

# THE DECK

## BEACHBAR & KITCHEN

### OYSTERS

Fresh oysters served raw with Atomic Horseradish, cocktail sauce, hot sauce, lemon.

**Half dozen \$13 / Dozen \$22 (GF)**

### FRITTO MISTO

Crispy calamari and shrimp, marinated olives, shishito pepper, tartar sauce, lemon, Maldon salt. **\$12**

### PEEL AND EAT SHRIMP

Old Bay, Tabasco butter, cocktail sauce and lemon. **1/2 Pound \$12 (GF)**

### SMOKED SHRIMP or CHICKEN QUESADILLA

Cilantro-lime-pumpkin seed pesto, queso fresco-mozzarella blend, red cabbage slaw, chipotle aioli. **\$13**

### AHI POKÉ BOWL

Local yellowfin tuna, soy-scallion marinade, coconut rice, seaweed salad, chilies, mango, avocado. **\$16**

### ...AND CHIPS

Tempura battered 7.5oz cod filet or 6 Louisiana Gulf shrimp fried, chips, house tartar sauce, lemon.

**One \$15, Both \$20**

### DECK BURGER

8oz brisket burger, brioche bun chipotle aioli, bibb lettuce, tomato, avocado, bacon, Maldon fries. **\$15**

**\*Sub for chicken \$15**

### T-STREET TACOS (3)

Corn tortillas, red cabbage slaw, smashed avocado, queso fresca, cilantro, salsa verde, coconut rice.

**Choice of market fish, chicken, smoked tempeh \$15 (GF), or shrimp \$18**

### BLTA

Multigrain bread, smoked bacon, bibb lettuce, heirloom tomatoes, mayo, avocado, kettle chips (Vegan option: sub smoked tempeh and vegan mayo) **\$14**

### AVOCADO TOAST

Smashed avocado, arugula, heirloom tomatoes, pepitas, queso fresco, multigrain toast. **\$11**

### TYBEE SALAD

Mixed greens, sliced apple, dried apricot, candied pecans, chevre, champagne vinaigrette. **\$13 (GF)**

**Add shrimp \$6 or chicken \$4**

### WEDGE SALAD

Iceberg lettuce, heirloom tomatoes, radish, scallions, smoked blue cheese crumbles, buttermilk ranch dressing. **\$13 (GF)**

**Add shrimp \$6 or chicken \$4**

### KIDS' MENU

Grilled Cheese **\$6** Kids' Burgers **\$7**

Chicken Tenders **\$6** Fish n' chips **\$8**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. We reserve the right to refuse service to anyone. Unclosed tabs will be charged 20% gratuity.

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## BOTTLES & CANS

**BUD LIGHT 5**

**BUDWEISER 5**

**COORS LIGHT 5**

**MICHELOB ULTRA 5**

**MILLER LITE 5**

**CORONA LIGHT 6**

**CORONA EXTRA 6**

**TOÑA GOLDEN LAGER 6**

*Compañia de Cervecera  
de Nicaragua*

**WATERMELON GOSE 6**

*Terrapin Beer Co. (Athens, GA)*

**TREEHORN CIDER 6**

*(Marietta, GA)*

**TROPICALIA IPA 6**

*Creature Comforts Brewing Co.  
(Athens, GA)*

**COMPASS ROSE IPA 6**

*Service Brewing Co.  
(Savannah, GA)*

**SCATTERED SUN BELGIAN WIT 5**

*Southbound Brewing Co.  
(Savannah, GA)*

## DRAFTS

**RALLY POINT PILSNER**

*Service Brewing Co.*

**DOS EQUIS LAGER**

*Cuauhtémoc Moctezuma Brewery*

**MOUNTAIN JAM LAGER**

*Southbound Brewing Co.*

**CLASSIC CITY LAGER**

*Creature Comforts Brewing Co.*

**BASEMENT IPA**

*Scofflaw Brewing Co.*

**AUTOMATIC PALE ALE**

*Creature Comforts Brewing Co.*

**TYBEE ISLAND BLONDE KÖLSCH**

*Coastal Empire Beer Co.*

**ROTATING/SEASONAL TAP**

*\*Ask about the current selection*

## WINE SELECTION

### WHITE

**CHARDONNAY 10/40**

**PINOT GRIGIO 8/32**

**SAUVIGNON BLANC 9/38**

**ROSÉ (STILL) 8/36**

**VINHO VERDE 8/32**

### RED

**PINOT NOIR 10/45**

**CABERNET SAUVIGNON 10/40**

### SPARKLING

**BRUT CAVA 8/38**

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## COCKTAILS

### HOUSE MARGARITA 11

El Jimador tequila, triple sec, lime, simple syrup

### JALAPEÑO MARGARITA 12

Jalapeño-infused El Jimador tequila, triple sec, agave

### SPICY MANGO MARGARITA 12

Jalapeño-infused El Jimador tequila, mango purée, pineapple juice, lime, triple sec, grenadine, agave

### PINEAPPLE WIPEOUT 10

Gin, coconut rum, coconut cream, pineapple juice

### GRAPEFRUIT MULE 10

Deep Eddy grapefruit vodka, grapefruit juice, ginger beer

### CAIPIRINHA 10

Cachaca 51 rum, lime, sugar

### BLOODY MARY 10

Savannah bloody mary mix

### G&T 10

Empress 1908 Gin, Fever Tree Tonic

### THE DECK'S RUM PUNCH 10

Special house blend of fruit juice, coconut and dark rums

### LEMON BASIL MARTINI 11

Deep Eddy lemon vodka, simple syrup, basil

## CANNED COCKTAILS

### CUTWATER SPIRITS 7

### PLAYA MAR 7

Hard Seltzer

*\*Made with Jose Cuervo tequila*

### WHITE CLAW 7

Hard Seltzer

*\*Inquire about flavors!*

## FROZEN DRINKS

### PIÑA COLADA 10/6.50

### STRAWBERRY DAIQUIRI 10/6.50

### MUDSLIDE 9/6.50

### MIAMI VICE 12/6.50

### WATERMELON DAIQUIRI 10/6.50

### PEACH MARGARITA 12/6.50

### MANGO 10/6.50

### VANILLA 10/6.50

### FROSÉ 9

*\*Alcoholic / Non-alcoholic*

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