



SOUPS & SALAD

Kreole Gumbo

Shrimp, Jumbo Lump Crab, Chinese Sausage, Chicken, Kreole Broth

Cup \$11 or Bowl \$22

Clam Chowder

Fried Ipswich Clams, Bacon Lardon, Leeks

Cup \$8 or Bowl \$16

Kreole House Salad

\$12

Cabbage, Kale, Scallion, Wonton, Cajun Sesame Vinaigrette

Caesar Salad

\$12

House Crouton, White Anchovies, Shaved Parmesan

*Add Protein

Chicken... \$8 Steak... \$12 Shrimp... \$10

MARYLAND STYLE STEAMED CRABS

Butter, Apple Cider Vinegar, Old Bay

Ask your server for availability

- Market Price -

SHARABLES

Charbroiled Oysters

Garlic Butter, Parmesan, Breadcrumbs

1/2 dozen \$18 or dozen \$30

Kreole Fire Shrimp

\$15

Corn Flakes, Chili Sauce, Scallions

Krispy Wings

\$14

Double Fried
Spicy Korean / Honey Kreole / Soy Garlic

Fried Deviled Eggs

\$14

Jumbo Lump, Crispy Bacon, Sriracha, Scallions

Fried Ipswich Clams

\$18

Grilled Lemon, Herbs, Sweet Chili, Kreole Aioli

Garlic Noodles

\$14

Thick spaghetti, Soy, Garlic, Scallion Butter

Shaky Beef

\$27

Filet, Onions, Peppers, Viet Marinade, Rice

Spicy Korean Raw Crab*

\$21

Gochujang, Soy, Ginger

Crab Bam Boom

\$16

Wonton, Sweet Chili, Chili oil

Fish Bites

\$14

Spiced Aioli, Grilled Lemon

Fries

\$9

Garlic / Cajun / Old Bay

Kreole Aioli and Spicy Chimichurri



KREOLE EXPERIENCES

Kreole Special

\$60

1Lb Shrimp, Snow Crab, (1 Cluster), Sausage, 2 Corn, 2 Potato

The Deluxe

\$108

1Lb Shrimp, Snow Crab, (2 Cluster), 1Lb Clam or Mussel, Sausage, 2 Corn, 2 Potato

The Seafood Diet

\$165

1 Lb King Crab, 1.5Lb Lobster, 1/2 Lb Shrimp, 1/2 Lb Clams or Mussels, Sausage, 2 Corn, 2 Potato

BUILD YOUR OWN EXPERIENCE

Includes 2 pieces of corn and 2 potatoes

STEP 1 : CATCH

King Crab (Colossal)	\$99/Lb	Lobster (cold water)	\$44/1.5Lb	Clams (ipswich)	\$18/Lb
Snow Crab (Jumbo)	\$60/2 Clusters	Crawfish (seasonal)	\$18/Lb	Mussels (PEI)	\$20/Lb
Blue Crab (based on availability)	Market	Shrimp (jumbo)	\$25/Lb	Oysters (rappahannock)	\$28/Dozen

STEP 2 : SAUCE

Trill Sauce

Kreole Signature sauce, butter garlic with a twist of citrus and deliciousness

Garlic Butter

Classic, garlic simmered in butter and seasoned to perfection

Spicy Korean

Gochujan, soy, chilis, ginger... thick and spicy fire

Cajun Fire

Ginger, garlic, thai chilis finished with sake, butter and house kreole seasoning

STEP 3 : SPICE



Mild



Medium



Hot



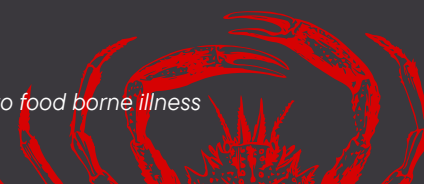
Fire

ADD ONS

Corn	\$3	Boiled Egg	\$3	Potato	\$3
Andouille Sausage	\$3	Steamed Rice	\$3	Ramen Noodles	\$3

*This menu may contain raw or undercook seafood, shellfish or eggs. Consuming raw or undercooked seafood, shellfish or eggs may increase your risk to food borne illness

