

BRUNCH MENU

EVERY DAY 10AM - 2PM

COASTAL CLASSICS

New CHICKEN N' WAFFLE PANINI

Belgian style waffles stacked together with fried chicken, sausage, yellow American cheese and chipotle aioli rubbed with butter and hot pressed until golden brown.

Get it K-popped! Toss it in our signature K-pop Hot Honey sauce

DECK OMELET

Butter-fried eggs filled with sauteed peppers, onions and Tillamook cheddar cheese.

Choice of: Ham, Bacon or Sausage

DAIQUIRI DECK PLATTER

Double stack of pancakes or French toast with two eggs cooked to order and your choice of protein.

Choice of: Ham, Bacon or Sausage

COCONUT SHRIMP N' WAFFLES

Coconut-crusted shrimp between Belgian waffles topped with toasted coconut, piña colada sauce, maple syrup and whipped cream.

New BREAKFAST BEACH BOWL

Sausage, bacon, peppers, onions, and black beans scrambled with two eggs & our signature home fries then topped with avocado, Cheddar Jack cheese, Pico de Gallo, fresh jalapeños, and our homemade cilantro-lime aioli.

New CHURROS & MADUROS

Belgian waffles tossed in cinnamon sugar with sweet plantains sauteed in butter, brown sugar, dark rum caramel and topped with powdered cinnamon and whipped cream.

BREAKFAST BURRITO

Sauteed peppers & onions with our signature home fries, shredded nacho cheese and scrambled eggs with your choice of protein rolled and pressed into a beautiful burrito!

Choice of: Ham, Bacon or Sausage

BRUNCH BITES

Signature	Toast / Orange Slices / Pancake (1) Home Fries / Bacon / Egg (1)
Premium	Sausage Patty / Thick-Cut Bacon / Ham

GUPPY MENU

All Kid's Meals Include a Daiquiri Deck Frisbee!

Mini Corn Dogs	Hamburger Add cheese
Cheezy Quesadilla Add chicken	Grilled Cheese
Chicken Fingers	Chopped Ranch Salad

Mac N' Cheese

Comes with a side of Fries & Legendary Dill Dip, Mac N' Cheese, Sweet Plantains, Tomato Parmesan Bisque or Orange Slices.

Ages 12 and Under only

SHARABLES

AVOCADO TOAST

Smashed avocado with homemade lemon vinaigrette and pickled onions on Texas toast then topped with a six-minute egg.

CANDIED BACON

Five strips of thick-cut, smoked bacon glazed with brown sugar, maple syrup, and spices then baked to crisp perfection!

YUNG BRUNCHERS

KID'S CHOCOLATE CHIP PANCAKES

Three kid's chocolate chip pancakes served with maple syrup & a side of home fries or orange slices.

KID'S CHEESY EGGS

Two scrambled eggs with Cheddar Jack cheese served with a side of home fries or orange slices.

THIRSTY? RISE & WINE

BUILD YOUR OWN MIMOSA!

Tell your friends Brunch at The Deck is the place to be! Receive one bottle of sparkling wine & your choice of up to three different juices to build your own specialty mimosas. Tell us your favorite combination!

Choice of: Orange, Pineapple, Grapefruit or Cranberry

93 DECK'D OUT BLOODY MARY

Breakfast of champions! Our Deck'd Out Bloody Mary is served with breakfast skewers loaded with everything, but the kitchen sink!

CHAMPAIQUIRI

We bet you've never had this many options for a mimosa! Try our house sparkling wine mixed with any one of our traditional TWELVE daiquiri flavors!

RATED  FOR EVERYONE

SOFT BEVERAGES

Coke, Diet Coke, Coke Zero, Sprite, Gold Peak Sweet & Unsweetened Tea, Lemonade, Ginger Ale

VIRGIN DAIQUIRIS HAPPY HOUR

Strawberry, Piña Colada, Venice Vice

SPARKLING WATERS

Topo Chico Sabores
Lime with Mint, Blueberry with Hibiscus

SPARKLING MOCKTAILS

El Cero
Prickly Pear Paloma, Berry Mule

MOCKTAILS

Tropical-Tai Tease, Creamsicle,
Strawberry Peach Ade, Mango Mockarita

NEAR BEER (Must be 21 and older)

Heineken 0.0, Sam Adams Just the Haze IPNA, Budweiser Zero

DAILY
HAPPY
HOUR
3-6PM



THE DECK

Food • Drinks • Friends

DAIQUIRI DECK
REWARDS

Sign up today & receive
a FREE 16oz Daiquiri!



Escanea para
ver nuestro
menu en español.



daiquirideck.com

FOR THE WHOLE TRIBE

Florida Gator Bites

Tender gator filet hand-breaded & fried to a golden crisp.

