

THE DECK

APPETIZERS

CAESAR SALAD 13/26

Romaine Lettuce, Caesar Dressing, Croutons, Parmesan Cheese Vegetarian, Dairy, Gluten

THE DECK SALAD 11/22

Grilled Pineapple, Red Onion, Caramelized Almonds, Sundried Tomatoes, Citrus Vinaigrette Vegan

MAHI FISHCAKE 16 / 32

Fried Mahi-Mahi Cake, Tartar Sauce, Spicy Aioli, Papaya Relish Gluten

FRIED CALAMARI 15/30

Tartar Sauce and Honey & Chipotle Aioli Seafood

SEAFOOD PLATTER 33/66

Stone Crab, Mussels, Shrimps, Scallops, Cocktail Sauce, Tartar Sauce Seafood

SHRIMP AGUACHILE 19 / 38

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

SNAPPER CEVICHE 15 / 30

Roasted Sweet Potato, Crispy Plantain

SOUPS

SEAFOOD CHOWDER 15/30

Traditional Belizean Style Creamy Chowder with Potatoes Dairy, Seafood

CARROT AND GINGER CREAM SOUP 12/24

Spicy Coconut Avocado Shrimp Salsa Seafood, Dairy

FROM THE SEA

WHITE WINE MUSSELS 26/52

Pinot Grigio, Butter, Shallots Dairy, Shellfish

GRILLED MAHI MAHI 26/52

Mashed Potatoes, Roasted Veggies, Jerk Pineapple Salsa

GRILLED SNAPPER 27/54

Salsa Verde, Mashed Potatoes, Roasted Broccoli

SNAPPER TIKIN XIC 28/56

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

JAMAICAN HONEY JERK SALMON 28/56

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

THE DECK SEAFOOD BATAYAKI 30/60

Scallops, Shrimp, Mussels, Calamari, Vegetables, Tokyo Butter, Togarashi Dairy, Seafood

CREOLE SHRIMP 28/56

Spiced Tomato Sauce, Green Peppers, Coconut White Rice, Fried Plantain Julienne Seafood

FROM THE LAND

REEF & BEEF 36/72

Mashed Potatoes, Shrimp with Brandy Cream Sauce, Grilled Asparagus Dairy

BLACKENED CHICKEN SUPREME 19/38

Fettuccine in Alfredo Sauce, Basil Infused Olive Oil Dairy, Gluten

Please inform our staff of any allergies or dietary restrictions you may have.
Many of our dishes can be adjusted to accommodate your special dietary needs.
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. Prices do not include 10% service charge and 12.5% GST

THE DECK

DESSERTS

FLOURLESS CHOCOLATE CAKE

8 / 16

Raspberry Coulis, Mint Mousse

TIRAMISU

8 / 16

Amaretto, Coffee

CHEESECAKE

8 / 16

Chocolate Sauce

BEVERAGES

SPARKLING LIME DROP \$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

5 / 10

PASSION FRUIT | DRAGON FRUIT | MANGO

COLD PRESSED JUICES

5.5 / 11

WATERMELON | COCONUT WATER

SODAS 3 / 6

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

WATER

ALAIA WATER 2.5|5

SAN PELLEGRINO SPARKLING 250ML 5|10

SAN PELLIGRINO SPARKLING 750ML 10|20

AQUA PANNA STILL 750ML 10|20

DRINK, DINE AND SAVOR



CURATED DINING EXPERIENCES



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