

THE DECK

ICE-COLD BEER

DOMESTIC \$6.50

Budweiser, Bud Light, Bud Light Orange, Coors Light, Michelob Ultra, Miller Lite, Yuengling Lager

IMPORT \$7.50

Corona Extra, Corona Light, Heineken, Heineken Light, Modelo Especial, Stella Artois

CRAFT \$8.50

Arnold Palmer Spiked Half & Half, Dogfish Head Slightly Mighty, Leinenkugel's Summer Shandy, New Belgium Voodoo Ranger Juicy Haze IPA, Samuel Adams Seasonal, Victor Summer Love Golden Ale

BEER BUCKETS

DOMESTIC 5 for \$27 • IMPORT 5 for \$31 • CRAFT 5 for \$36

SELTZERS 1 for \$7 5 for \$29

BUD LIGHT

Strawberry, Black Cherry, Mango, Lemon-Lime

TRULY

Black Cherry, Wild Berry, Blueberry & Acai, Raspberry Lime, Pineapple, Orange, Lime, Grapefruit

TRULY LEMONADE

Original, Mango, Strawberry, Black Cherry

WHITE CLAW

Raspberry, Natural Lime, Ruby Grapefruit, Black Cherry

HIGH NOON SUN SIPS

Grapefruit, Pineapple, Black Cherry, Watermelon

RED BULL COCKTAILS 16 oz. \$14.50

TROPICAL TEQUILA

Patrón Silver Tequila, Red Bull Yellow Edition, freshly squeezed orange and lime juices

COCONUT & RUM

Malibu Coconut Rum and Red Bull Coconut Edition

SANGRIA

16 oz. \$12.75 | 32 oz. \$23.50 | 64 oz. Pitcher \$45

RED OR WHITE

Spiked with fresh fruit and juices

WINE

FLIP-FLOP WINES \$8

Moscato, Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon

FROZEN COCKTAILS

16 oz. \$12.75

PIÑA COLADA

A sweet and refreshing blend of pineapple juice and coconut, featuring Malibu Coconut Rum

STRAWBERRY DAIQUIRI

An icy mix of strawberry and freshly squeezed lime juice featuring Bacardí Superior Rum

MIAMI VICE

A frosty combination of our piña colada and strawberry daiquiri

MARGARITA

A classic frozen cocktail with freshly squeezed lime juice featuring Jose Cuevo Tradicional Silver Tequila

DECKTAILS

16 oz. \$12.75 | 32 oz. \$23.50 | 64 oz. Pitcher \$45

CLASSIC MOJITO

Bacardí Superior Rum, mint, freshly squeezed lime juice, splash of club soda. *Make it flavored with Bacardí Lime, Mango, Pineapple or Raspberry Rum*

WATERMELON COOLER

Tito's Handmade Vodka, watermelon syrup, Fever-Tree Ginger Beer, lime

STRAWBERRY BASIL LEMONADE

Absolut Juice Strawberry Vodka, lemonade, basil simple syrup

PUNCH & JUICY

Absolut Juice Apple and Strawberry Vodkas, pineapple juice, freshly squeezed orange juice

ORANGE CRUSH

Stoli Vodka, DeKuyper Triple Sec, freshly squeezed orange juice, splash of Sprite®

PATRÓN PERFECT MARGARITA

Golden Nugget Barrel Select Patrón Añejo Tequila, Patrón Citrónge Orange Liqueur freshly squeezed lime juice, simple syrup

DRUNKEN PALMER

Absolut Citron Vodka, lemonade, unsweetened iced tea, slice of orange, mint

MEXICAN GREYHOUND

Jose Cuervo Tradicional Silver Tequila, freshly squeezed grapefruit juice

BLOODY MARY

Absolut Vodka with Zing-Zang bloody mary seasoning

LUNCH & DINNER Starting at noon

STARTERS

CHIPS & SALSA \$8.75

Crispy tortilla chips with zesty house-made salsa

PEEL & EAT SHRIMP \$15.75

Served with zesty cocktail sauce and fresh lemon

MOZZARELLA STICKS \$9.95

Served with marinara sauce

CHICKEN FINGERS \$11.95

Choice of barbecue, honey mustard, or Buffalo sauce

BUFFALO CHICKEN DIP \$10.99

Served with crispy tortilla chips

MARYLAND CRAB DIP \$15.75

Spiked with Old Bay Seasoning™ and served with crispy tortilla chips

MARYLAND CRAB CAKES \$17.50

Roasted red pepper purée and chipotle remoulade

FRESH GARDEN SALADS

CAESAR SALAD \$12.75

Crisp romaine lettuce tossed with creamy Caesar dressing, sourdough croutons, and grated Parmesan cheese
add grilled chicken + \$4

PESTO GRILLED CHICKEN SALAD \$15.99

Mixed greens, buffalo mozzarella, sliced tomato, kalamata olives, and roasted peppers. Served with balsamic vinaigrette

MANDARIN CHICKEN SALAD \$15.99

Sliced grilled chicken breast, Mandarin oranges, sliced almonds, fried rice noodles, cucumbers, and tomatoes. Served with sweet sesame dressing

DECK SANDWICHES Served with potato chips

TURKEY BLT WRAP \$13.99

Sliced turkey breast, applewood-smoked bacon, lettuce and tomato in a soft tortilla wrap with avocado ranch dressing

TANGO CHICKEN WRAP \$13.99

Spicy Buffalo chicken tenders tossed with Caesar salad in a flour tortilla wrap

ROAST BEEF \$12.50

House-roasted and thinly sliced, served on a freshly baked ciabatta roll with creamy horseradish spread and provolone cheese

JUMBO HOT DOG \$9.75

Eight-ounce all-beef hot dog on a soft roll

LOBSTER & SHRIMP ROLL \$18.75

New England butter-poached Maine lobster and sweet shrimp tossed in mayonnaise. Served on a soft roll with lettuce and tomato

THE DECK BURGER \$14.75

8 oz. Certified Angus beef burger with your choice of cheese, lettuce, tomato, and onion on a toasted brioche bun *add bacon + \$4*



DECK SPECIALTIES

SHRIMP SCAMPI \$26.99

Lemon garlic-basil butter sauce over angel hair pasta

Below specialties served with seasonal vegetables and your choice of a baked potato or fries

FILET MIGNON \$40.99

8 oz. choice beef tenderloin cooked to perfection

PAN SEARED ATLANTIC SALMON \$29.50

Dijon crusted and served with lemon butter sauce

GRILLED CHICKEN \$19.99

Served with lemon-caper butter, tomato, lemon-thyme relish

DESSERT

HOUSE-MADE ICE CREAM

SANDWICH \$8.99

Freshly baked chocolate chip cookies filled with vanilla and chocolate ice cream

NEW YORK CHEESECAKE \$9.99

Light and creamy with a graham cracker crust

TRIPLE CHOCOLATE CAKE \$9.99

BEVERAGES

RED BULL ENERGY DRINK \$6

Original, Sugarfree, Editions

FOUNTAIN SOFT DRINKS

(16 oz.) \$5 (32 oz.) \$7

Coke®, Diet Coke®, Sprite®, Ginger Ale, Iced Tea or Lemonade

CHILLED JUICES \$5.25

Orange, grapefruit, apple, cranberry, pineapple, tomato or V8

HOT BEVERAGES \$5.00

Coffee, or hot tea

MILK \$5.00

Skim, 2% or whole

Subject to change or cancellation. Management reserves all rights.