

APPETIZERS

Cajun fish bites | 6.95
Wild caught fried north atlantic cod, tartar

Calamari | 9.95
Wild caught, served with house made marinara sauce

CH Crabcake | 9.95
Three-ounce crabcake, house made remoulade

Potato skins | 8.49
Bacon, cheddar, green onions, sour cream

Coconut fried shrimp | 11.49
Orange marmalade mayo

Chicken wings | 12.49
8 jumbo wings buffalo or bbq, celery, ranch or bleu cheese. Extra dressing **+.49 ea**

Chicken tenders | 11.49
2 jumbo hand breaded tenders with fries.
Crispy or buffalo style, honey mustard

Baked brie | 12.49
Puff pastry, almonds, raspberry sauce, baguettes

Cheese quesadilla | 7.95
Tomato, onion, pepper jack cheese, sour cream, salsa
With: Chicken **13.90** | Shrimp **14.90**

Vegetable quesadilla | 9.95
Mushroom, spinach, tomato, onion, pepper jack cheese
sour cream, salsa. With: Chicken **15.90** | Shrimp **16.90**

Nachos | 11.95
Chilli, cheddar, pico de gallo, scallions, jalapenos

Margherita flat | 12.49
EVOO, tomatoes, basil, mozzarella

Vegetable spring roll | 8.95
Served with sweet thai chili sauce

Buffalo chicken spring roll | 9.95
Served with carolina gold sauce

SOUPS & SALADS

Soup du jour **4.95 / 6.95** Chili **5.95 / 7.95**
Baked french onion **5.95**

Wedge | 10.95
Iceberg, roma tomatoes, cucumber, bacon
bleu cheese crumbles

Spinach | 10.95
Baby spinach, romaine, cranberries, toasted pumpkin
seeds, red onions, warm bacon dressing

Arugula & pear | 10.95
Arugula, chilled sliced pear, baby heirloom tomatoes
bleu cheese crumbles

Cobb | 12.95
Romaine, turkey, ham, baby heirloom tomatoes, egg
bacon, bleu cheese crumbles, cheddar

BLT chopped | 11.49
Romain, iceberg, bacon, baby heirlooms, corn, cucumber

Greek | 11.95
Romaine, feta, red onion, pepperoncini, olives & baby
heirloom tomatoes

Caesar | 9.95
Romaine, parmesan, garlic croutons, tossed in house
made caesar dressing

Strawberry | 11.95
Iceberg, fresh strawberries, roasted almonds, goat cheese
drizzled with balsamic glaze.

Additions: Grilled chicken **+5.95**; Chicken tenders **+6.95**
Grilled shrimp **+6.95**; Anchovies **+1.95**; Atlantic salmon* **+6.95**

Dressings: ranch, raspberry vinaigrette, balsamic vinaigrette
caesar, honey mustard, bleu cheese, greek feta vinaigrette
warm bacon vinaigrette

VEGETARIAN SELECTIONS

Roasted portobella eggplant | 15.95
Large roasted portobella cap, sauteed vegetables
topped with eggplant parmesan
house made marinara & crispy spinach

Vegetable lasagna | 15.95
House made lasagna with zucchini, squash,
fresh spinach, mushrooms & red peppers,
house made marinara, ricotta, mozzarella
& cottage cheese with garlic bread

Linguini primavera | 16.95
Sauteed green & yellow zucchini, red sweet bell
peppers, spinach, sun dried tomatoes.
tossed in a cream sauce

Gnocchi | 15.95
asiago stuffed, fresh spinach, mushrooms &
house made marinara

Beyond burger | 11.95
Plant based, lettuce, tomato, onion on
house brioche bun served with one side

ENTREES

Shrimp pasta | 17.95
Sauteed coastal shrimp, house made marinara, ricotta
cheese, linguini pasta

CH Crabcake | 18.95
Two 3oz crabcakes, mashed potatoes, chef vegetables

Atlantic Salmon* | 21.95
Char grilled, herb & shallot compound butter, mashed
potatoes, chef vegetables

Shrimp platter | 18.95
Eight coastal shrimp, char grilled or beer battered
house fried chips, house made coleslaw & tartar

Fish & Shrimp | 18.95
Beer battered wild caught north atlantic cod & coastal
shrimp, house fried chips, house made coleslaw & tartar

Fish & chips | 18.95
Beer battered wild caught north atlantic cod, house fried
chips, house made coleslaw & tartar

Chopped steak* | 18.49
10oz char grilled topped with mushroom & onion
demiglace, served with mashed potatoes, chef vegetables

