

# THE DECK

## APPETIZERS

### CONCH CHOWDER 36

Cream Based | Potatoes | Carrots

### CARROT AND GINGER CREAM SOUP GF 30

Spicy Coconut Avocado Shrimp Salsa

### CAESAR SALAD 32

Romaine Lettuce | Cream Dressing | Croutons | Parmesan

### THE DECK SALAD GF | V 28

Grilled Pineapple | Red Onion | Caramelized Almonds | Sundried Tomatoes | Citrus Vinaigrette

### LUMP CRABCAKE 42

Blackened Tomato Sauce | Roasted Corn | Lemon Aioli

### SHRIMP AGUACHILE GF 46

Spicy Green Aguachile Marinade | Crispy Quinoa | Avocado and Lime Dressing | Tortilla Julienne

### CONCH CEVICHE 44

Tomato | Red Onion | Cilantro | Lime | Tortilla Chips

### SNAPPER CEVICHE GF 32

Coconut Tiger's Milk | Roasted Sweet Potato | Crispy Plantain

### SEAFOOD PLATTER 84

Stone Crab | Mussels | Shrimp | Scallops | Cocktail Sauce | Tartar Sauce | Shallot Vinaigrette

### LOBSTER COCONUT CEVICHE 70

Lime Juice | Tomato | Mango | Red Onion | Avocado | Corn

## ENTREES

### GRILLED MAHI MAHI GF 64

Mashed Potatoes | Roasted Veggies | Jerk Pineapple Salsa

### GRILLED SNAPPER 66

Salsa Verde | Mashed Potatoes | Roasted Broccoli

### SNAPPER TIKIN XIC 66

Achiote Rubbed Fish in Banana Leaves | Onions | Peppers | Tomatoes | Coconut White Rice

### JAMAICAN HONEY JERK SALMON 60

Salmon Fillet Roasted with Honey and Garlic | Jerk Sauce | Rice & Beans | Grilled Vegetables

### THE DECK SEAFOOD RISOTTO 62

Scallops | Shrimp | Mussels | Parmesan Cheese

### CREOLE SHRIMP 64

Spiced Tomato Sauce | Green Peppers | Coconut White Rice | Fried Plantain Julienne

### REEF & BEEF GF 90

Mashed Potatoes | Shrimp w/Brandy Cream Sauce | Grilled Asparagus | Wine Reduction

### BLACKENED CHICKEN SUPREME GF 48

Fettuccine in Alfredo Sauce | Basil Infused Olive Oil

### LONG BONE PORK CHOP GF 70

Truffled Mashed Potatoes | Grilled Veggies | Tamarind BBQ

### GRILLED WHOLE LOBSTER 96

Garlic Butter | Chimichurri | Coconut White Rice | Grilled Vegetables

## DESSERTS

### TOFFEE PUDDING WITH VANILLA ICE

#### 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**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All prices are in BZD and include 10% service charge and 12.5% local taxes.