

THE DECK

APPETIZERS

SEAFOOD CHOWDER GF	16
Shrimp Clams Calamari Mussels	
BUTTERNUT SQUASH SOUP GF	15
Spicy Coconut Avocado Shrimp Salsa	
JUMBO LUMP CRABCAKE	18
Blackened Tomato Sauce Roasted Corn Lemon Aioli	
PROVENÇAL SEA SCALLOPS GF	18
Roasted with Chardonnay Fennel and lime Provençal crust Peas Cream Sauce	
CAESAR SALAD	16
Romaine Lettuce Cream Dressing Croutons Parmesan	
THE DECK SALAD GF V	14
Grilled Pineapple Red Onion Caramelized Almonds Sundried Tomatoes Citrus Vinaigrette	
SALMON TARTARE GF	16
Beets Granny Smith Apple Cilantro and Avocado Dressing Aigrelette Cream	
VEGAN CEVICHE	12
Mushrooms Roasted hearts of palm Artichokes Sweet potato	
SNAPPER CEVICHE GF	16
Coconut Tiger's Milk Roasted Sweet Potato Crispy Plantain	
AHI TUNA TARTAR	22
Spicy Avocado Crispy Shallots Sweet Sesame Soy	

ENTREES

GRILLED MAHI MAHI GF	33
Mashed Potatoes Roasted Veggies Jerk Pineapple Salsa	
GRILLED SNAPPER	36
Salsa Verde Mashed Potatoes Roasted Broccoli	
SNAPPER TIKIN XIC	36
Achiote Rubbed Fish in Banana Leaves Onions Peppers Tomatoes White Coconut Rice	
SALMON FILLET GF	26
Sweet Peas Purée Roasted Mushrooms Passion Fruit Beurre Blanc Sauce	
THE DECK SEAFOOD RISOTTO	27
Scallops Shrimp Mussels Parmesan Cheese	
REEF & BEEF GF	42
Mashed Potatoes Shrimp w/Brandy Cream Sauce Grilled Asparagus Wine Reduction	
CHICKEN SUPREME GF	26
Pineapple Chutney Veggie Risotto Red Wine Reduction	
LONG BONE PORK CHOP GF	36
Truffled Mashed Potatoes Grilled Veggies Tamarind BBQ	

DESSERTS

ICE CREAM VARIETY GF V	12
TOFFEE PUDDING WITH ICE CREAM V	10
Caramel Cream Sauce	

CINNAMON BREAD PUDDING V	9
Brandy Caramel Sauce	
MOLTEN LAVA CAKE V	10
Crème Anglaise	

GF: Gluten Free | V: Vegetarian Available

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All our prices are in USD and includes Local Taxes. 18% Service Charge is applicable for parties of 6 or more.



WINE CLUB

FANTINEL 25 | 100

Pinot Grigio | Borgo Tesis | Italy

IRONSTONE VINEYARDS 25 | 100

Sauvignon Blanc | California | United States

TRAPICHE 25 | 100

Chardonnay | Broquel | Mendoza | Argentina

TRAPICHE 25 | 100

Cabernet Sauvignon | Broquel | Mendoza | Argentina

TORRES 25 | 100

Merlot | Atrium | Catalonia | Spain

TRAPICHE 25 | 100

Malbec | Broquel Manos | Mendoza | Argentina

ZONIN 20 | 97

Brut Prosecco | Veneto | Italy

MATUA VALLEY 20 | 90

Rosé | Central Otago | New Zealand

ESPIRITU DE CHILE 15 | 65

Rosé | "Viajero" | Valle Central | Chile

