

THE DECK

FEDU = CELEBRATE AT ALAIA BELIZE!

Prix Fixe Menu Package – USD 52.50/BZD 105

Features a selection of 1 appetizer, 1 entree, & 1 beverage (soft drink/beer/glass of wine)

APPETIZERS

Carrot and ginger cream soup

Spicy coconut, avocado, shrimp salsa

Caesar salad

Romaine lettuce, cream dressing, croutons, parmesan

The Deck Salad (GF | V)

Grilled pineapple, red onion, caramelized almonds, sundried tomatoes, citrus vinaigrette

Lump crabcake

Blackened tomato sauce, roasted corn, lemon aioli

Snapper Ceviche (GF)

Coconut tiger's milk, roasted sweet potato, crispy plantain

Shrimp Aguachile

Spicy green aguachile marinade, crispy quinoa, avocado and lime dressing, tortilla julienne

ENTREES

Grilled Mahi Mahi (GF)

Mashed potatoes, roasted veggies, jerk pineapple salsa

Grilled snapper

Salsa verde, mashed potatoes, roasted broccoli

Snapper tikin xic

Achiote rubbed fish wrapped in banana leaves, onions, peppers, tomatoes, coconut white rice

Jamaican honey jerk salmon

Salmon fillet roasted with honey and garlic, jerk sauce, rice & beans, grilled vegetables

The Deck seafood batayaki

Scallops, shrimp, mussels, calamari, vegetables, tokyo butter, togarashi

Blackened chicken supreme (GF)

Fettuccine in Alfredo sauce, basil infused olive oil

Long bone pork chop (GF)

Truffled mashed potatoes, grilled veggies, tamarind BBQ

Creole Shrimp

Spiced tomato sauce, green peppers, coconut white rice, fried plantain julienne

Price includes 12.5% GST and 10% Service charge. Price not combinable with any other offers or menus.

GF: Gluten Free | V: Vegetarian available

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