



267-803-1999  
THEDECKHHP.COM

## Soup

Chilled  
Sparkling Coconut Carrot  
\$2.99

## Deck Dips

All Deck Dips are served with your choice of Pumpernickel bread or fresh corn chips

**CHILLED SPINACH ARTICHOKE . . . . . \$8.99**  
Fresh baby spinach blended with sour cream, tomato & basil.

**SWEET SHERRY CRAB QUESO . . . . . \$8.99**  
Jumbo lump crabmeat, sautéed with roasted peppers, salsa and blended with a sherry monterey jack cheese sauce.

**BUFFALO CHICKEN . . \$8.99**  
Spicy pulled chicken with cream cheese and scallions and topped with gorgonzola cheese.

### Choose your sauce:

- Raspberry Apple Cider
- Asian Sesame
- Honey Ginger
- Honey Dijon
- Maple Chipotle
- Chili BBQ
- Buffalo
- Garlic & Herb
- Honey Ranch

# A Taste of Summer MENU

## Starters

**CHICKEN FINGERS . . . . . \$8.99**  
Boneless chicken breast hand breaded in our special blend of seasoning, lightly fried and served with your choice of dipping sauce.

**SCAMP-A-TIZER . . . . . \$10.99**  
Jumbo shrimp sautéed with garlic white wine served with grilled pumpernickel bread.

**LOUISIANA SHRIMP . . . \$11.99**  
Seared Cajun shrimp tossed in our own spicy Louisiana BBQ sauce.

**YUENGLING SHRIMP . . . \$8.99**  
Crunchy beer-battered shrimp tossed in your favorite sauce.

**SHRIMP SAMPLER . . . . \$12.99**  
All your favorite shrimp wrapped up together: Scampi, Beer Battered and Louisiana style.

**MOZZARELLA STICKS . \$7.99**  
Breaded Italian style with zesty marinara sauce.

**HARBOR CLAMS . . . . . \$12.99**  
A dozen littleneck clams, sautéed with spinach, roasted peppers, garlic and fresh herbs with your choice of red or white.

**NACHOS . . . . . \$7.99**  
Homemade nacho chips topped with tomato lime salsa, jalapenos, green peppers, smothered in cheddar and monterey jack cheeses and topped with sour cream.

**QUESADILLAS . . . . . \$7.99**  
Soft tortilla stuffed with blended cheeses, tomato lime salsa and served with a side of sour cream.  
**Add Chicken \$9.99**  
**Add Steak \$10.99**

**RANCHERO FRIES . . . . . \$5.99**  
Shoestring fries tossed in our own Cajun ranch bay seasoning and served with a side of monterey jack cheese.

**PLAIN OLE FRIES . . . . . \$2.99**

**ONION RINGS . . . . . \$4.99**  
Lightly fried and breaded onion rings served with honey Dijon peppercorn sauce.

**WINGS . . . . . \$8.99**  
Your choice of bone-in or boneless wings, fried golden brown and tossed in your choice of sauce.

**CRAB RAGOONS . . . . . \$6.99**  
Fresh wontons stuffed with crabmeat, sweet cream cheese, lightly fried and served with an apple cider raspberry sauce.

**Great for Sharing!**

# Signature Sandwiches

Served with lettuce, tomato, pickles and fries

**CRAB CAKE** ..... \$11.99  
Pan-seared on a grilled roll with tomato basil pesto.

**ITALIAN CHICKEN CUTLET** ..... \$8.99  
Italian seasoned breaded chicken breast topped with spinach, roasted peppers and provolone cheese and served on a long roll with tomato basil pesto sauce.

**CHICKEN PARM** ..... \$8.99  
Breaded chicken breast, topped in a zesty marinara sauce with mozzarella cheese and served on a grilled Brioche roll.

**OUR FAMOUS PHILLY CHEESESTEAK** .. \$7.99  
Grilled finely chopped sirloin or marinated chicken on a Philly roll with your choice of American cheese or Whiz.

Add sautéed mushrooms or onions for \$.50 ea.

**COCONUT MAHI-MAHI** ..... \$10.99  
Coconut encrusted Mahi-Mahi pan-seared, topped with pineapple salsa and served on a grilled Brioche roll with remoulade sauce.

**CHEESEBURGER** ..... \$7.99  
Topped with creamy cheddar cheese.

**MARINATED CHICKEN BREAST** ..... \$8.99  
Topped with bacon and creamy cheddar cheese.

# Grillers

Certified Angus Beef  
OR

Marinated Chicken Breast.

All grillers are served with lettuce, tomato, pickles & fries

**SANTA FE** ..... \$9.99  
Ranch Cajun seasoned with bacon, monterey jack cheese and honey chipotle ranch sauce.

**GODFATHER** ..... \$9.99  
Spinach, roasted peppers, tomatoes and provolone cheese topped with tomato basil pesto.

**SMOKEHOUSE** ..... \$9.99  
Chili BBQ, cheddar cheese, onion rings and bacon.

**MARSALA** ..... \$9.99  
Marsala mushroom demi-glaze & provolone cheese.

# Entrees

All Entrees served with house salad,  
potato and vegetable du jour

**ASIAN CHICKEN FAJITA** ..... \$14.99  
Seared marinated honey chicken breast with bell peppers, onions, baby corn and served with cheddar cheese, flour tortilla, salsa & sour cream.  
**Add Steak \$15.99 Add Shrimp \$16.99**

**CRAB CAKE PLATTER** ..... \$21.99  
Two Jumbo lump crab cakes lightly seasoned, pan-seared and served over sweet pineapple chili salsa.

**COCONUT ENCRUSTED MAHI-MAHI** ... \$19.99  
Topped with Malibu seared shrimp with pineapple rum cream sauce.

**HARBOR POINTE CHICKEN** ..... \$16.99  
Pan-seared chicken breast sautéed with spinach, roasted peppers and tomatoes in a marsala balsamic mushroom demi-glaze.

**CHICKEN DEL MAR** ..... \$19.99  
Pan-seared chicken breast sautéed with shrimp, lump crabmeat, tomatoes in a sauce of white wine, tomato & garlic over angel hair pasta.

**BLACKENED SHRIMP POMPADORE** ... \$18.99  
Cajun seared shrimp sautéed with tomato and basil, served in a sherry tomato cream sauce and over angel hair pasta.

**NEW YORK STRIP STEAK MARSALA** .. \$21.99  
Certified center cut, seasoned, grilled and topped with a mushroom marsala demi-glaze.

**CREOLE STRIP AND SHRIMP COMBO** . \$22.99  
Cajun seared strip steak with blackened shrimp and topped with a Creole tomato cream sauce.

**STRIP PORTO** ..... \$23.99  
Strip steak seasoned and grilled, topped with creamy crab imperial, tomato, basil and sherry pepper cream sauce.

Service charge of 20% added to check for parties of 8 or more.