EDECK

APPETIZERS		ENTREES	
SEAFOOD CHOWDER Shrimp Clams Calamari Mussels	32	GRILLED MAHI MAHI GF Mashed Potatoes Roasted Veggies Jerk Pineapp Salsa	66 le
BUTTERNUT SQUASH SOUP GF Spicy Coconut Avocado Shrimp Salsa	30	GRILLED SNAPPER Salsa Verde Mashed Potatoes Roasted Broccoli	64
CAESAR SALAD Romaine Lettuce Cream Dressing Croutons Parmesan	32	SNAPPER TIKIN XIC Achiote Rubbed Fish in Banana Leaves Onions	64
THE DECK SALAD GF V Grilled Pineapple Red Onion Caramelized Almonds Sundried Tomatoes Citrus Vinaigret	28	Peppers Tomatoes Coconut White Rice JAMAICAN HONEY JERK SALMON Salmon Fillet Roasted with Honey and Garlic Jerk	60
LUMP CRABCAKE Blackened Tomato Sauce Roasted Corn	40	Sauce Lime and Cilantro White Rice Garden Sala	ad
Lemon Aioli		THE DECK SEAFOOD RISOTTO Scallops Shrimp Mussels Parmesan Cheese	62
OCTOPUS TOSTADAS Fried Tortilla Spiced Grilled Octopus Refried Grilled Tomatoes and Onions Avocado Purée	34 Beans I	CREOLE SHRIMP Spiced Tomato Sauce Green Peppers Coconut White Rice Fried Plantain Julienne	64
SEA SCALLOPS TIRADITO GF Spicy Green Aguachile Marinade Crispy Quinoa Avocado and Lime Dressing Tortilla Julienne	68 a	REEF & BEEF GF Mashed Potatoes Shrimp w/Brandy Cream Sauce Grilled Asparagus Wine Reduction	90 I
SNAPPER CEVICHE GF Coconut Tiger's Milk Roasted Sweet Potato C Plantain	rispy	CHICKEN SUPREME GF Pineapple Chutney Veggie Risotto Red Wine	48
AHI TUNA TARTARE Spicy Avocado Crispy Shallots Sweet Sesame	44 e Soy	LONG BONE PORK CHOP GF	72
LOBSTER COCONUT CEVICHE Lime Juice Tomato Mango Red Onion Avoc	70 cado	Truffled Mashed Potatoes Grilled Veggies Tamai BBQ	rind
Corn		GRILLED WHOLE LOBSTER Garlic Butter Chimichurri Coconut White Rice Grilled Vegetables	96
	DESSE	RTS	

DESSERTS

TOFFEE PUDDING WITH WHIPPED CREAM

18

Caramel Cream Sauce

CINNAMON BREAD PUDDING V

18

Brandy Caramel Sauce

MOLTEN LAVA CAKE V

18

Crème Anglaise

GF: Gluten Free | V: Vegetarian Available