



OCEAN DECK

Savor September Menu

DINNER MENU \$40

Starter

Crunchy Tuna - A fried 10" tortilla smothered in Maui Sauce, raw Ahi tuna slices, fresh avocado and drizzled with a Cucumber Wasabi Ranch dressing.

- OR -

Rasta Fish Dip - A chilled creamy combination of smoked, fresh caught fish, spiced up with a touch of our famous Rasta Sauce. Served with fresh tortilla chips, carrots and celery.

- OR -

Chips and Dip - Freshly fried tortilla chips, served with a bowl of white Cheddar cheese sauce and house made salsa.

Entrees

Grilled Garlic Shrimp - Plump, large, butterflied shrimp, seasoned and grilled. Plated over island rice and brushed with garlic butter. Served with fresh green beans.

- OR -

Fresh Atlantic Salmon - Salmon drizzled with a garlic butter sauce, chargrilled, and then topped with fresh mango salsa. Served with broccoli and island rice.

- OR -

Stacked Chicken (GF) - A grilled, fresh breast marinated in spicy Rasta Sauce smothered with sauteed onions, mushrooms, Cheddar cheese, Swiss cheese and bacon. Served over red skinned garlic mashed potatoes and fresh broccoli.

Dessert

Tropical Crepe Cake - 11 layers of thin crepes filled with a mango and passionfruit cream. Topped with our house-made passionfruit and citrus glaze.

- OR -

Key Lime Pie - Cool off with this light and tangy summertime favorite. Nestled in a sweet buttery graham cracker crust.

*Seriously: Consuming raw or under-cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of food borne illness, especially if you have certain medical conditions.