

Just For Starters

Island Fire Cauliflower Bites **NEW**

Basket of crispy, golden cauliflower bites tossed in zesty Buffalo sauce, with a side of cooling blue cheese dip. 11

Crab Cakes

Four of our award-winning cakes, pan-seared and served with our citrus garlic aioli. 11

Molten Crab Pot

Captain's favorite. Our signature molten 4 cheese dip filled with crab, peppers, herbs and seasonings. Served with sliced toasted baguette. 11

Deck Dots

Bite-size morsels of fresh dough, deep fried and tossed in Parmesan cheese. Paired with our garlic cream dip. 7

Coconut Shrimp

Hand breaded, rolled in fresh coconut and then deep fried. Paired with Creole marmalade sauce. 13

Esquites (Mexican Street Corn)

A creamy blend of multiple cheeses, peppers, and grilled sweet corn served cold and accompanied with freshly fried Corn Tortilla chips. (Served cold) 9

Wonton Tacos

Three mini tacos, served on crispy wontons, filled with crab, spicy mayo, scallions and cilantro. Finished with toasted Sesame Seeds. 10

Bean Bonanza Quesadilla **NEW**

Cheddar cheese, black beans, smoky roasted red peppers, and onions. Served on a perfectly toasted 12" tortilla and accompanied by a fresh side of lettuce, tomato, jalapeño, and sour cream. 11

Seared Tuna Nachos

Crispy wonton chips topped with sesame-crusted seared rare Yellow-fin tuna & wakame salad, wasabi cream & sweet soy sauce. Garnished with pickled ginger, fresh scallions, and sweet padew peppers. 20

Cheese Bread

Large portion of mozzarella and Parmesan cheese bread, served with ranch dipping sauce. 12

Chef's Specialties

Available daily from 4 pm - Close.
No substitutions for sides.

Whitfish En Papillote **GF**

Two fillets of whitfish sealed in parchment and baked with herbs, wine and butter. Once crispy and golden, they are removed from parchment and finished with a caper beurre blanc sauce and it all is served with island rice and sautéed vegetables. 21

Seared Ahi Tuna **GF**

A premium ahi tuna, crusted with toasted sesame seeds and pan seared. Served with Asian wakame salad, island rice, avocado, and seasoned wontons. Reef Sauce served on the side. 24

Blackened Salmon and Ravioli

Perfectly seared blackened salmon atop a bed of butternut squash ravioli in a white mushroom cream sauce. Then drizzled with a sweet balsamic glaze. 26

Lane Smash Burgers

Savor the taste of our locally-sourced, farm-fresh burgers, made with Angus beef from nearby Lane View Farm. Committed to providing all-natural, antibiotic-free, grain-fed beef, Lane View ensures unbeatable quality. Our mouthwatering smash burgers not only support our community but also guarantee a delicious and sustainable dining experience. Bite into unparalleled freshness and savor the true essence of the local difference.

Served with house-made chips or fries.
Cheese options: Cheddar, American, white American, Pepper Jack, Mozzarella, Blue Cheese or Swiss

Cheeseburger

Two smash patties. Served with our secret island sauce, Pickles, and onions. Total of 1/3 lb 13

Mushroom Swiss Burger

Two smash patties. Total 1/3lb Sautéed mushrooms and onions topped with Swiss cheese. 14

Southwest Burger

Two smash patties. Total 1/3lb Smoked bacon and sharp Cheddar cheese, topped with onion rings and Sweet Baby Rays BBQ sauce. 15

Sandwiches

Served with your choice of house-made chips or fries.

