

DECK FOOD MENU

Starters and Salads

Cocktails

With Horseradish Cocktail Sauce

**Jumbo Wild Gulf Shrimp 18.00, Domestic Lump Blue Crab 18.00,
Maine Lobster Tail 21.00**

Housemade Naan Bread 8.00

Hummus, Olives, Cucumber Salad

Local Greens Salad 10.00

*Escarole, Mesclun, Baby Tomatoes, Banana Peppers,
Roasted Chick Peas, Champagne Vinaigrette*

ADD: Chicken 11.00, Salmon 12.00, Grilled Shrimp 15.00

Caesar Salad 8.00

ADD: Chicken 11.00, Salmon 12.00, Grilled Shrimp 15.00

*Citrus Diver Scallop Ceviche 10.00

Soy Yuzu Marinade, Orange, Cilantro

*Daily Selection of Oysters on the Half Shell

Lemon, Tabasco, Mignonette

½ Dozen 17.00, Dozen 33.00, Sampler 23.00

Imported Prosciutto and Cheese Board 13.00

*Pecorino Romano, Widmer Brick Cheese, Grilled Peaches,
Pickled Watermelon, Toasted French Baguette*

Blackened Snapper Tacos 14.00

*Avocado, Cilantro Lime Cream, Pico de Gallo,
Crispy Won Ton Shells*

Sandwiches-all served with Housemade Potato Chips

Maine Lobster Roll 24.00

Fresh Lobster Salad, Griddled New England Style

*Angus Reserve Hamburger 15.00

*Char-Grilled served on a Toasted Buttered Challah Bun,
Choice of Cheese, Tomatoes, Onion and Lettuce*

*Grilled Salmon Burger 13.00

*Challah Bun, Fennel and Asparagus Slaw,
Dijon Mustard and Mayonnaise*

Black Bean Burger 11.00

Fresh Herbs, Pickled Onion, Greens and Tomato

*These items can be served raw or undercooked, or may contain raw or uncooked ingredients. State health regulations require that we inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.