

Just For Starters

Chicken Finger Basket

Basket of 5 all white meat chicken fingers served with dipping sauce of your choice. 8.99

Crab Cakes

Four of our award-winning cakes, pan-seared and served with our citrus garlic aioli. 9.99

Molten Crab Pot

Captain's favorite. Our signature molten 4 cheese dip filled with crab, peppers, herbs and seasonings. Served with sliced toasted baguette. 9.99

Deck Dots

Bite-size morsels of fresh dough, deep fried and tossed in Parmesan cheese. Paired with our garlic cream dip. 6.49

Mozzarella Sticks

Panko and herb dusted mozzarella cheese, flash fried. Served with house-made tomato jam. 6.49

Coconut Shrimp

Hand breaded, rolled in fresh coconut and then deep fried. Paired with Creole marmalade sauce. 12.99

Peel and Eat Shrimp

A half-pound of tender shrimp, simmered in our secret blend of herbs and spices. Served hot. 10.99
Add a Jamaican punch and order them spiced. Additional .60

Wonton Tacos

Three mini tacos, served on crispy wontons, filled with crab, spicy mayo, scallions and cilantro. Finish with toasted Sesame Seeds. 8.99

Cheese Bread

Large portion of mozzarella and Parmesan cheese bread, served with ranch dipping sauce. 9.99

LAVA LAVA Shrimp

Erupting with flavor, these plump lightly breaded shrimp are drizzled with our Thai chili sauce and garnished with toasted sesame seeds. 12.49

Chef's Specialties

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

Whitfish En Papillote

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. 20.49

Seared Ahi Tuna

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. 23.99

Étouffée from Down Under

Creamy southern spiced sauce filled with caramelized onions, and sautéed peppers. It is served over our seasoned rice and finished with 6 huge pan-seared tail-on shrimp. 19.99

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

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Gluten Free Item  Spicy Item 

Burgers

Our burgers are Certified Angus Beef. Created from a fresh, never frozen, custom grind of ground chuck, short rib, and brisket.

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

Hamburger

1/3 lb. burger 10.49 Add cheese .60

Mushroom Swiss Burger

Sautéed mushrooms and onions topped with Swiss cheese. 12.49

Southwest Burger

Smoked bacon and sharp Cheddar cheese, topped with onion rings and Sweet Baby Rays BBQ sauce. 13.49

Sandwiches

Served with your choice of house-made chips or Sea Side 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. 13.99

Cuban Sandwich

Smoked ham, house-smoked shredded pork, Swiss cheese, Dijon mustard, pesto-mayo and pickles. 13.99

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. 12.99

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 11.99 Full 14.99

Chicken Sandwich

Chicken breast prepared pan-seared or blackened, served on a toasted bun with Romaine, tomato and a side of citrus garlic aioli. 11.99

Reuben

Corned beef brisket and melted Swiss topped with sauerkraut, Thousand Island dressing and a horseradish spread, sandwiched between locally sourced Jewish rye bread. 15.99

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. 11.99

Salads

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

House Salad

Mixed Greens, croutons, and tomatoes. Small 3.99 Large 5.49

Caesar Salad

Mixed Greens, seasoned croutons, and Parmesan cheese. Small 3.99 Large 5.49

6 oz Grilled or Crispy Chicken 5.49
3 Seared or Blackened Shrimp 5.99

Dinners

Dinners served with Sea Side 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. 14.99

Beer Battered Cod Dinner

Half-pound of Atlantic cod, beer battered and fried to a golden brown. 16.99

Crab Cake Dinner

Four of our award-winning crab cakes pan fried and served as a dinner. 13.99

Pile-O-Perch

Half-pound of lake perch fillets, lightly breaded and flash-fried. 19.99

Shrimp Dinner

Six tender jumbo shrimp prepared pan-seared, blackened, or deep fried. 14.49

Crispy Coconut Shrimp Dinner

Six jumbo shrimp breaded in-house, then rolled in sweet shredded coconut. Served with creole marmalade dipping sauce. 16.49

Fried Walleye Dinner

2 Large Walleye fillets dredged in our award winning batter, panko crusted and then flash fried. 16.99

Southwest

Cod Fish Tacos

Two flour or corn tortillas filled with pan-seared, blackened or deep-fried cod, shredded mozzarella, cilantro sour cream, and our house made sweet slaw. Served with island rice \$9.49

Cod Tacos Deluxe

Two flour or corn tortillas filled with pan-seared, blackened or deep-fried cod, mozzarella, braised red cabbage, black bean salsa, avocado and cilantro sour cream. Served with island rice. 12.99

Seared Tuna Nachos

Crispy wonton chips topped with sesame-crusted seared rare Yellow-fin tuna & wakame salad, wasabi cream & soy sauces. Garnished with pickled ginger & scallions. 19.99

Chicken Tacos

Two flour or corn tortillas filled with pan-seared, blackened or deep-fried chicken, shredded mozzarella, cilantro sour cream, and slaw. Served with fries. 9.99

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. 12.99

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. 9.49

Chicken Quesadilla

A large 12" tortilla filled with grilled chicken, fresh peppers, sweet onions, and melted sharp cheddar cheese. Served with island rice and cilantro sour cream for dipping. 10.99

Sides

Onion Rings

Heaping order of hand battered sweet onions. Served with a spicy "Boom Boom" dipping sauce. 4.99

Sautéed Vegetables

Chef selection of fresh seasonable vegetables. 3.99

Hush Puppies

House made with a blend of herbs, spices, and fresh scallions. 3.99

Garlic Mashed Potatoes

Real mashed potatoes made with cream. 3.99

Cottage Cheese

Small curd cottage cheese. 3.49

Cole Slaw

Captain Chris' recipe. Vinegar-based slaw, made with fresh cabbage, bell peppers, and carrots. 3.99

Island Rice

Steamed aromatic Jasmine rice with fresh peppers. 3.99

Farm House French Fries

Large basket of Farm House ranch fries 2.99 Extra large basket of fries 3.99

House-Made Chips

Salted, Garlic-ranch, or Wasabi 2.99

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. 6.99

Hot Dog

One all meat frank on a fresh bun. 4.99

Macaroni and cheese

Macaroni and cheese. 5.99

Mac-A-Weenie octopus

A bun-less hot dog crafted into a Octopus sitting atop a large portion of macaroni and cheese. 7.99

Kids hamburger

Served plain. 7.99 Add cheese .60

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517-900-9213

Soup

Clam Chowder

New England chowder made with ocean clams and potatoes in a clam broth. With a touch of cream and bacon.
Cup 4.99 Bowl 6.49

Dessert

Key Lime Pie

Made from scratch with Key lime juice, garnished with white chocolate mousse, and drizzled with coconut-mango sauce. 6.99

