

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

Mahi Fishcake
Fried Mahi Mahi cake, tartar sauce, spicy aioli, papaya relish (GF)

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

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.