

BRUNCH MENU

EVERY DAY 10AM - 2PM

AVOCADO TOAST 15

Smashed avocados blended with lemon vinaigrette & pickled onions, served atop toasted Challah bread with a six-minute egg.

CANDIED BACON 16

Four strips of thick-cut smoked bacon layered with brown sugar, pure maple syrup & spices, then baked golden brown.

DOUBLE D GRIDDLE 17

A crisp hash brown patty, a sunny side up fried egg, with American cheese, sandwiched by two fluffy pancakes & garnished with maple syrup. Choice of: Ham, Bacon or Sausage

DECK OMELET 16

Eggs gently fried in butter, filled with sautéed peppers, onions and Tillamook cheddar cheese. Choice of: Ham, Bacon or Sausage

DAIQUIRI DECK PLATTER 16

A double stack of pancakes or French toast, with two eggs cooked to order & choice of protein. Served with a side of maple syrup. Choice of: Ham, Bacon or Sausage

BREAKFAST BURRITO 17

Griddled peppers, eggs, onions, hash browns, Lowry's seasoning, shredded cheese, with choice of protein rolled into a flour tortilla & pressed on the flat-top. Served with salsa & sour cream. Choice of: Ham, Bacon or Sausage

BISCUITS & GRAVY 15

Homemade breakfast sausage sautéed with onions, butter, flour, & milk to create a velvety gravy & served over a buttered, flaky biscuit.



FRIED CHICKEN & WAFFLES 17

Homestyle breaded chicken tenders, layered with Belgian style waffles, topped with maple syrup & whipped cream. Garnished with Chef's bread & butter pickles.

COCONUT SHRIMP & WAFFLES 16

Our signature Coconut Shrimp golden fried, then layered between Belgian style waffles & garnished with toasted coconut. Topped with piña colada sauce, maple syrup & whipped cream.

THIS SH*# IS BANANAS 15

Bananas sautéed in butter & brown sugar, then flambéed with dark rum & banana liquor. Served over Belgian style waffles with a dusting of cinnamon & powdered sugar. Topped with maple syrup & whipped cream.

À LA CARTE SIDES

Standard 3 Toast / Grapes / Pancakes / Hashbrowns
Premium 5 Eggs / Sausage Patties / Bacon / Ham

KID'S CHOCOLATE CHIP PANCAKES 8

Three kid's chocolate chip pancakes served with maple syrup & a side of grapes.

KID'S CHEESY EGGS 8

Two scrambled eggs with shredded Jack cheese & a side of grapes.

BUILD YOUR OWN MIMOSA! 18

Tell your friends Sundays 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 mimosa. Tell us your favorite combination!

Choice of: Orange, Pineapple, Grapefruit or Cranberry

DECKED OUT BLOODY MARY 18

Our New Decked Out Bloody Mary is with breakfast skewers loaded with everything but the kitchen sink.

CHAMPAIGNERI 8

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



RATED E FOR EVERYONE



SOFT BEVERAGES 3.50

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

SPARKLING LA CROIX 12 OZ. 4

Lime or Blackberry Cucumber

VIRGIN DAIQUIRIS 7

Strawberry, Piña Colada, Venice Vice

MOCKTAILS 7.50

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

NEAR BEER 6 (Must be 21 and older)
Heineken 0.0, Lagunitas IPNA

DAILY
HAPPY
HOUR
3-7PM



THE DECK

Food • Drinks • Friends

DAIQUIRI DECK
REWARDS

Sign Up Today!



