

Just For Starters

Chicken Finger Basket

Basket of 5 all white meat chicken fingers served with dipping sauce of your choice. 7.99

Crab Cakes

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

Seafood Fondue

A creamy blend of cheeses, shrimp, crab, fresh herbs and vegetables. Served warm with tortilla chips. 9.49

Deck Dots

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

Seared Ahi Tuna

Sushi grade tuna served with toasted sesame seed seaweed salad and wasabi aioli dressing 11.99

Fried Calamari

Half-pound of lightly dusted calamari rings, tentacles and sweet mild peppers, flash fried, and served with house made tomato jam. 12.99

Cheese Bread

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

Flash Fried Portabello Mushrooms

Tender portabello slices dredged in a zesty herbed bread crumb then flash fried and served with our house made ranch dressing. 9.49

Mozzarella Sticks

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

Deck Bread

Our hand-crafted bread generously topped with poppy seeds and seasoned to perfection. Served warm with whipped butter. 3.49

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

Boom Boom Shrimp

Crispy, bite-sized shrimp, drizzled with a spicy cream sauce. 12.49

Fresh Oysters

Half-dozen or full dozen, with fresh horseradish, lemons and crackers. Served raw, steamed or fried. Market Price

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

Spicy Item 

Gluten Free Item 

Salads

DRESSINGS: French, ranch, blue cheese, Thousand Island, balsamic, Italian, Caesar, raspberry vinaigrette, and wasabi aioli

House Salad

Romaine, croutons, and tomatoes. Small 3.99 Large 5.49

Chef Salad

Romaine, tomatoes, croutons, topped with generous amounts of ham, turkey, and Cheddar cheese. Small 7.49 Large 10.99

Caesar Salad

Fresh Romaine, seasoned croutons, and Parmesan cheese. Small 3.99 Large 5.49

Spinach & Goat Cheese Salad

Baby spinach, arugula, granny smith apples, candied walnuts, and a house made maple-bacon vinaigrette 8.99

6 oz Grilled or Crispy Chicken	5.49
3 Seared or Blackened Shrimp	5.99
4oz Ahi Tuna	8.49

Wraps-Subs-Paninis

Your choice of an oven toasted sub, grilled flour wrap, or a grilled panini. Served with house-made chips or Farm House fries.

Chicken Caesar

Crispy, grilled, or blackened marinated chicken breast, bacon, tomato, Romaine lettuce, Parmesan cheese, and Caesar dressing. 10.99

Franks Buffalo Chicken

Crispy, grilled, or blackened marinated chicken breast, celery, Cheddar cheese, blue cheese dressing, tomato, lettuce, and Frank's wing sauce. 10.49

Pulled Pork

Our house-smoked shredded pork with a bourbon BBQ sauce and served with a side of tangy appleslaw. 10.49

Cuban

Smoked ham, house-smoked shredded pork, swiss cheese, dijon mustard, herbed mayo and pickles. 11.99

Italian

Provolone cheese, Genoa salami, Capicola ham, pepperoni, and Italian dressing. Add your choice of vegetables. 8.99

Chicken Bacon Ranch

Crispy, grilled, or blackened marinated chicken breast, chicken breast, smoked bacon, ranch dressing and mozzarella cheese.

Add your choice of vegetables. 9.99

Club

Smoked turkey breast, bacon, honey-smoked ham and white American cheese. Served with Romaine lettuce, tomatoes and mayo. 11.49

Chicken Parmesan

Crispy, grilled or blackened, marinated chicken breast, with marinara, mozzarella and parmesan cheese.

Add your choice of vegetables. 9.99

Sandwiches

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

Monte Cristo

Ham, turkey, bacon, house-smoked white American, walnut pesto mayo, all battered and deep fried, served with cranberry-pepper jelly. 11.99

Fish Sandwich

Fish filet, pan-seared, blackened or deep fried. Served on a toasted bun with Romaine, tomato and a side of citrus garlic aioli or remoulade. Cod 10.99 Grouper 14.99

Grilled Cheese

Served on grilled house-made Cheddar bread, covered with your choice of two cheeses. 6.99

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 9.99 Full 12.99

Chicken Sandwich

Chicken breast prepared pan-seared, blackened or deep fried, served on a toasted bun with Romaine, tomato and a side of citrus garlic aioli. 9.99

Reuben

Corned beef brisket and melted Swiss topped with sauerkraut, Thousand Island dressing and a horseradish spread, sandwiched between marble rye bread. 12.99

Gyro

Pan seared lamb, Tzatziki sauce, lettuce, tomato, and red onions served on Pita bread 10.99 Add Feta .99

BLT

Bacon, Romaine lettuce, tomato, and mayo, served on grilled panini. 6.99

Pizza

Basic Tops: Ham, pepperoni, Italian sausage, ground beef, bacon, mushrooms, green peppers, onions, black olives, green olives, tomatoes, pineapple, banana peppers, jalapeno's DBL Cheese option: Mozzarella or Feta

12 Inch Cheese Pizza 8.99

16 Inch Cheese Pizza 12.99

Add'l 12" Toppings 1.99

Add'l 16" Toppings 2.49

12" Double Cheese 2.49

16" Double Cheese 2.99

Soups

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

Seasonal Soup

House made soups that reflect the seasonal changes and feature fresh ingredients.

