in-season only) (2) (fried)** *with cocktail & tarter sauce* 14.99

**Fried Green Tomatoes (5)** 8.99  
**With Shrimp (4) (fried/broiled)** 10.99

**Fried Pickles (6)** *with Texas petal sauce* 6.99

**Mozzarella Cheese Sticks (6)** *with marinara sauce* 7.99

**Ranch Potato Skins (5)** *loaded with melted cheese, bacon bits & served with ranch dressing* 7.99

**Nachos Grandes** *tortilla chips topped with chili, melted cheese sauce, sour cream, guacamole, jalapeno peppers, lettuce & tomatoes* 8.99

**Buffalo Wings (10)** *hot & spicy with bleu cheese dressing & celery* 10.99

**Onion Rings (12)** *with ranch dressing* 6.99  
**(6) with ranch dressing** 4.99

## Steamers

**Steamed Shrimp or Snow Crablegs** *Seasoned with Old Bay & served with butter & cocktail sauce*  
**1/2 lb.** 12.99 **1 lb.** 22.99  
**Combo Half Shrimp, Half Crablegs** 24.99

**Clams** *12 steamed clams served with butter & cocktail sauce* 8.99

**Sugar Creek's Seafood Steamers** *steamed shrimp, clams, crablegs, mussels & crawdads with corn on the cob & potatoes, seasoned with Old Bay and served with butter & cocktail sauce* 28.99

## Sandwiches

*We proudly serve Boar's Head meat. Served on a white roll or on white, wheat or rye bread with lettuce, tomato, pickle & fries. Substitute Onion Rings for Fries 2.00 extra • Add American, Swiss, Provolone or Cheddar Cheese 1.00 extra*

**Grilled Veggie Burger** 6.99

**Burger 1/2 lb. Black Angus beef** 10.99

**Chicken Sandwich** *grilled boneless chicken breast* 7.99

**Crabcake Sandwich (fried/broiled)** *Lightly seasoned* 15.99

**Soft Shell Crabs (in-season only) (2) (fried)** 16.99

**Fish of the Day (fried/broiled)** *(ask your server) (Flounder may be substituted for \$2 extra - may have few small bones)* 10.99

**We proudly fry in 100% Soy Bean Oil**

*We do not charge gratuity on any checks. • Limit of two separate checks for parties of 6 or more. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness. Only Visa / Master Card Accepted.*

# Dinner Entrees

*Entrees Include Fresh Baked Cornbread & Choice of Side(s)  
Extra Plate Charge for Sharing 4.00 extra, Includes Cornbread & 2 Sides*

## Lighter Side *(Served with 1 side)*

Single Mate 8 oz. Grilled tuna	19.99
Seafood Quesadilla Shrimp, bay scallops, crab in a garlic tortilla with a blend of Mexican cheese served with cucumber Wasabi sauce	15.99
Crab Cake (1) (fried/broiled)	17.99
Petite Beef Filet 4 oz. Filet Mignon	17.99
Fried or Broiled Shrimp(8)	13.99
Stirfry Chicken sautéed chicken with fresh vegetables served over rice with an Asian inspired sauce	14.99

## Pasta *(Served with 1 side)*

Sugar Creek Seafood Pasta shrimp, bay scallops, mussels, clams, crawdads over pasta in a spicy marinara sauce with bell peppers and a blend of special seasonings	24.99
Veggie Pasta spinach, tomatoes, mushrooms, squash, zucchini, bell peppers & onions tossed with pasta in a tomato cream sauce	16.99
With Shrimp or Bay Scallops	19.99
Shrimp Scampi sauteed shrimp in a garlic herb sauce with tomatoes & spinach, served over rice or tossed with pasta	21.99

## Beef, Pork & Chicken *(Served with 2 sides)*

Land & Sea Combo 10 to 12 oz. prime rib & shrimp (6) (fried/broiled)	28.99
Prime Rib 10 to 12 oz. oven roasted	26.99
NY Strip Steak 10 to 12 oz. cooked to your liking	25.99
Hamburger Steak 1 lb. smothered with gravy, mushrooms & onions	15.99
Baby Back Ribs Full Rack	23.99
Half Rack With Shrimp (6)	25.99
Boneless Chicken Breasts (2) marinated in Italian dressing, grilled & served over rice or pasta (mornay or marinara sauce)	14.99
Chicken Lips Breaded strips of chicken breast with a honey-mustard dip	14.99