Lobster BLT

This upgraded BLT combines tender, sweet lobster meat, scallions, and celery, with smoky, salty bacon, juicy tomatoes all on a pillowy brioche bun, that is lightly toasted. 14

Fried Fish Sandwich

Fresh Atlantic cod beer battered with Pabst Blue Ribbon atop a toasted brioche bun. Topped with shredded lettuce, pickles, American cheese, and our red and white tartar sauce. 14

French Dip

Thinly sliced roast beef, topped with melted Swiss, caramelized and fried onions on a house-made bun. Served with au-jus and creamy horseradish for dipping. Half 12 Full 16

Chicken Sandwich

Chicken breast prepared pan-seared or blackened, served on a toasted bun with shredded lettuce, tomato and a side of citrus garlic aioli. 12

Reuben

Corned beef brisket and melted Swiss topped with sauerkraut, Thousand Island dressing and a horseradish spread, sandwiched between locally sourced Jewish rye bread. 16

Chicken Bacon Ranch (Wrap or Panini)

Crispy, grilled, or blackened marinated chicken breast, chicken breast, smoked bacon, ranch dressing and mozzarella cheese. Served on locally sourced sourdough bread. Add your choice of vegetables. 13

Dinners

Dinners served with fries, hush puppies and Captain Chris' Cole Slaw. Side substitutions available for a 1.00 up charge each.

Fish & Chips

Responsibly harvested catfish prepared pan-seared, blackened or deep-fried. 16

Beer Battered Cod Dinner

Half-pound of Atlantic cod, beer battered and fried to a golden brown. 19

Crab Cake Dinner

Four of our award-winning crab cakes pan fried and served as a dinner. 15

Pile-O-Perch

Half-pound of lake perch fillets, lightly breaded and flash-fried. 20

Shrimp Dinner

Six tender jumbo shrimp prepared pan-seared, blackened, or deep fried. 16

Crispy Coconut Shrimp Dinner

Six jumbo shrimp breaded in-house, then rolled in sweet shredded coconut. Served with creole marmalade dipping sauce. 17

"Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness"

Southwest

Fish Tacos

Two flour or corn tortillas filled with pan-seared, blackened or deep-fried cod, cotija cheese, braised red cabbage, black bean salsa, avocado and cilantro sour cream. Served with island rice. 14

Grilled Shrimp Tacos

Two flour or corn tortillas filled with grilled shrimp, braised red cabbage, black bean salsa, avocado and finished with chipolte southwest aioli. Served with island rice. 13

Chicken Tacos

Two flour or corn tortillas filled with pan-seared, blackened or deep-fried chicken, topped with cotija cheese, cilantro sour cream, and house slaw. Served with island rice. 12

Angus Beef Tacos

Three flour or corn tortillas filled with seasoned certified Angus ground beef, lettuce, tomato, and sharp Cheddar cheese. Served with island rice, sour cream and hot or mild sauce. 12

Siesta Key Lime Chicken

Grilled chicken smothered with pepper Jack cheese served on a bed of island rice. Topped with crispy tortilla strips and black bean salsa. Drizzled with key lime butter and cilantro sour cream. 14

Gluten Free Menu



Pizza

Details on the Back!!

ORDER ONLINE

www.thedeckdownunder.com

Gluten Free Item **GF** Spicy Item **SP**

Sides

Onion Rings

Heaping order of hand battered sweet onions. Served with a spicy "Boom Boom" dipping sauce. 6

Sautéed Vegetables

Chef selection of fresh seasonable vegetables. 4

Hush Puppies

House made with a blend of herbs, spices, and fresh scallions. 4

Garlic Mashed Potatoes

Real mashed potatoes made with cream. 4

Cottage Cheese

Small curd cottage cheese. 4

Cole Slaw

Captain Chris' recipe. Vinegar-based slaw, made with fresh cabbage, bell peppers, and carrots. 4

Island Rice

Steamed aromatic Jasmine rice with fresh peppers. 4

Farm House French Fries

Large basket of fries 3
Extra large basket of fries 4

House-Made Chips

Salted, Garlic-ranch, or Wasabi 3

Specialty Fries

Truffled Parmesan Crack Fries

Crispy sea salt seasoned fries topped with parmesan, cracked pepper and our house made truffle aioli. 7

Blue Buffalo Fries

Crispy sea salt seasoned fries tossed in buffalo sauce, topped with blue cheese and Alabama BBQ sauce. 8

