

# DECK84

CASUAL WATERFRONT DINING

## FROZEN DRINKS float it how you want it for +3

**PIÑA COLADA** Don Q Cristal Rum, Pineapple, Coconut Cream 13

**STRAWBERRY DAIQUIRI** Don Q Cristal Rum, Fresh Strawberry 13

**MIAMI VICE** 1/2 Pina Colada & 1/2 Strawberry Daiquiri 13

**FROZEN MARGARITA** Jose Cuervo Silver Tequila, House-Made Sour 13 | **Gran Marnier floater** +3

**FROSÉ** Beringer Rosé, Strawberries, Sobieski Vodka 13

## DRAFT BEERS

Miller Lite	7	Islamorada,	
Yuengling	7	Sandbar Sunday*	8
Bud Light	7	Saltwater, Delray	
Blue Moon	8	Screamn' Reels Ipa*	8
Sailfish, Tag		Coastal Brewing,	
& Release Ale*	8	Cat 5 Key Lime Lager*	8
Stella Artois	8	Sierra Nevada,	
Sam Adams Seasonal	8	Hazy Little Thing*	8
Cigar City, Jai Alai Ipa*	8	Pacifico Lager	8
Funky Buddha, Floridian*	8	Veza Sur, Wynwood	
Funky Buddha,		Lulo Sour*	9
Hop Gun Ipa*	8		

## BOTTLE BEERS

Pabst Blue Ribbon		Amstel Light	7
16oz Can	6	Corona	7
Budweiser	6	Corona Light	7
Bud Light	6	Red Stripe	7
Miller Lite	6	Kona Longboard,	
Michelob Ultra	6	Island Lager	8
Coors Light	6	Modelo Especial	7
Lagunitas Ipa	7		

## MOCKTAILS

**DECK 'NOJITO'** muddled mint & lime, simple syrup, lemon, lime & grapefruit juices, club soda 8

**VIRGIN SANGRIA** cranberry & orange juices, ginger ale, fresh fruit 8

**TROPICAL PUNCH** Celsius Tropical Vibe, coconut puree, pineapple & lime juice 8

**VIRGIN MULE** lime juice, lemonade, simple syrup, ginger beer, mint 8

**DECK REFRESHER** mint, cucumber, lemon juice, agave, club soda 8

## SANGRIA

glass carafe  
**RED OR WHITE, FRESH FRUIT** 12 38

## SELTZERS & CIDERS

spike your seltzer with Bacardi Rum +3

Bacardi Superior, Pineapple, Limon, Coconut, or Lime

Highnoon (assorted flavors) 7

Whiteclaw Black Cherry 7

Whiteclaw Mango 7

Angry Orchard 7

## SIGNATURE BOAT DRINKS

**OFF THE DOCK** Deep Eddy Lemon Vodka, muddled fresh mint, muddled strawberries, soda 13

**DECK PUNCH** Bacardi Pineapple Fusion Rum, orange juice, pineapple juice, Grenadine, Bacardi Black Rum Floater 14

**BULLEIT OLD FASHIONED** Bulleit Bourbon, Angostura Bitters, orange, simple syrup, Amarena Cherry 15

**PINEAPPLE POOLBOY** 1800 Coconut Tequila, Agave, pineapple juice, cranberry, sour mix 13

**WHITE COSMO** Grey Goose La Poire Vodka, Cointreau, fresh lime, white cranberry 15

**BOURBON BEE** Stillhouse Bourbon, fresh lemon, honey 14

**LONDON MULE** Aviation Gin, muddled strawberry, fresh lime, ginger beer 13

**STRAWBERRY BASIL SMASH** Tito's Vodka, strawberries, basil leaf, simple syrup, house-made sour mix 13

**THE ORIGINAL RUM RUNNER** Bacardi Black Rum, banana liqueur, blackberry liqueur, pineapple juice, orange juice, Grenadine 14

**PEACH PASSION FRUIT MOJITO** Malibu Passion Fruit Rum, fresh lime, mint, peach puree, club soda 13

**DECK CRUSH** Ketel One Vodka, Triple Sec, orange juice, splash of Sierra Mist 13

**SEASIDE SPRITZ** Grey Whale Gin, Aperol, peach, fresh lemon, basil, club soda 14

**MANGO JALAPEÑO MARGARITA** Patron Silver Tequila, Haden Mango Liqueur, jalapeño, real mango puree, house-made sour mix, spicy rim 14