Served with Orange Habanero Remoulade

Coconut Shrimp

Succulent shrimp hand-tossed in a crunchy, coconut batter & fried to perfection.

Served with Orange Habanero Remoulade

New

Better Than Ceviche

Cool, zesty, and loaded with flavor – poached shrimp & scallops in citrus-tomato bliss, topped with sweet lump crab.

Scoop it up with crispy tortilla chips!

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Blackened Mahi Bites

Flavorful mahi pan-seared with bold blackening spices.

Served with Orange Habanero Remoulade

New

Parmesan Calamari

Lightly breaded rings and tentacles fried to a golden crisp and then tossed with garlic butter, parmesan cheese & cherry peppers.

Served with Lemon Aioli

Peel N' Eat Shrimp

Juicy shrimp marinated in Landshark Lager, Old Bay, garlic and lemon.

Served chilled with Cocktail Sauce or hot with Drawn Butter

LANDSHARK Lager

Shrimp Wreck'd

Hand-breaded shrimp fried and tossed your way with a side of fresh celery sticks. Choice of K-pop Hot Honey, Teriyaki, BBQ, or Buffalo (Mild, Medium, Hot.)

Served with Ranch or Bleu Cheese

Grouper Fingers

Tender grouper filets lightly breaded and fried to a golden crisp.

Served with Remoulade

Cold Water Oysters per 1/2 Dozen

Fresh northeastern oysters on the half shell with saltines.

Served with Cocktail, Horseradish and Red Wine Mignonette



New

Deck'd Out Fries

A bed of golden, crispy fries topped with nacho cheese, mac n' cheese, bacon, scallions and chipotle aioli.

Wings Your Way

Crispy, fried chicken wings cooked to order with a side of fresh celery sticks. Choice of K-pop Hot Honey, Teriyaki, BBQ, Buffalo (Mild, Medium, Hot) or an Old Bay & Honey dry rub.

Served with Ranch or Bleu Cheese

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Hurricane Nachos

Crunchy tortilla chips layered with queso, black beans, shredded nacho cheese, Pico de Gallo, fresh jalapeños and drizzled with cilantro-lime aioli.

Add Beef, Chicken, Shrimp or Pork

Add Mahi

Add Grouper

"Just" Chicken Fingers

Classic, fried chicken tenders tossed your way with a side of fresh celery sticks. Choice of Plain, K-pop Hot Honey, Teriyaki, BBQ or Buffalo (Mild, Medium, Hot.)

Served with Honey Mustard, BBQ, Ranch or Bleu Cheese

HANDHELDS

Add a Signature Side for or a Premium Side or Substitute a gluten free bun

Mojo Cuban Sandwich

Local, fresh Cuban bread stuffed with our house-roasted mojo pork, Black Forest ham, Cotto salami, Swiss cheese, dill pickles & tangy yellow-mustard aioli.

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Deck Burger Single Double

Juicy USDA Angus beef flame-broiled and served with crispy lettuce, ripe tomato, sliced red onion, tangy house burger sauce and served on a buttered & toasted roll.

THE BIG DECK ENERGY CHALLENGE

It's Huge! 1 1/2 lbs. USDA Angus beef stacked high with 4 patties, Applewood bacon, melted cheese, lettuce, tomato, red onion and our house burger sauce on a buttered & toasted roll with your choice of Signature Side.

Bet you can't finish it! Clean your plate and get your picture on our Big Deck Energy Wall of Fame!

New

Lobsta' Grilled Cheese

Thick Texas toast with fontina & gruyere cheeses, yellow cheddar and tender lobster tossed with Old Bay, garlic butter & scallions then griddled to golden, gooey perfection!

Add a cup of Parmesan Tomato Bisque

Tropical Glazed Mahi Sandwich

Grilled mahi filet marinated in our piña colada sauce and topped with grilled pineapple, scallions and a teriyaki glaze then served on a buttered & toasted roll.

Po' Boy

Your choice of chicken or shrimp cooked grilled, blackened or fried then served on a buttered & toasted roll with shredded lettuce, tomato, sliced red onion and slathered with chipotle aioli.

Crab Cake BLT

Homemade lump crab cake layered with applewood bacon, lettuce, tomato, red onion and lemon aioli on a buttered & toasted roll.

Grouper Sandwich

A tender grouper cooked grilled, blackened or fried and served with lettuce, tomato, onion and remoulade on a buttered & toasted roll.

New

Ka-Chicken! Sandwich

Korean inspired! A tender, fried chicken breast tossed in our K-pop Hot Honey sauce and then topped with a tangy Korean slaw, poke pickles, sriracha aioli and served on a buttered & toasted roll.

Add thick-cut bacon

Chicken Caesar Wrap

Blackened, grilled or fried chicken tossed with chopped romaine, parmesan cheese, crouton crumbles and a creamy Caesar dressing in a flour tortilla.