Cup 4.99 Bowl 6.49

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 Farm House fries. Cheese options: Cheddar, American, white American, Provolone, pepper jack, mozzarella, Swiss, or feta.

Hamburger

1/3 lb. burger 10.49 Add cheese .60

Mushroom Swiss Burger

Sautéed mushrooms and onions topped with Swiss cheese. 11.49

Southwest Burger

Smoked bacon and sharp Cheddar cheese, topped with onion rings and Sweet Baby Rays BBQ sauce. 12.49

Southwest

Fish Tacos

Two flour or corn tortillas filled with pan-seared, blackened or deep-fried fish, shredded mozzarella, cilantro sour cream, and slaw. Served with fries. Cod 9.49 Grouper 14.99

Fish Tacos Deluxe

Two flour or corn tortillas filled with pan-seared, blackened or deep-fried fish, mozzarella, red cabbage slaw, black bean salsa, avocado and cilantro sour cream. Served with island rice. Cod 13.99 Grouper 17.99

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

Fajitas

Seasoned onions and peppers, served with four tortillas, sharp Cheddar cheese, lettuce, and tomatoes. Chicken 14.49, Shrimp 17.99, Steak 16.99

Nachos

Corn tortillas covered with melted Cheddar. Topped with lettuce, tomato, and green onions. With sour cream and salsa. Half 7.99 Full 9.99
Add Chicken or Beef
Half 2.49 Full 3.99

Island Nachos

Corn tortillas covered with melted mozzarella cheese, topped with Jerk Chicken and finished with fresh jalapeños, house-made tropical salsa and cilantro sour cream.
Half Order 10.49 Full Order 13.99

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. 9.99

Dinners

Dinners served with Farm House fries, hush puppies and Captain Chris' Cole Slaw. Side substitutions available for a 1.00 up charge each. Hash 2.00

Fish Dinner

Your choice of grouper or catfish prepared pan-seared, blackened or deep-fried.

Grouper 20.99 Catfish 13.49

Beer Battered Cod Dinner

Half-pound of Atlantic cod, beer battered and fried to a golden brown. 15.99

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 filets, lightly breaded and flash-fried. 18.49

Clam Strip Dinner

Half-pound of house-breaded jumbo Atlantic clam strips, flash-fried. 14.99

Shrimp Dinner

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

Coconut Shrimp Dinner

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

Certified Angus New York Strip

14 ounce seasoned and hand rubbed New York Strip char-grilled to order. 23.99

Alaskan Crab Feast

1 1/2 pounds of Snow Crab Legs steamed and served with drawn butter and cracking tools. Market Price

Make Reservations or order carryout online at www.thedeckdownunder.com

Try out our
DRIVEUP PICKUP WINDOW

Check us out at Untappd to keep up to date on our current draft beer selections

Chef's Specialties

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

Whitefish En Papillote

Two filets of whitefish sealed in parchment and baked with herbs, wine and butter. Once crispy and golden, they are removed from parchment and finished with a caper bearnaise sauce and it all is served over Jasmine rice and sautéed vegetables. 20.49

Dockside Duo

Fresh seasonal fish and bay scallops, seared to perfection and served with garlic herbed house made fresh linguine. 23.49

Prime Rib (Fri & Sat only)

Slow roasted, then finished to order a 10oz Certified Angus rib-eye served with a handcrafted Au-Jus, accompanied by garlic mashed potatoes and sautéed seasonal vegetables. 23.99

Seared Ahi Tuna

A premium ahi tuna, rubbed with sesame seeds and pan seared to let the seeds release their oils and nutty aroma. An Asian inspired wakame salad and island rice is finished with a wasabi and siracha aioli. 22.99

Baked Cedar Plank Salmon

Half pound of citrus glazed salmon baked on a charred cedar plank to develop a smoky finish. Served with garlic mashed potatoes and sautéed tri-colored carrots. 20.99

Creole Étouffée

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

Grilled Chicken & Shrimp Alfredo

Wood-fired grilled chicken and shrimp served over our fresh linguine noodles tossed in a made to order creamy Parmesan Alfredo sauce. 22.99

Yucatan Bowl

Seasonal fresh fish seared with Caribbean spices and finished with jumbo sautéed shrimp. Accompanied by pineapple salsa, a grilled Jalapeno, and served over island rice. 21.99

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

Filled with, fresh sweet peppers and our special blend of herbs and spices. 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 fries 2.99
Extra large basket of fries 3.99

Cheesy Potato Hash

A creamy, crispy potato hash with onions, cream, and garlic. 4.99

House-Made Chips

Salted, Garlic-ranch, or Wasabi 2.99