Dessert

Key Lime Pie

Made from scratch with Key lime juice, garnished with white chocolate mousse, and drizzled with coconut-mango sauce. 7

Soup

Clam Chowder

New England chowder made with ocean clams and potatoes in a clam broth. With a touch of cream and bacon.
Cup 5 Bowl 7

Pizza

14 Inch Cheese Pizza	11.00
Extra Cheese	3.00
Add'l 14" Toppings	
Pepperoni	3.00
Bacon Pieces	2.50
Italian Sausage	2.50
Ham	2.50
Chicken	3.00
Tomatoes	2.00
Onions	1.50
Green Peppers	2.00
Jalapeno Peppers (Pickled)	2.00
Jalapeno Peppers (Fresh)	2.50
Banana Peppers	2.00
Spicy/Sweet Red Peppers	3.00
Mushrooms	2.50
Pineapple	2.50
Green Olives	2.00
Black Olives	2.00
Fresh Pineapple	2.50

Pesto Pizza

Basil pesto generously spread over a golden crust, topped with succulent roasted red peppers, juicy tomatoes, and creamy mozzarella, all brought together with a sprinkle of freshly grated Parmesan. A drizzle of sweet honey balsamic reduction adds a sophisticated finishing touch 20

Deluxe Pizza

A pizza loaded with toppings including, pepperoni, ham, mushrooms, green peppers, and onions. No substitution of toppings. Additional toppings available at an additional cost. 16

Chicken Bacon Ranch Pizza

A creamy ranch sauce topped with mozzarella, grilled chicken, and apple-wood smoked bacon. 17

Bacon Bliss Pizza

A combination of rich goat cheese and tarragon mousse, crispy bacon, caramelized onions, and a hint of oregano atop a golden crust. This enticing creation is brought to life with a drizzle of our honey balsamic reduction, delivering a perfect balance of savory and sweet flavors for an unforgettable pizza experience. 20

Kids Menu

Served with fries, chips, apple sauce or a fruit cup. Also a fountain pop, milk or juice. Bottled root beer additional 2.49

Chicken Fingers

Two deep fried chicken tenders. 7

Hot Dog

One all meat frank on a fresh bun. 5

Macaroni and cheese

Macaroni and cheese. 6

Mac-A-Weenie octopus

A bun-less hot dog crafted into a Octopus sitting atop a large portion of macaroni and cheese. 8

Kids hamburger

Served plain. 8 Add cheese 1

Salads

DRESSINGS: French, ranch, blue cheese, Thousand Island, balsamic, Italian, Caesar, raspberry vinaigrette.

House Salad

Mixed Greens, Cucumbers, Cheddar cheese, tomatoes, and croutons.
Small 5 Large 7

6 oz Grilled or Crispy Chicken 6
3 Seared or Blackened Shrimp 6
Seared Scottish Salmon 8

Caesar Salad

Romaine Mix, seasoned croutons, and Parmesan cheese.
Small 4 Large 6

6 oz Grilled or Crispy Chicken 6
3 Seared or Blackened Shrimp 6
Seared Scottish Salmon 8

Tropical Breeze Salad

A refreshing medley of mixed greens, pineapple, crisp cucumber, zesty red onion, and spicy jalapeño, all tossed in a delightful piña colada vinaigrette. 12

Elevate your salad experience by adding (3) coconut shrimp for a perfect harmony of flavors 6

Roasted Beet and Fennel

Arugula, tarragon infused goat cheese mousse, roasted beets, shaved fennel and a herb infused oil vinaigrette. 12

6 oz Grilled or Crispy Chicken 6
3 Seared or Blackened Shrimp 6
Seared Scottish Salmon 8

Looking for delicious, spirit-free alternatives without compromising on flavor? We've got you covered! Say hello to our brand new Zero-Proof Beverage Line, featuring four amazing non-alcoholic mixers perfect for any occasion!

ORDER ONLINE

www.thedeckdownunder.com

517-900-9213