## Seafood *(Served with 2 sides)*

Shrimp (12) (fried/broiled) everyone's favorite	20.99
Coconut Shrimp (12) with sweet & sour sauce	21.99
Popcorn Shrimp ½ lb. (fried)	17.99
Fish of the Day (fried/broiled) (ask your server) (Flounder may be substituted for \$2 extra - may have a few small bones)	18.99
Yellowfin Tuna (broiled) marinated in Italian dressing with a dash of teriyaki	22.99
Fish of the Day & Shrimp (6) (fried/broiled) (ask your server) the perfect combination (Flounder may be substituted for \$2 extra - may have a few small bones)	22.99
Crab Cakes (fried/broiled) (2) blend of crabmeat & spices	24.99
Shrimp (6) & Crab Cake (1) (fried) a delicious combination	22.99
Scallops (fried/broiled) a real Wanchese delight	Market Price
Shrimp (6) & Scallops (fried/broiled) two of the ocean's best on one plate	Market Price
Oysters (In-season) lightly breaded & fried	23.99
Soft Shell Crabs (in-season only) (3) delicate soft shell crabs perfectly fried	25.99
Sugar Creek's Sampler 4 oz. filet mignon, marinated tuna & baby back ribs	31.99
Fried Seafood Platter Fish of the Day (ask server), shrimp, scallops, clam strips & crab balls (Flounder may be substituted for \$2 extra - may have few small bones)	28.99
Broiled Seafood Platter Fish of the Day (ask server), shrimp, scallops & crabmeat (Flounder may be substituted for \$2 extra - may have few small bones)	28.99
Shrimp & Grits <b>Taste of Beach Award Winner</b> Shrimp, andouille sausage & peppers sautéed in white wine & olive oil served over stone ground cheese grits with 1 side	20.99
Clam Strips Lightly breaded & fried to a golden brown	14.99

## Children's Menu

Ages 12 and under please • Choice of One Entree  
Served with Fries & Applesauce on a Frisbee

Fried Popcorn Shrimp
Fried Fish of the Day
Fried Chicken Lips (chicken fingers)
Fried Macaroni & Cheese Wedges
Pasta with Alfredo or Marinara Sauce
Cheese Quesadilla
★ 7.99

## Sides

Fries, Baked Potato, Coleslaw,  
White Rice, Daily Vegetable  
1.99 Each

Substitute a Salad for a Side  
3.00 Extra

Substitute Onion Rings for a Side  
2.00 Extra

## Specialty Drinks

\$10 • Served in a Sugar Creek Souvenir Cup on the Rocks

### Gazebo "Good from Sunrise to Sunset"

White Rum, Coconut Rum, Pineapple, OJ & 7Up topped with Myers Rum

### Sugar Creek Sweet "Simply Refreshing"

Vodka, Pama, Cranberry, Splash of 7-Up

### Nags Head Nor'Easter "Tempting Blue Ocean Swells"

Coconut Rum Midori, Blue Curacao, Pineapple, Sour Mix, 7-Up

### Classic Margarita "Sure to Recharge & Relax"

Tequila, Triple Sec, Sour Mix, Lime Juice

### Heat Wave "You'll Be Burnin' for Another"

Coconut Rum, Peach Schnapps, Pineapple, OJ & Grenadine

### Sugar Creek Sunset "Eye Opening & Unforgettable"

Tequila, Grand Marnier, OJ, Grenadine

### Sugar Creek's Orange Crush

Orange Vodka, Triple Sec, Freshly Squeezed Orange Juice, 7Up

## Signature Martinis \$11

### Deep Sea Durrty "Dirtily Delicious"

Grey Goose, Olive Juice, Olives

### Chief Wanchese

Stoli, Baileys, Kahlua, Frangelico, Amaretto

### Upcreek Cosmo "Classic with a Twist"

Pama Liquer, Cointreau, Lime Juice, Cranberry

### Teenie Weenie Yellow Lemondrop Martini

Absolute Citron, Sour Mix, Lemon Juice

### Surfertini "Fresh and so Sweet"

Midori, Malibu, Peach Schnapps, Pineapple, OJ

### Chocolate Raspberry Martini "Devilously Delicious"

Godiva Chocolate, Raspberry Vodka & Chambord

## Frozen Cocktails

\$6 for Non-Alcohol • \$10 with Alcohol

Strawberry Daiquiri, Piña Colada, Margarita

## Anytime Classic

Sugar Creek's Classic Bloody Mary *Homemade Spicy Bloody Mary Mix, Vodka, Celery* \$7

## Draft & Bottled Beer

### On Tap

Bud Light & Yuengling \$3.50

Widmer *pale wheat ale; hefeweizen* \$4.50

### Fat Tire

*New Belgium Company's Amber Ale* \$5

### Guinness

*dry stout, porter style, roasted barley flavor* \$6

### Black & Tan

*blend of Guinness layered on top of Yuengling* \$6

### Goose Island

*Honker's Ale, Amber Color, Sweet Malty Flavor* \$4.50

### Local Brew

*Ask your server about today's selection*

### Domestic Bottled Beer

Coors, Coors Light, Miller Lite, Mich Ultra,

Budweiser, Bud Light, Landshark

O'Doul's (*non-alcoholic*) \$3.75

### Imported Bottled Beer

Heineken, Corona & Blue Moon \$4.50

## Non-Alcohol Drinks

### Kid Friendly

#### Smoothies

*Strawberry, Piña Colada, Cherry* \$5

#### Jellyfish

*Sprite or Cola with Cherry Juice* \$2.50

#### Rootbeer

\$3

### Other Beverages

Coffee, Tea, Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist, Mountain Dew, Dr. Pepper, Pink Lemonade (*Free Refills*)

Perrier, Red Bull, Milk, Orange, Grapefruit, Apple, Pineapple, Cranberry & V8

**Sugar Creek Souvenir Cup \$4**