**CUCUMBER COOLER** Ketel One Botanical Cucumber & Mint, muddled cucumber, agave, fresh lime juice, soda 14

**PEACH PALMER** Skyy Peach Vodka, fresh lemon, ice tea 13

**SKINNY RITA** Don Julio Blanco Tequila, fresh lime juice, agave 14

## NON-ALCOHOLIC

**CELSIUS** assorted flavors 5 **SARATOGA WATER**  
**BOTTLED ROOT BEER** 5 (still or sparkling 1ltr) 8  
**GINGER BEER** 5

\*Florida Craft Beer

## STARTERS

### BAKED SPINACH & CHEESE DIP <sup>V</sup>

crispy tortilla chips, charred tomato salsa 17

### WHITE PIZZA FLATBREAD

parmesan crema, stone-fire pizza crust, applewood bacon, caramelized onions, roasted mushrooms, baby spinach, aged balsamic 19 | SUB: cauliflower cheese crust <sup>GF</sup> +3

### MARGHERITA FLATBREAD <sup>V</sup>

San Marzano sauce, mozzarella, basil, crushed red pepper, cherry tomato, sea salt 17

SUB: cauliflower cheese crust <sup>GF</sup> +3

### FRESH-MADE GUACAMOLE <sup>V</sup>

crispy tortilla chips, charred tomato salsa 16

### GENERAL TSO'S CAULIFLOWER <sup>V</sup>

lightly fried cauliflower, house teriyaki, gochuchang, toasted peanuts, sesame, furikake, scallions, cilantro 17

### SMOKED FISH DIP

assorted crackers, house-pickled vegetables 19

### BLACKENED CHICKEN WINGS (9)

cajun dry rub, garlic butter, buttermilk ranch 19

### (3) CHICKEN EMPANADAS

pulled chicken, sofrito & cheddar cheese in a crispy shell; poblano crema, chimichurri, cilantro, queso fresco 3 for 14 | 5 ea.

### SESAME CHICKEN LETTUCE WRAPS

house teriyaki, sesame ground chicken, shiitake mushrooms, bibb lettuce, scallion, spicy kimchi napa cabbage, basil & mint 19

### CRISPY CALAMARI & ZUCCHINI

banana pepper, house tartar sauce, marinara 19

### TROPICAL CEVICHE<sup>†</sup>

scallop, shrimp, mango-lime vinaigrette, pineapple salsa, cilantro, tortilla chips 20

## TACOS

### BAJA FISH

cilantro-lime coleslaw, house-pickled jalapeño, crema, charred tomato salsa 22

### BAJA SHRIMP

cilantro-lime coleslaw, house-pickled jalapeño, crema, charred tomato salsa 21

### BARBACOA BRISKET

slow-cooked quincey, pasture-raised prime brisket, adobo, street corn salsa, queso fresco, pickled onion, guacamole, cilantro 23

**CONSUMER ADVISORY:** Consuming raw or undercooked meats, poultry, seafood, shellfish or raw eggs, may increase the risk of food-borne illness in some people. 5/30/2023

## SOUPS & SALADS

### ROASTED TOMATO SOUP <sup>V</sup>

garlic croutons 9

### DECK 84 CHOPPED SALAD <sup>V</sup> <sup>GF</sup>

asiago cheese, green beans, cucumber, tomato, celery, carrots, chickpeas, corn, red wine vinaigrette 15

### CLASSIC CAESAR

romaine, shaved parmesan, focaccia croutons, house caesar dressing 13

### BIBB LETTUCE WEDGE <sup>GF</sup>

applewood bacon, tomato confit, danish bleu cheese, red onion, scallion, bleu cheese dressing 16

### SOUTHWEST CHICKEN SALAD

mango bbq chicken, charred corn, plum tomato, chopped lettuce, cheddar-jack cheese, red onion, seasoned black beans, avocado, crispy tortillas, chipotle ranch dressing 21

### COBB SALAD <sup>GF</sup>

romaine, cave aged blue cheese, grilled chicken, roma tomato, egg, applewood bacon, avocado, red wine vinaigrette 21

