

# THE DECK

BEACHBAR AND KITCHEN



## SMALLISH

### Tempura calamari

Crispy calamari, cilantro yogurt, sweet thai chili sauce 9

### Salmon Smash

Sour Cream and dill cheese spread, tomato, onion, house smoked salmon, grilled lemon, crispy capers 14

### Aloha! Tuna

Hawaiian style poke, avocado, seaweed, sea salt, crispy wonton 14

### Crab cakes

Crab cakes, charred pineapple chutney, arugula 14

### Smashed avocado

Fresh smashed avocado on three seeded bread, sea salt, citrus marinated feta, heirloom tomatoes and radishes, sesame seeds, side salad. 8

Shrimp (3) \$5 Crab cake (1) \$8 Fried egg \$1.5

### Buffalo hot wings

Jumbo chicken wings, green onions, celery, blue cheese 13

## SALADS AND SIDES

### Shrimp cobb salad

Grilled shrimp, chopped romaine lettuce, tomato, feta cheese, bacon, chipotle lime vinaigrette 16

### Malt vinegar fries 6

### Sweet potato fries 6

### Mexican street corn 6

### Island slaw 4

### Side Salad 4

## FOR THE GUPPIES

Chicken fingers and fries **Kids \$6 Adult \$10**

### Kid's Burger

American cheese and Patty served with fries 8

3 Cheese Quesadilla and fries 6

## ASK OUR SERVERS ABOUT DESSERTS

## TIME TO GET REAL

### Fish and Chips

Beer battered tempura cod, malt vinegar fries, lemon, house-made tartar sauce 15

### Deck burger\*

Char-grilled 8 oz certified angus beef patty, lettuce, tomato, american cheese, mayo, malt vinegar fries 11

### Seafood Fra Diavolo

PEI mussels, calamari, shrimp, spicy tomato sauce, roasted red pepper, spaghetti 15

### Taste of the sea

Fried Calamari, coconut shrimp, beer battered tempura cod. 24

Add Crab cake (1) \$8

### Buffalo Shrimp Tacos

Ruby red tempura shrimp, buffalo sauce, cilantro slaw, blue cheese crema, flour tortillas 15

### Market fish

Fingerling potato hash, buttered baby carrots. 18

### Fish Sandwich

Pan Seared Trigger Fish, tomato, Wasabi Mayo, Avocado, Malt Vinegar Fries 15

### Grilled chicken Breast Sandwich

lettuce, tomato, sauteed onions, mayo, arugula, malt vinegar fries 10

### Mexican street dog

chorizo-bacon stuffed hot dog, grilled onion and peppers, cream cheese, grilled corn with cotija cheese, cilantro 12

### Seafood Platter

Serves 2-3 people

beer battered tempura cod, Grilled Shrimp, Fried Calamari, Ahi Tuna Poke, Corn on the cob, Island Slaw, malt vinegar fries, sweet potato fries, Cilantro Yogurt, Melted Butter 46 Serves 2 to 3 people

### Bacon Burger

Char-grilled certified angus beef, pickled jalapeno, applewood smoked bacon, mustard BBQ, malt vinegar fries 13



\* 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



## BEERS FROM THERE

Corona 4  
Modelo Especial 4  
Modelo Negra 4

Dos Equis lager 3  
Hitachino 9

## BEERS FROM HERE

Budweiser 4  
Bud light 4  
Michelob ultra 3

Miller light 3

## BEERS REALLY FROM HERE

Service Pilsner 5  
Service IPA 5  
Service Seasonal 5

Coastal Empire Tybee  
Blonde 5  
Southbound Scattered  
sun 5  
Southbound Hoplin IPA  
5

## DECK DRINKS

**House margarita 8**  
*just tequila, lime juice, and  
agave to keep it clean and  
classic*

**Paloma 8**  
*this refreshing mix of tequila  
and grapefruit soda is a  
highlight of drinking in Mexico*

**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*

**Mamacita 9**  
*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*

**Tropical Bellini 9**  
*Champagne + Passion Fruit  
puree*

**Strawberry  
hummingbird**  
*Champagne + Strawberry +  
St Germain*

## SMOOTHIES

Choice of house liquor.

Pina Colada, Strawberry, Mudslide, Ice cream 9

## WINE BY THE GLASS

### Red Wine

Pinot Noir "Prisma"  
*From Casablanca valley, Chile (Vibrant and aromatic)*  
10/48

Malbec "MDZ"  
*From Mendoza, Malbec (Berries flavor and smooth)* 8/36

Zinfandel "Alexander Valley"  
*From California (spice and black pepper)* 9/42

### White Wine

Pinot Grigio - Stella  
*From Sicily - (fruity and refreshing)* 7/30

Rosé in from Lieb Cellars (12.5oz)  
*From Bridge Lane "New York (dry and fresh)*  
**Serve 2-3 people \$15**

Chardonnay Ardeche  
*From Louis Latour* \$10/\$40

Le Ballon  
*Vermentino Blend* \$10/\$40

Sauvignon Blanc From Lieb Cellars (12.5oz)  
*From Bridge lane "New York" (Grapefruit and citrus)*  
**Serve 2-3 people \$15**

### Champagne/Sparkling Wine

Louis Perdrier brut 8

Louis Perdrier Rosé 8

Jacquart Brut Mosaique 17/60

### Bridge Lane Wine Bucket

*Assortment of sauvignon blanc, chardonnay and rosé* 40

*Come check out our sisters restaurants in Downtown  
Savannah*

