

PURSER'S PUB

SOUP DU JOUR

10

CREAM OF CRAB SOUP

12

½ DOZEN SEASONAL CHOPTANK OYSTERS 

Mignonette / Seaweed/ Grilled Lemon

18

LOCAL ARTISAN CHEESE / FIG JAM/ CRACKERS

Three 12 / Five 16

ROCK FISH & CHIPS

Tartar / Salad

16

CREEKSTONE ALL NATURAL BURGER

Choice of Cheese/Cajun Fries

15

Bacon 16

TRADITIONAL COBB SALAD 

Mixed Greens/ Grilled Chicken/ Avocado/ Red
Onion/ Tomatoes/ Bacon/ Hard Boiled Eggs/
House Dressing

18

ORGANIC ROMAINE SALAD

Anchovy/ Parmesan/ Crostini

12

SMALL PLATES

HOUSEMADE BABA GANOUSH 

Olive oil, Naan

8

BAKED ORGANIC EGGS

Peppers, Tomato sauce, Chorizo, Manchego,
QUAIL egg

8

LAMB T-BONES 

Greek yogurt, Chermoula, Pignolia

11

SPICY ROASTED POTATOES 

Smoked paprika, Onion, Black garlic aioli

6

SAUTEED GULF SHRIMP 

Garlic, Capers, Preserved lemon

10

CHICKEN SATAY 

Tandoori spice, Chimichurri, Aioli

8

CROSTINI

Baguette, House made ricotta cheese, Local honey,
Fig jam

8

PURSER'S BAVETTE STEAK

Grilled flank steak, Rainbow bliss, Berber,
Chimichurri

15

TINY CRAB CAKES

Remoulade, Crackers

15

EMPANADAS

Chorizo, Dates, Chillies, Potato, Chimichurri

8

HAM AND CHEESES 

Marcona almonds, Smoked paprika, Valdeon,
Manchego, Fig jam, Serrano

14

ALITAS DE POLLO

Chili-garlic wings, Lemon basil dip

8

DEVILS ON HORSEBACK 

Stuffed dates, Goat's cheese, Serrano ham

8

FRIED OYSTERS

Meyer Lemon, Green bean, Cajun spices

10

SPECIAL DESERTS

9

RASPBERRY CHEESECAKE

KAHLUA & CREAM SUNDAE

CARROT CAKE



 Gluten Free  Vegetarian