### CRISPY COCONUT CHICKEN

marinated arugula salad, corn-tomato relish, pickled onion, toasted coconut, mango-pineapple chutney, charred lemon 25

### BLACKENED SHRIMP CAESAR

bacon, avocado, tomatoes, house-made croutons, egg, parmesan, arugula & romaine, caesar dressing 27

ADD TO ANY SALAD: chicken 7 | shrimp 10 | salmon 13

## HANDHELDS

*served with french fries or creamy coleslaw*

### PRIME SPECIAL BLEND BURGER

lettuce, vine ripe tomato, challah bun 19

### PRIME DECK BURGER

special blend burger, lettuce, vine ripe tomato, fried egg, applewood bacon, American cheese, crispy onion, asiago aioli, challah bun 23

### CRISPY FISH SANDWICH

haddock, shredded lettuce, shaved onion, tartar sauce 23

### BBQ PULLED PORK SANDWICH

chipotle pulled pork, house-made bbq sauce, pineapple coleslaw, crispy onions, toasted challah bun 18

### SHRIMP SALAD ROLL

chilled, citrus-poached shrimp salad, bibb lettuce, celery, shallot, dill & parsley, charred lemon, toasted top-sliced brioche roll 21

### CRISPY CORNMEAL-CRUSTED CHICKEN

cornmeal fried chicken breast, cheddar cheese, caramelized onion & bacon jam, sliced pickles, carolina mustard, toasted pretzel bun 19

SANDWICH ADD-ONS: caramelized onion, fried egg 1; bacon, cheese, avocado, roasted mushroom 2

## LARGE PLATES

### PAN-ROASTED SALMON <sup>CF</sup>

lemon caper vinaigrette, green beans & shallots, cauliflower puree, fresh dill 32

### HAWAIIAN CHICKEN FRIED RICE <sup>CF</sup>

bacon, pineapple, chili-garlic, napa cabbage, broccolini, peas, carrots, sunny side egg, furikake, kimchi, scallions, spicy aioli 23

### BACON-WRAPPED MEATLOAF

beef & pork loaf, whipped red bliss potatoes, green beans & shallots, house bbq glaze, crispy onions 25

### SPINACH PESTO PASTA <sup>V</sup>

fusilli pasta, zucchini, tomato confit, roasted mushrooms, broccolini, peas, roasted garlic, almond 'gremolata' 23

### SNAPPER FRANCESE

saffron cous cous, sautéed summer squash & zucchini, charred lemon beurre blanc MP

### SHRIMP SKEWERS

marinated grilled shrimp, Mediterranean cous cous, mixed greens, pomegranate seeds, goat cheese, chickpeas, cucumber, basil aioli pomegranate molasses vinaigrette 25

### SWORDFISH A LA PLANCHA <sup>CF</sup>

citrus-soy marinade, black beans & rice, corn salsa, herb chimichurri MP

### LUMP CRAB CAKE(S)

mango coulis, banana pepper slaw, scallion, tartar sauce, charred lemon 20 | 38

### FISH & CHIPS

beer-battered atlantic cod, french fries, creamy coleslaw, house tartar sauce 27

## SIDES

SAUTEED SPINACH 8

GARLIC BROCCOLINI 9

GREEN BEANS & SHALLOTS 9

FRENCH FRIES 8

TRUFFLE FRIES 11

WHIPPED POTATOES 8

CREAMY COLESLAW 7

JASMINE RICE 8

EXECUTIVE CHEF: ADDAM ACTIS  
CHEF DE CUISINE: KATT DREYFUSS

 @CHEFSOFDECK84

<sup>CF</sup> GLUTEN-FRIENDLY <sup>V</sup> VEGETARIAN  
ASK YOUR SERVER FOR ADDITIONAL GF OPTIONS.

