

THE DECK

APPETIZERS

SEAFOOD CHOWDER USD / BZD
15 / 30
Shrimp | Calamari | Mussels | Potatoes | Carrots

CARROT AND GINGER CREAM SOUP GF 12 / 24
Spicy Coconut Avocado Shrimp Salsa

CAESAR SALAD 13 / 26
Romaine Lettuce | Cream Dressing | Croutons | Parmesan

THE DECK SALAD GF | V 11 / 22
Grilled Pineapple | Red Onion | Caramelized
Almonds | Sundried Tomatoes | Citrus Vinaigrette

LUMP CRABCAKE 18 / 36
Blackened Tomato Sauce | Roasted Corn |
Lemon Aioli

SHRIMP AGUACHILE GF 19 / 38
Spicy Green Aguachile Marinade | Crispy Quinoa | Avocado and
Lime Dressing | Tortilla Julienne

SNAPPER CEVICHE GF 15 / 30
Roasted Sweet Potato | Crispy Plantain

LOBSTER CEVICHE 26 / 52
Tomato | Lime Juice | Red Onions | Corn Chips
Surcharge of 10 / 20 for All Inclusive

ENTREES

GRILLED MAHI MAHI GF USD/BZD
26 / 52
Mashed Potatoes | Roasted Veggies | Jerk Pineapple Salsa

GRILLED SNAPPER 27 / 54
Salsa Verde | Mashed Potatoes | Roasted Broccoli

SNAPPER TIKIN XIC 27 / 54
Achiote Rubbed Fish in Banana Leaves | Onions | Peppers |
Tomatoes | Coconut White Rice

JAMAICAN HONEY JERK SALMON 26 / 52
Salmon Fillet Roasted with Honey and Garlic | Jerk Sauce |
Rice & Beans | Grilled Vegetables

THE DECK SEAFOOD RISOTTO 25 / 50
Scallops | Shrimp | Mussels | Parmesan Cheese

CREOLE SHRIMP 28 / 56
Spiced Tomato Sauce | Green Peppers | Coconut White
Rice | Fried Plantain Julienne

GRILLED WHOLE LOBSTER 40 / 80
Garlic Butter | Chimichurri | Coconut White Rice | Grilled
Vegetables
Surcharge of 15 / 30 for All Inclusive

REEF & BEEF GF 36 / 72
Mashed Potatoes | Shrimp w/Brandy Cream Sauce | Grilled
Asparagus | Wine Reduction

BLACKENED CHICKEN SUPREME GF 19 / 38
Fettuccine in Alfredo Sauce | Basil Infused Olive Oil

LONG BONE PORK CHOP GF 26 / 52
Truffled Mashed Potatoes | Grilled Veggies | Tamarind BBQ

DESSERTS

MOLTEN LAVA CAKE V
8 / 16
Crème Anglaise

CINNAMON BREAD PUDDING V
USD/BZD
8 / 16
Brandy Caramel Sauce

**TOFFEE PUDDING
WITH VANILLA ICE CREAM**
USD/BZD
8 / 16
Caramel Cream Sauce

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 listed in both USD and BZD. The prices do not include a 10% service charge and 12.5% GST.

SIGNATURE COCKTAILS

SPARKLING LIME DROP	USD / BZD \$15US/30BZ
Sparkling wine honey lime Cointreau Gin	
SMOKED PINEAPPLE MARGARITA	\$14US/28BZ
Smoked paprika Agave syrup Lime juice Tequila Reposado Smoked barbecue sauce Fresh Pineapple juice Cointreau	
BBQ BLOODY MARY	\$14US/28BZ
Bloody Mary mix Bacon Vodka Barbecue sauce Lime juice Barbecue dry rub tomato sauce	
CARIBBEAN FROG	\$16US/32BZ
Vodka Tequila Rum Gin Blue Curacao Lemon juice Red bull Molasses	
NEW AGED MAYAN BALCHE	\$14US/28BZ
Cinnamon Infused Dark Rum Honey Bark infused coffee Hibiscus Mayan cacao powder Coffee liqueur	

CRAFT ICED TEAS

USD / BZD
5 / 10
PASSION FRUIT | DRAGON FRUIT | MANGO

COLD PRESSED JUICES

5.5 / 11
| WATERMELON | COCONUT WATER |

SODAS

2.5 / 5
COKE DIET | COKE | SPRITE | FANTA
6 / 12
RED BULL

WATER

ALAIA WATER 2.5|5
SAN PELLEGRINO SPARKLING 250ML 5|10
SAN PELLEGRINO SPARKLING 750ML 10|20
AQUA PANNA STILL 750ML 10|20