FROM OUR PANTRY

GRILLED HALLOUMI CHEESE 14
za'atar spiced pistachios | shaved fennel | arugula micro cilantro | strawberry champagne vinaigrette

GEM WEDGE 13
creamy tomato and parmesan vinaigrette | crispy capers | focaccia croutons

GREEK SALAD 13
cucumbers | heirloom tomato | marinated feta | gem lettuce | kalamata olives | herb vinaigrette

SEARED CRAB CAKE 17
tomato creole sauce | escabeche

DECK WINGS 12
choice of sauce: pineapple-coconut | chili-honey glaze

MOROCCAN LAMB TACOS 16
sautéed garbanzo | roasted almonds | slow-roasted fennel | harissa & fig aioli | naan bread

SHRIMP CROQUETTE 13
sherry glaze | blistered tomato | pickled onion

SERRANO FLATBREAD
roasted peppadew | stewed tomato | asiago cheese | lemon-infused arugula | truffle olive oil

CHEF’S DRIED MEAT & CHEESE BOARD 24
fruit mustard | bacon marmalade | apricot jam | toasted rosemary crackers

ADD TO ANY SALAD
ROASTED ALLEN FARMS ORGANIC CHICKEN BREAST* 7
GRILLED GAA CERTIFIED SHRIMP* 8
GRILLED FORT MCCOY FARMS FLAT IRON* 9

FROM OUR STOVE
ALL SANDWICHES SERVED WITH OUR DOUBLE CRISPY FRIES

FORT MCCOY’S GRASS FED FLAT IRON* 24
truffled pepper hummus | roasted exotic mushrooms | sautéed spinach | red wine reduction

PECAN CRUSTED SNAPPER* 24
sweet potato gnocchi | charred asparagus | coconut rum butter

GRILLED OCTOPUS 19
corn & bean succotash | seafood stock | sherry glaze

ALLEN FARMS MEDITERRANEAN AIRLINE CHICKEN BREAST* 23
saffron cauliflower | roasted potato | herb vinaigrette

HOMEMADE CHORIZO & GOAT CHEESE RAVIOLI 19
slow-roasted tomato | olives | white wine | fresh basil

DECK 16 BURGER* 15
smoked gouda | caramelized onion | bacon | marmalade | focaccia bun

PAN-ROASTED FISH YOUR WAY* 22
choose a side: warmed farro salad | seasonal vegetable | arugula salad | capers | lemon | parmesan
choose a sauce: coconut rum butter | sherry glaze | lemon | caper | garlic | truffle

DESSERTS
ALL DESSERTS MADE IN-HOUSE
ASK ABOUT OUR HOMEMADE ICE CREAM FLAVORS 8

GRAND MARNIER-INFUSED CHOCOLATE MOUSSE 10
raspberry purée | citrus segments | lime-whipped cream

CITRUS FLAN 10
classically done with a twist: pineapple gastrique | macerated berries

BRANDY-INFUSED CHERRY CHEESECAKE 10
oreo crumb crust

—Richard Pelliccia, Executive Chef—
For children under 12, half-portions of menu items for 50% of the cost.
*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness.
For your convenience, an 18% service charge is added to your bill.