† Indicates raw seafood

## SUSHI

### SUSHI STARTERS

#### WAHOO TIRADITO <sup>†</sup>

aji amarillo, charred scallion oil, grilled lime, corn salsa, cilantro, crispy rice pearls 20

#### KRAB RANGOON NACHOS

wonton chips, krab salad, yuzu ginger crema, passion fruit sweet chili sauce, scallion, crispy garlic togarashi 16

### CLASSIC ROLLS

#### VEGGIE ROLL <sup>V</sup>

cucumber, avocado, pickled daikon, furikake 14

#### CALIFORNIA ROLL

krab, cucumber, avocado, sesame 16  
make it a rainbow roll +6

#### SPICY TUNA ROLL <sup>†</sup>

spicy tuna, cucumber, eel sauce, sesame 16

#### JB ROLL <sup>†</sup>

salmon, cream cheese, avocado, cucumber, soy gel, furikake 16

#### SHRIMP TEMPURA ROLL

shrimp tempura, cucumber, avocado, eel sauce, furikake, tempura crisps 18

### SIGNATURE ROLLS

#### DECK 84 ROLL <sup>†</sup>

spicy tuna, cucumber, cream cheese, avocado, spicy mayo, eel sauce, scallion, tobiko, furikake 22

#### CEVICHE ROLL <sup>†</sup>

shrimp salad, wahoo, krab, cucumber, furikake, pickled red onion, avocado, coconut leche de tigre, tajin, cilantro, basil, jalapeño, lime 26

#### HAWAIIAN ROLL <sup>†</sup>

tuna, cucumber, kimchi, pineapple salsa, toasted coconut, coconut lime mayo, scallion 22

### RICE BOWLS

#### CUCUMBER KIMCHI BOWL <sup>V</sup>

chili garlic cucumbers, kimchi, pickled bean sprouts & ginger, seaweed salad, coconut sticky rice, sesame tajin, mint, dill, wasabi tobiko, crispy shallot 17

#### TUNA POKE <sup>†</sup>

diced tuna, passionfruit miso vinaigrette, pickled bean sprouts, coconut sticky rice, soy gel, scallion, crispy ginger, crispy shallot, furikake 26

## SUSHI SIDES

#### MISO PICKLES <sup>V</sup>

cucumber, napa cabbage, onion, carrot, miso, bean sprouts, togarashi, grilled lime 8

#### COCONUT STICKY RICE <sup>V</sup> 6

#### SEAWEED SALAD <sup>V</sup> 7



# HAPPY HOUR

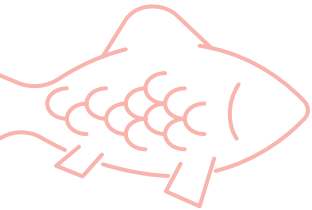
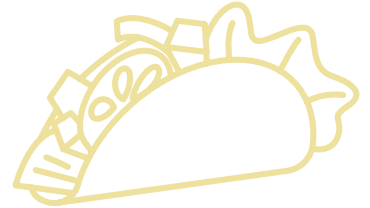
MONDAY-FRIDAY, 12:00-6:00 PM

Enjoy WINE-BY-THE-GLASS SPECIALS + \$5 BEERS and 1/2 OFF SPIRITS  
at the bar & high tops only

# TACO TUESDAY

2 TACOS \$15 | 3 TACOS \$19 | AFTER 5:00 PM

TACO PLATE + RICE & BEANS + HOUSE MARGARITA, select draft beer or soda.



# COOK YOUR CATCH

Bring your freshly caught (and filleted) fish into Deck 84 any day of the week and our chef will cook it for you! Choice of grilled or blackened preparation + choice of two sides; \$20/person

# LIVE MUSIC

SATURDAY & SUNDAY—2:00-5:30 PM—LIVE, LOCAL BANDS  
ON OUR OUTDOOR PATIO | Visit [Deck84.com/events](http://Deck84.com/events) for band calendar



# WEEKEND BRUNCH

SATURDAY & SUNDAY UNTIL 2:00 PM—BRUNCH SPECIALTIES  
+ \$25 MIMOSA BUCKET



# WINE WEDNESDAY

1/2 OFF ANY WINE BY THE BOTTLE with an entree purchase (excluding champagne).  
FREE BOTTLE OF HOUSE WINE with 2 entree purchases between 4-6pm.

Find more promotions  
& event details by  
scanning the QR code:



Text **DECK84** to **52236** to receive VIP deals & alerts.

840 EAST ATLANTIC AVE., DELRAY BEACH, FL 33483 | P. 561.665.8484



By boat.



By bike



On foot.

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5/30/2023