Escanea para
ver nuestro
menu en español.



daiquirideck.com



FOR THE WHOLE TRIBE

Florida Gator Bites 19.75

Hand-Breaded Fried Gator - Orange Habanero Remoulade

Cocunut Shrimp 17.50

Homemade Fried Shrimp - Orange Habanero Remoulade

Conch Fritters 15

Crispy conch fritters made with tender conch meat, a seasoned batter, and then fried golden-brown. Served with Orange Habanero Remoulade

Blackened Mahi Bites 17.50

Mahi - Blackening Spice - Orange Habanero Remoulade

Calamari Fritto Misto 16

Hand-Breaded Fried Calamari - Vegetables Peppercornini - Cherry Pepper

Siesta Fiesta Platter 29

Fried Shrimp - Fried Scallops - Fried Grouper French Fries - Hush Puppies - Remoulade Cocktail Sauce - Dill Sauce

Peel and Eat Shrimp per 1/2 lb. 15

Shrimp - Landshark Lager Marinade - Old Bay Parsley - Garlic - Lemon - Served Cold with Cocktail Sauce or Hot with Drawn Butter

Buffalo Shrimp 17.50

Fried Shrimp - Choice of Mild, Medium, Hot, BBQ or Teriyaki - Celery Ranch or Bleu Cheese

Grouper Fingers 18.50

Hand-Breaded Fried Grouper - Remoulade

Cold Water Oysters per 1/2 Dozen 17

Oyster on the Half Shell - Cocktail - Horseradish Mignonette - Saltines

Hush Puppies 14

Fried Corn Batter - Old Bay - Scallops - Cheese Honey Drizzle - Orange Habanero Remoulade

Wings per 1 lb. 17.50

Fried Chicken Wings - Choice of Mild, Medium, Hot, BBQ, Teriyaki or Old Bay & Honey Dry Rub - Celery Ranch or Bleu Cheese

Hurricane Nachos 16.25

Tortilla Chips - Black Beans - Pico de Gallo Cilantro Lime Aioli - Cheese - Fresh Jalapeno Add Beef, Chicken or Pork 7.50 Add Shrimp or Mahi 8.50 Add Grouper 10.50

"Just" Chicken Fingers 14.50

Fried Chicken - Honey Mustard or BBQ Sauce

HANDHELDS

Tacos are served with rice, beans, and avocado. All others come with a choice of French Fries with Legendary Dill Dip, Calabacitas, or Pineapple Colelaw. Upgrade to Onion Rings or Fried Plantains for \$3 more.

Mojo Cuban Sandwich 17.50

House-Roasted Mojo Pulled Pork - Cotto Salami - Black Forest Ham Swiss - Dill Pickle - Yellow Mustard Aioli - Fresh Cuban Bread Cuban Bread fresh from La Segunda Bakery Ybor City, Tampa

Deck Burger

USDA Choice Angus - Lettuce - Tomato - Onion - House Sauce Toasted Roll Single 16.50 or Double 19

THE BIG DECK ENERGY CHALLENGE 30

1.5lbs. of USDA Choice Angus - Bacon - Cheese Lettuce - Tomato - Onion - House Sauce - Toasted Roll
But you can't finish it! Clean your plate and get your picture on our Big Deck Energy Wall of Fame! No sharing!

Tropical Glazed Mahi Sandwich 24.50

Mahi - Piña Colada Glaze - Teriyaki - Pineapple - Scallion Toasted Roll

Po' Boy

Lettuce - Tomato - Onion Chipotle Aioli - Toasted Roll Chicken 18.50 or Shrimp 19.50 Choice of Blackened, Grilled or Fried

Lobster Roll 30

Warm Lobster - Tarragon Dill Aioli - Toasted New England Roll

Crab Cake BLT 26.50

Homemade Crab Cake - Bacon - Lettuce - Tomato - Onion Lemon Aioli - Toasted Roll

Fish Sandwich

Lettuce - Tomato - Onion - Remoulade - Toasted Roll Mahi 22.50 or Grouper 26.50 Choice of Blackened, Grilled or Fried

Classic Tacos (3)

Soft Corn or Flour Tortilla - Lettuce Pico de Gallo - Pickled Red Onion - Shredded Cheese - Chipotle Aioli Calabacitas, Chicken, Pork or Beef 16.75 Mahi or Shrimp 18.75 Grouper 19.75

