

# THE DECK

BEACHBAR AND KITCHEN



## SMALLISH

### CRISPY CALAMARI 11

Calamari tossed with togarashi-shichimi and served with lemon aioli

### HOUSE TORTILLA CHIPS 5

Served with house salsa

### CRAZY CORN 7

Grilled yellow corn, cotija cheese, lime, chili powder

### SMASHED AVOCADO 9

Fresh smashed avocado on three seeded toast, citrus marinated feta, heirloom tomatoes, sesame seeds

Shrimp (3) 5 Fried egg 1.5

### MARINATED PORK BELLY 12

Seared pork belly, granny smith apple slaw, chili caramel sauce

### FUNJI TACOS 11

Roasted wild mushrooms, fennel, avocado, feta crema

### SHRIMP TACOS 13

Mojo grilled shrimp, roasted corn salsa, green tomato, avocado crema

### SHRIMP CEVICHE 14

Citrus marinated Gulf shrimp, fresno chili, cilantro, agave

## SALADS AND SIDES

### CAESAR SALAD 12

Romaine, housemade croutons, parmesan, bacon bits, housemade caesar dressing

### DECK SALAD 12

Mixed greens, roasted pineapple, pickled beets, radish, sweet onion vinaigrette

### MELON SALAD 12

Mixed melon, fresno chili, lemon grass, arugula, cotija cheese

### FRIES 6

### SWEET POTATO FRIES 6

### COLESLAW 4

## FOR THE GUPPIES

### CHICKEN FINGERS & FRIES

Kids \$6 Adult \$10

### BURGER & FRIES 8

### 3 CHEESE QUESADILLA & FRIES 6

### FISH & CHIPS 8



## TIME TO GET REAL

### FISH & CHIPS 15

Beer battered cod, malt vinegar fries, lemon, tartar sauce

### DECK BURGER\* 13

Char-grilled 8 oz Certified Angus Beef, lettuce, tomato, American cheese, piquante pepper jam, malt vinegar fries

### CHICKEN SATAY SANDWICH 15

Grilled curried chicken breast, satay peanut sauce, daikon slaw

### TASTE OF THE SEA 24

Fried calamari, fried Gulf shrimp, beer battered cod, mixed greens, malt vinegar

### 1/2# FRIED OR STEAMED GULF SHRIMP 21

Crispy fried or steamed shrimp, malt vinegar fries, cocktail sauce, lemon

### FISH SANDWICH 15

Red fish, lettuce, tomato, pickle, and Thai curry sauce on a hoagie roll

### VIETNAMESE STYLE SHRIMP PO' BOY 16

Gulf shrimp, cilantro mayo, pickled carrot-daikon slaw, mint and cilantro on a French roll

### MARKET FISH 18

Double cooked red potatoes, melted leeks & brown butter

### CARIBBEAN ROASTED CAULIFLOWER 13

Jerk roasted cauliflower, pigeon peas, grilled pineapple salsa

\*\*\*Please ask your server about our desserts.

\* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
Suits and Ties prohibited!

We reserve the right to refuse service to anyone. Unclosed tabs will be charged 20% gratuity  
404 Butler Avenue (ocean front in the Beachside Colony) 912-786-4745



## IMPORTS

Corona/Corona Light 4      Hitachino Nest White Ale 9  
 Dos Equis lager 3

## DOMESTICS

Budweiser 4      Miller light 4  
 Bud light 4      Ace Pineapple Cider 6  
 Michelob Ultra 4

## LOCAL BREWS

Service Rally Point Pilsner 5      Coastal Empire Tybee Blonde 5  
 Service Compass Rose IPA 5      Southbound Scattered Sun 5  
 Service Seasonal 5      Southbound Hoplin IPA 5

## COCKTAILS

**House Margarita 8**  
*El Jimador, lime juice, and agave to keep it clean and classic*

**Herradura Margarita 12**  
*Herradura Silver, Agave, Lime, Lemon*

**Negroni 10**  
*Gin, Campari, Sweet Vermouth*

**Caipirinha 10**  
*This national cocktail of Brazil is great for cooling down in the summer heat*

**Mojito 10**  
*A drink needing no introduction but we're still very proud of our version add coconut for 1*

**Mamacita 10**  
*Basil and grapefruit become friends in this tequila based cooler*

**Sancho Panza 10**  
*Heat up and cool down at the same time with tequila and jalapenos*

**The Deck's Rum Punch 10**  
*Our secret blend of rums and fruit juices will bewitch your mind and ensnare your senses (\$5 when its storming!)*

**Tropical Bellini 8**  
*Champagne + Passion Fruit*

**Strawberry Hummingbird 10**  
*Champagne + Strawberry + St Germain*

**Mai Tai 10**  
*Rum + Lime + Orange Curacao*

**Lynchburg Lemonade 8**  
*Jack Daniels, triple sec, fresh lemon, lemon lime soda*

**Spiked Mimosa 12**  
*Champagne + Orange Vodka*

## SMOOTHIES

Choice of house liquor,  
 Pina Colada, Strawberry, Mudslide & Ice Cream 9

## WINE BY THE GLASS

### Red Wine

**Pinot Noir "Prisma"**  
*Casablanca valley, Chile (vibrant & aromatic) 10/45*

**Cabernet Sauvignon "The Originals"**  
*Columbia Valley, WA (spice & dark fruit) 10/40*

### White Wine

**Pinot Grigio "Stella"**  
*Sicily, Italy (fruity & refreshing) 7/30*

**Still Rosé "Bodegas Borsao"**  
*Borja, Spain (red fruit & delicate spice) 8/36*

**Sauvignon Blanc "Sea Pearl"**  
*Marlborough, New Zealand (passionfruit & grass) 9/38*

**Chardonnay "Louis Latour"**  
*Burgundy, France (touch of oak) 10/40*

**Vermentino "Argiolas"**  
*Sardinia, Italy (acidity & stone fruit) 10/38*

### Sparkling Wine

**Louis Perdrier Brut 8/38**

**Louis Perdrier Rosé 8/38**

**Check Out Our Sister Restaurants In Downtown Savannah**

