



THE DECK AT 560
BAR & RESTAURANT

- SMALL BITES -

crispy calamari

*lightly breaded squid tentacles and rings / sweetie peppers /
shaved parmesan / pomodoro sauce / charred lemon*

20

crab cake *DF*

blue crab / mango chili puree / baby arugula / lemon

26

whipped feta *v*

roasted baby heirloom tomato / oregano / olive oil / cracked pepper / grilled bread

18

charcuterie & artisan cheese board

*daily selection of 2 meats and 2 cheeses /
cornichon / marcona almonds / fig jam / grained mustard / crackers*

27

spicy ahi tuna tostada *DF*

*crispy wonton chips / mango / cucumber / sriracha aioli / scallion /
avocado / jalapeno / cilantro / sesame seeds / cusabi crema*

24

soup of the day

14

- SALADS -

chicken +8 / shrimp +10 / salmon +14 / grouper +21 / steak +21

mixed greens *VG, GF*

baby heirloom tomatoes / red onion / carrot / cucumber / choice of dressing

14

caesar *v*

sweet gem lettuce / shaved parmesan / caesar dressing / multigrain crouton

16

quinoa bowl *v, GF*

*tri-colored quinoa / baby heirloom tomatoes / cucumber /
baby arugula / avocado / roasted chickpeas / pickled shallot / mint / dill garlic yogurt*

18

- HANDHELDS -

served with choice of: french fries / rosemary kettle chips / warm tortilla chips / fruit cup
**gluten free bread available upon request*

double deck smash burger

twin beef patties / onion / lettuce / tomato / choice of cheese / burger sauce / brioche bun

**plant based beyond burger available upon request*

24

grilled chicken sandwich

cherrywood smoked bacon / lettuce / tomato / avocado / sharp cheddar / roasted garlic aioli / sourdough bread

21

the deck grouper

*choice of: grilled / blackened / fried
fennel apple slaw / tomato / spicy remoulade / brioche bun*

32.





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- FLATBREADS -

mediterranean *v*

*spinach / sundried tomato / fire roasted pepper / kalamata olive /
caramelized onion / mozzarella / feta / balsamic reduction*

19

argentinian beef

carne asada / chimichurri / mozzarella / roasted red peppers / pickled shallots / arugula

24

margarita *v*

stracciatella / baby heirloom tomatoes / basil pesto

18

- ENTREES -

shrimp rustica

gulf shrimp / vodka cream / basil / pancetta / garganelli pasta

36

parmesan chicken

*joyce farm heritage bred free range chicken /
sun dried tomato cream / baby spinach / ballerine pasta*

32

snapper *DF*

lobster cream / sweet corn risotto

45

carne asada *DF*

10oz skirt steak / chimichurri / blistered sweet peppers

52

risotto primavera *VG, GF*

arborio rice / sundried tomato / spinach / squash / almonds / crispy chickpeas

30

- THE MARKET -

based on availability

black grouper, locally sourced from the gulf	40
salmon, faroe island	33
filet mignon, 8oz	54
snapper, locally sourced from the gulf	42
fresh catch	mp

- SIDES -

bordelaise	4	bearnaise GF	4
chimichurri VG, GF	4	au poivre GF	4
house salad VG, GF	8	ceasar salad V	8
garlic chive mashed potatoes GF	10	garlic honey glazed carrots V, GF, DF	10
french fries VG	8	crispy brussel sprouts V	12
parmesan truffle fries VG	10	<i>candied pecans / piment d'espelette / caramel</i>	

V = VEGETARIAN

VG = VEGAN

GF = GLUTEN FREE

DF = DAIRY FREE

*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. Please alert your server to any food allergies that you may have.