Chicken Caesar Wrap 17

Chicken - Romaine - Caesar Parmesan - Flour Tortilla Choice of Blackened, Grilled or Fried

Daiquiri Deck Favorites



PASS THE BOWL

Mojo Cuban Bowl 18.50

House-Roasted Mojo Pulled Pork - Black Bean - Dill Pickle de Gallo - Calabacitas - Fried Plantains - Rice Avocado - Red Onion - Cilantro Lime Aioli - Jalapeno

Tuna Poke Bowl 26.50

Tuna - Panko - Avocado - Cucumber - Edamame Wakame Seaweed - Pickled Ginger Spicy Mayo - Rice - Sesame Seeds

Calabacitas Bowl 16.50

Zucchini - Yellow Squash - Pickled Red Onion Red Pepper - Sweet Corn - Black Beans - Avocado Pico de Gallo - Cilantro Lime Aioli - Rice Add Beef, Chicken or Pork 7.50 Add Shrimp or Mahi 8.50 Add Grouper 10.50

ON THE GREEN

Caesar Salad 14.50

Romaine - Caesar - Parmesan - Croutons Add Chicken 7.50 Add Shrimp or Mahi 8.50 Add Grouper 10.50

Coobb Salad 16.50

Romaine - Bacon - Cherry Tomato - Egg Avocado - Onion - Bleu Cheese - Side of Dressing Add Chicken 7.50 Add Shrimp or Mahi 8.50 Add Grouper 10.50

OG House Wedge 16

Baby Ioeberg - Applewood Bacon - Cherry Tomato Red Onion - Bleu Cheese Served with Bleu Cheese Dressing Add Chicken 7.50 Add Shrimp or Mahi 8.50 Add Grouper 10.50

DECK OUT YOUR DISH

Fries and Legendary Dill Dip 6

Onion Rings 8

Pineapple Colelaw 5

Calabacitas 5

House Salad 6

Caesar Salad 6

Fried Plantains 6



CHOWDER OR CHOWDA

Black Bean Soup

Black Bean - Onion - Garlic - Cumin Pico de Gallo - Sour Cream Bowl 9 / Cup 7

Grandma Lena's

New England Clam Chowda Clams - Potato - Onion - Celery Bacon - Cream - Thyme Bowl 10 / Cup 8

HIGH TIDE MAINS

Jambalaya 24

Shrimp - Andouille Sausage - Crawfish Peppers - Onions - Celery - Scallops Tomato - Rice

Florida Creole Pasta 20

Sautéed Vegetables - Blackening Seasoning Cream - Parmesan Cheese Blend - Fettuccine Garlic Butter Toast Add Chicken 7.50 Add Shrimp, Mahi or Cajun Seafood 8.50 Add Grouper 10.50

Seafood Mac and Cheese 29.50

Lobster - Scallops - Shrimp - Fontina Cheese Blend Cream - Parmesan Breadcrumbs - Garlic Butter Toast

Baked Parmesan Cod 20

Hand-Breaded Cod - Panko - Parmesan - Butter Roasted Cherry Tomato - Grilled Lemon - Lemon Aioli

Fish & Chips 22

Hand-Breaded Fried Cod - Landshark Lager Beer Batter - Remoulade - Lemon - Served with Wide Sliced Fries

TROPICAL TREATS

Piña Colada Cheesecake 9

Locally sourced from Mike's Pies, Tampa, FL

Key Lime Pie 9

Locally sourced from Mike's Pies, Tampa, FL



GUPPY MENU

All Kid's Meals include a Daiquiri Deck Frisbee! 12

Grouper Fingers

Mini Hot Dogs

Cheezy Quesadilla

Chicken Fingers

Mac and Cheese

Hamburger

Add cheese 2

Comes with a side of French Fries and Legendary Dill Dip or Grapes. Upgrade to Onion Rings or Fried Plantains for \$3 more.

Ages 12 and Under

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.