Veal parmesan | 19.49
Oven baked, house made marinara, parmesan and
mozzarella, linguine

Eggplant parmesan | 16.49
Organic eggplant, house made marinara, parmesan &
mozzarella, linguine

Chicken potpie | 15.95
Free range diced chicken breast and vegetables baked
in a puff pastry, garnished with side salad

Chicken penne | 17.95
Free range chicken, mushrooms, broccoli, tomato cream
sauce, parmesan **gluten free pasta available*

Chicken piccata | 17.95
Free range chicken breast, mashed potatoes, chef
vegetables

CH Burger* | 12.49
Black angus, lettuce, tomato, onion, house brioche bun.
*Served with Dill Pickle and your choice of one of the
following: french fries, house chips, potato salad or
house made coleslaw. Sweet potato fries **+\$1.49***

Burger additions +.95:
american cheese, provolone, cheddar, mozzarella, swiss
sauteed mushrooms & sauteed onions

Burger additions +1.95:
bleu cheese crumbles, applewood smoked bacon

THE CLUBHOUSE
AT OKATIE CREEK
60 SUN CITY CLUB LANE | OKATIE | (843) 705 4005



***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

LIBATIONS

Tap

Yuengling **3.50 / 12.00**
Miller Lite **3.50 / 12.00**
Sweetwater IPA **4.00 / 14.00**
Blue Moon **4.00 / 14.00**
Clubhouse Lager **2.55 / 10.20**

Domestic 3.50	Import 4.50
Budweiser	Corona
Bud Light	Guinness
Coors Light	Heineken
Michelob Ultra	Heineken 0
Miller Lite	Stella Artois
	Sierra Nevada

White wine

Frisk, Riesling **6.95 / 25.80**
Estancia, Sauvignon Blanc **8.45 / 31.80**
Crowded House, Sauvignon Blanc **9.95 / 37.80**
Ecco Domani, Pinot Grigio **6.95 / 25.80**
Sterling Vintners Collection, Pinot Grigio **7.45 / 27.80**
William Hill Chardonnay **8.45 / 31.80**
Kendall Jackson Chardonnay **9.95 / 35.80**
Franciscan Unoaked Chardonnay **6.95 / 25.80**
La Marca, Prosecco, Italy **8.95 split**

Red Wine

Chateau Souverain, Pinot Noir **6.95 / 25.80**
Hahn, Pinot Noir **9.95 / 37.80**
Kaiken, Malbec **8.45 / 31.80**
Franciscan Cabernet Sauvignon **9.95 / 37.80**

***Corkage fee 15.00**

CRAFT COCKTAILS

Kentucky vintage smash | 7.49
Muddled lemon, mint, simple syrup, orange bitters
CH Mojito | 7.49
Bacardi, fresh mint, simple syrup
Razz-ma-tazz | 9.49
Raspberry vodka, fresh mint, simple syrup, triple sec
Lynchburg Lemonade | 7.49
Whiskey & lemonade
Grumpy old man | 6.95
Bourbon, lime juice, ginger ale

CLASSIC COCKTAILS

Sea Breeze | 6.95
Vodka, cranberry, grapefruit juice
Old Fashion | 6.95
Whiskey, bitters, muttled orange & sugar
Gin Paloma | 6.95
Gin, grapefruit juice
Gin Gimlet | 6.95
Gin, lime juice, simple syrup
Transfusion | 6.95
Vodka, ginger ale, grape juice, lime juice

GOURMET HOUSE DESSERTS

Carrot cake | 9.49
Gourmet turtle cheesecake | 9.49
Key lime pie | 9.49
Bomba | 8.49
Vanilla bean ice cream | 3.95/cup 4.95/bowl

DESSERT TINIS

Strawberry Tini | 8.95
Vodka, strawberry syrup, cream, whip cream
Caramel Tini | 8.95
Vodka, caramel, cream
Chocolate Tini | 8.95
Vodka, chocolate syrup, cream

DAILY FEATURES

4pm till sold out

Monday: House made meatloaf | **15.49**
Tuesday: Chicken parmesan | **15.49**
Wednesday: ½ rack baby back ribs | **19.95**
Thursday: Seafood stir fry | **22.95**

THE CLUBHOUSE
AT OKATIE CREEK

(843) 705-4005

60 Sun City Club Lane | Okatie, SC

 @theclubhouseatokatiecreek

Kitchen: Monday - Saturday 11:00 8:00pm
Sunday 9:00 3:00

 **Bar:** Monday - Saturday 11:00 8:30
Sunday 9:00 4:00 



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