Autogratiuity of 20% Gratiuity will be added for parties of 6 or more





Cocktails

KAJUN STORM \$14.00

Strawberry, Passion Fruit, Lime, Orange, Don Q Crystal Rum, Don Q 7 Reserva Rum

LEMEN DRIP \$14.00

Licor43, Honey, Lemon, Amsterdam Vodka

NO GPS \$14.00

Lime Bitters, Orange Liqueur, Milagro Silver Tequila

ROSEY THE RAMOS \$17.00

Rose Water, Heavy Cream, Lemon, Lime Rich Simple, Egg White*, Barr Hill Gin, Peach Soju, Soda Water

CONFUSED 75 \$14.00

Lime Juice, Rich Simple, Don Q Crystal Rum, Lambrusco

NACHO AVERAGE MULE \$14.00

Blackberry, Lime, Chacho Aguardiente, House Made Nitro Ginger Beer

SOJU WANT A SPRITZ? \$16.00

Lillet Blanc, Strawberry Soju, Sparkling Wine

KOREAN FOR ANOTHER \$15.00

Honey, Strawberry, Lemon, Taylor Port Wine, Plum Soju, Chilled Green Tea

FUSION CONFUSION \$16.00

Bulgogi Sauce, Rich Simple Syrup, Orange, Selva Rey Chocolate Rum, Hot Water

DESIGNATED DRINKER \$11.00

Honey, Lime, Pineapple, Tonic Water (N/A)

BERRY NICE TO MEET YOU \$11.00

Lime, Blackberry, Seedlip Grove 42, Sparkling Cider (N/A)

Wine

BLOC & BARREL \$12.00 GLASS \$49.00 BOTTLE

Cabernet Sauvignon - ABV 13.5% - Napa, CA

COMPLICATED SON \$12.00 GLASS \$44.00 BOTTLE

Pinot Noir - ABV 13.9% - Monterey, CA

THE SHOW \$12.00 GLASS \$44.00 BOTTLE

Malbec - ABV 13.8% - Mendoza, AR

ECHO BAY \$12.00 GLASS \$44.00 BOTTLE

Sauvignon Blanc - ABV 13.8% - Marlborough, NZ

AVISSI \$9.00 GLASS \$26.00 BOTTLE

Sparkling Rose - ABV 11% - Italy

POEMA \$11.00 GLASS \$35.00 BOTTLE

Cava - ABV 11.5% - Spain

BEX \$10.00 GLASS \$32.00 BOTTLE

Riesling - ABV 11.5% - Germany

FALESCO LE POGGERE \$9.00 GLASS \$29.00 BOTTLE

di Montefiascone - ABV 12.5% - Italy

REX \$16.00 GLASS \$63.00 BOTTLE

Prosecco - ABV 11% - Italy

MEDICI ERMETE SECCO QUERCIOLO \$11.00 GLASS \$42.00 BOTTLE

Lambrusco - ABV 11% - Italy

JINRO \$16.00 BOTTLE

Rotating - Soju - ABV 14% - Korea

JINRO CHAMISUL \$16.00 BOTTLE

Soju - ABV 14% - Korea

JINRO IS BACK SOJU \$17.00 BOTTLE

Soju - ABV 14% - Korea

Beer

HARD CIDER (Can 12oz) \$10.00

Wyndridge - ABV 6% - Cider - York, PA

NO BACKSIES (Can 16 oz) \$13.00

Aslin - ABV 5.5% - Hefeweizen - Herndon, VA

PARTLY CLOUDY (Draft 16 oz) \$13.00

Solace - ABV 7.5% - IPA - Sterling, VA

BIRRA MORENA CLASSICA (Draft 11.2 oz) \$10.00

Birra Lucana - ABV 6% - Lager - Italy

URBANO LAGER (Can 16 oz) \$12.00

Caboose Brewing - ABV 4.9% - Lager - Vienna VA

AMBER LAGER (Draft 16 oz) \$11.00

Mustang Sally - ABV 4.5% - Lager - Chantilly, VA

DAY CRUSH (Can 12 oz) \$9.00

Evolution - ABV 4.7% - Sour Ale - Salisbury MD

TERRA (Bottle 12 oz) \$12.00

AGM - ABV 4.5% - Pilsner - South Korea

YOJU (Rotating Flavors Can 12 oz) \$14.00

Yoju - ABV 7% - Yogurt Soju Cocktail - Virginia

SENATE BEER (Can 12 oz) \$10.00

Right Proper - ABV 4.7% - Lager - Washington DC

RICE LAGER (Draft 16 oz) \$16.00

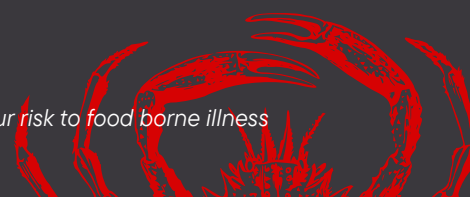
Caboose Brewing - ABV 5.5% - Lager - Herndon VA

