

# THE DECK

## APPETIZERS

**CAESAR SALAD 13/26**  
Romaine Lettuce, Caesar Dressing, Croutons, Parmesan Cheese

**THE DECK SALAD 11/22**  
Grilled Pineapple, Red Onion, Caramelized Almonds, Sundried Tomatoes, Citrus Vinaigrette

**MAHI FISHCAKE 16 / 32**  
Fried Mahi-Mahi Cake, Tartar Sauce, Spicy Aioli, Papaya Relish



## CEVICHEs AND RAW BAR

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

**SNAPPER CEVICHE 15 / 30**  
Roasted Sweet Potato, Crispy Plantain

**CONCH CHOWDER 15/30**  
Traditional Belizean Style Creamy Chowder with Potatoes

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



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

**SEAFOOD PLATTER 33/66**  
Stone Crab, Mussels, Shrimps, Scallops, Cocktail Sauce, Tartar Sauce

## FROM THE SEA

**GRILLED MAHI MAHI 26/52**  
Mashed Potatoes, Roasted Veggies, Jerk Pineapple Salsa

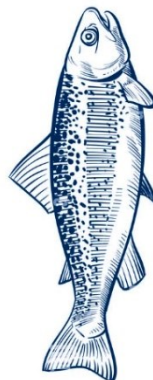
**GRILLED SNAPPER 27/54**  
Salsa Verde, Mashed Potatoes, Roasted Broccoli

**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 RISOTTO 26/52**  
Scallops, Shrimp, Mussels, Parmesan Cheese

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



## THE HOUSE SPECIAL

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



## FROM THE LAND

**REEF & BEEF 36/72**  
Mashed Potatoes, Shrimp with Brandy Cream Sauce, Grilled Asparagus

**BLACKENED CHICKEN SUPREME 19/38**  
Fettuccine in Alfredo Sauce, Basil Infused Olive Oil

**LONG BONE PORK CHOP 26/52**  
Truffled Mashed Potatoes, Grilled Veggies, Tamarind BBQ



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Vegetarian and Gluten Free Options available  
All prices are listed in both USD and BZD. Prices do not include 10% service charge and 12.5% GST

# THE DECK

## DESSERTS

### MOLTEN LAVA CAKE

8 / 16

Crème Anglaise

### CINNAMON BREAD PUDDING

8 / 16

Brandy Caramel Sauce

### TOFFEE PUDDING

8 / 16

Caramel Cream 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 PELLEGRINO SPARKLING 750ML 10 | 20

## DRINK, DINE AND SAVOR



## CURATED DINING EXPERIENCES



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