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Classic Tacos

Three soft corn or flour tortillas filled with Chihuahua cheese, lettuce, your choice of protein, Pico de Gallo, pickled red onion and served with a side of Chipotle Aioli.

Calabacitas, Chicken, Shrimp, Pork or Beef

Mahi or Grouper

Upgrade to a Tortilla Bowl

with rice & beans

93

= Daiquiri Deck Favorites



HIGH TIDE MAINS

New

Cod D#mn Tacos

Three corn or flour tortillas Baja-style with fried Panko-crusted cod, Chihuahua cheese, lettuce, Pico de Gallo, avocado, pickled red onions and chipotle aioli. Served with rice & beans.

Jambalaya

Hearty Southern-style jambalaya with shrimp, andouille sausage, crawfish, Cajun Holy Trinity, stewed tomatoes and scallions. Served with rice.

Florida Creole Pasta

Fettuccine tossed in fresh vegetables sauteed in our Creole garlic butter and our fontina & gruyere cheese sauce, then garnished with grated parmesan and scallions.

Served with garlic butter Texas toast.

Add Chicken, Shrimp or Cajun Seafood

Add Mahi

Add Grouper

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Seafood Mac N' Cheese

Indulgent mac n' cheese loaded with lobster, scallops and shrimp in our fontina & gruyere cheese sauce and topped with parmesan breadcrumbs.

Served with garlic butter Texas toast.

Baked Parmesan Cod

Panko & parmesan crusted cod baked with butter, roasted cherry tomatoes, grilled lemon and topped with lemon aioli.



Fish & Chips

Tender cod filets hand-breaded in our Landshark Lager beer batter and fried golden brown.

Served with beer-glazed Sidewinder fries.

GARDEN & KETTLE

Upgrade your salad to a Tortilla Bowl or pair it with a cup of Tomato Parmesan Bisque

New

Tomato Parmesan Bisque Cup or Bowl

Whole plum tomatoes gently simmered with mirepoix, fresh basil, olive oil, vegetable broth and heavy cream then topped with parmesan cheese & crouton crumbles.

Chopped Caesar Salad

Crisp, chopped romaine with Caesar dressing, parmesan and crouton crumbles.

Add Chicken or Shrimp

Add Mahi

Add Grouper

Make it loaded with egg, bacon, red onion and bleu cheese crumbles

Chopped Cobb Salad

A classic cobb with EVERYTHING chopped! Romaine, bacon, cherry tomatoes, egg, avocado and red onion chopped then tossed in a lemon & bleu cheese vinaigrette and garnished with crouton crumbles.

Add Chicken or Shrimp

Add Mahi

Add Grouper



New

Southwest Tortilla Salad

A tortilla bowl with white rice, black beans, romaine, Chipotle Ranchero dressing, sweet corn then topped with shredded nacho cheese, Pico de Gallo, fresh jalapeños, scallions, chipotle aioli & cilantro-lime aioli.

Add Beef, Chicken, Shrimp or Pork

Add Mahi

Add Grouper

PASS THE BOWL

Upgrade to a Tortilla Bowl

Mojo Cuban Bowl

Our house-roasted mojo pork served over a bed of rice with black beans, Dill Pickle de Gallo, calabacitas, fried sweet plantains, sliced avocado, pickled red onion, fresh jalapeños and cilantro-lime aioli.

93

Tuna Poke Bowl

Yellowfin tuna marinated in Traditional Poke Sauce then served alongside white rice, sliced avocado, pickled cucumber, edamame, wakame seaweed, pickled ginger and topped with sriracha aioli and Cusabi sauce.



Calabacitas Vegetable Bowl

Fresh zucchini, yellow squash, red peppers, sweet corn, black beans and pickled red onions served alongside white rice and topped with sliced avocado, Pico de Gallo and cilantro-lime aioli.

Add Beef, Chicken, Shrimp or Pork

Add Mahi

Add Grouper

New

Chicken Teriyaki Bowl

Grilled or fried chicken with white rice, sauteed peppers & onions, edamame, pickled ginger, wakame seaweed, grilled pineapple, sliced avocado and topped with scallions, Cusabi sauce, sriracha aioli & teriyaki.



DECK OUT YOUR DISH

Signature Sides

Fries and Legendary Dill Dip

Mac N' Cheese

Hush Puppies

Korean Slaw or Pineapple Coleslaw

Rice & Beans

Garden Vegetable Medley

Calabacitas Mélange

Sweet Plantains

House Salad

Premium Sides

Onion Rings

Caesar Salad

Loaded Mac N' Cheese

Loaded Rice & Beans

Beer-glazed Sidewinder Fries and Dill Dip

TROPICAL TREATS

New Cappuccino Mousse Pie

Key Lime Pie

Consumer Advisory

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