VASEN HEFEWEIZEN (Can 16 oz) \$14.00

Vasen - ABV 5.5% - Hefeweizen - Richmond VA

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\$10

FOOD OPTIONS

1. CAESAR SALAD

2. YUMMY NOODLES

Buttered Noodles

4. CHICKIE WINGS

Plain No Sauce Chicken
Wings

5. POPEORN SHRIMP

Crispy Fried Shrimp

SIDES

DELICIOUS
DEVILED EGGS

CORN ON THE COB

FRIES



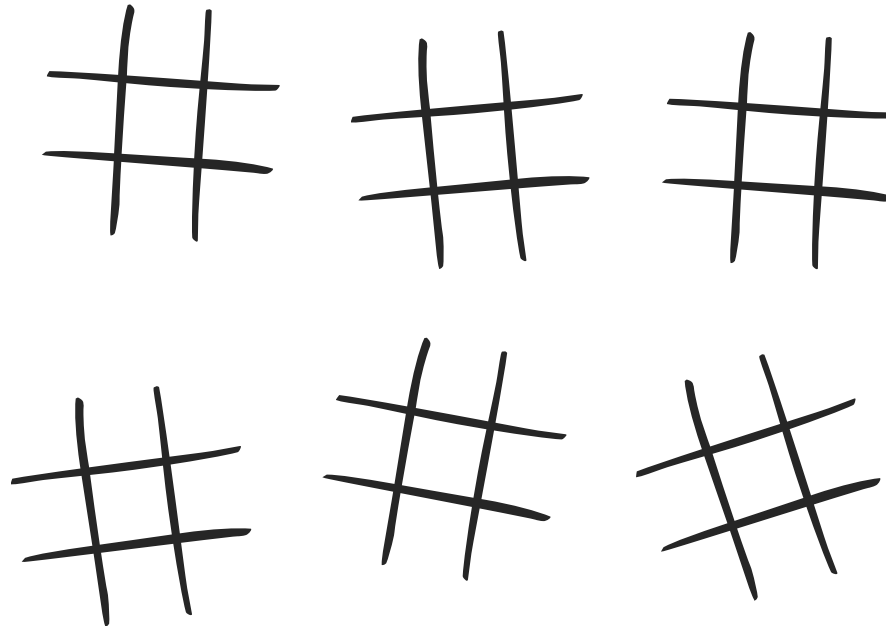
WORD SEARCH

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C	H	C	D	C	W	F	S	C	X
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F	N	A	I	J	W	R	W	T	X
T	Z	Y	B	M	U	R	N	K	N
A	K	D	R	P	P	N	P	P	X
S	G	D	U	B	L	S	G	G	T
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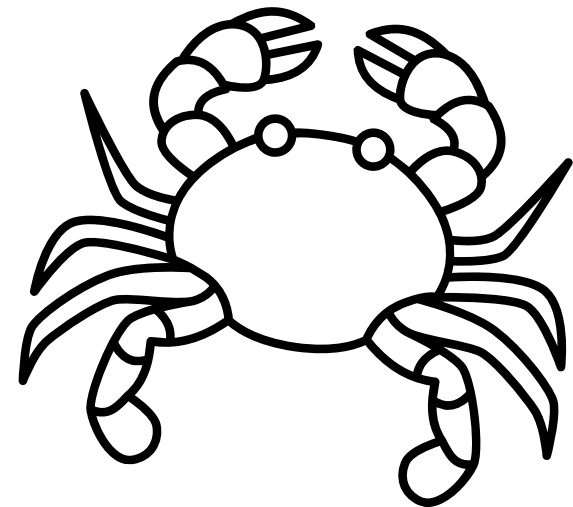
Word Bank:

Lobster	Shrimp	Flavor
Tasty	Cajun	Corn
Crab		

TIC TAC TOE



COLOR MY CRAB



A JULIA SPARROW DESIGN