



@the Deck

Lunch Menu

Raw Bar

served with Champagne Mignonette, Cocktail Sauce & Pickled Pepper Relish *af* *mkt*

Oysters (Westerly, RI) *Littlenecks* (Rhode Island)

Small Plates

Colossal Shrimp Cocktail

Lemon Poached U-10 Shrimp with Cocktail Sauce *af* \$3.75 each

Tuna Sashimi

Seared Rare Yellowfin Tuna with Sesame Wakame & Wasabi Aioli 13

Seared Jumbo Scallops

Seared Scallops with Sesame Wakame & Wasabi Aioli 14

Sandwiches

Sandwiches come with House Cut Fries unless otherwise stated

Newport Style Lobster Roll

*Chilled Lobster Claw Salad mixed with Aioli inside
a toasted New England Style Bun* *mkt*

Deck Burger

*Flame Grilled Burger with Black Forest Ham, Pepperjack & BBQ Sauce
on a Brioche Bun* 13 *Bacon Add \$1.75*

Cheese Burger

Flame Grilled Burger with American Cheese 12 *Bacon Add \$1.75*

Swordfish Sandwich

Grilled Native Swordfish with Remoulade Tartar Sauce on Brioche Bun 17

BLT Sandwich

Crispy Bacon, Ripe Tomato Slices, Iceberg Lettuce & Aioli in Brioche Bun 11

Chicken BLT Wrap

*Chopped Grilled Chicken Tenderloin with Crispy Bacon, Tomato, Iceberg Lettuce,
Basil Pesto & Aioli in a Tortilla Wrap* 13

Pulled Pork

Pulled House Smoked Piggy & Pickles on Brioche Bun 13

Lunch Entrées

Chef Matt's Mussels

*Simply put, the best mussels dish you will ever have,
Chef Matt's sautés the seasonally best mussels available with Spanish Chorizo,
Shallots, Garlic, Beer, Light Cream & Pesto, served with grilled French Bread 19*

Steak Frites

*Grilled 8oz Hangar Steak with Bordelaise Sauce,
House Fries and Aioli Sauce 25*

Clam Bowl

*Steamed Native Soft Shell Clams, Mussels & Littleneck Clams with
Portuguese Chouriço, Corn on the Cob & Drawn Butter *gf* mkt*

Native Steamed Lobster

*Steamed One Pound Native Lobster Served with Drawn Butter,
Portuguese Chouriço & Corn on the Cob *gf* mkt*

Big Bowl Lobster & Clam

*Steamed One Pound Native Lobster,
Steamed Native Soft Shell Clams, Mussels & Littleneck Clams with
Drawn Butter, Portuguese Chouriço & Corn on the Cob *gf* mkt*

Salads

You may add to any salad...

<i>Grilled Chickens Tenderloins (2 per order) \$5</i>	<i>Chilled Shrimp \$3.75 each</i>
<i>Lobster Salad (6 ounces) \$17</i>	<i>Grilled Steak (8 ounces) \$14</i>
<i>Seared Tuna (5 ounces) \$14</i>	<i>Seared U-10 Scallops mkt size \$14</i>

Caesar Salad

*Grilled Chicken Tenderloins atop Romaine Heart Salad with
Fresh Caesar Dressing & Homemade Croutons 14*

The Wedge

*A Crisp Wedge of Iceberg Lettuce with Blue Cheese Dressing, Bacon,
Crumbled Blue Cheese & Diced Tomato *gf* 13*