

THE DECK

SEAGRILL & BAR

Dining Menu

STARTERS

JUMBO FRIED SHRIMP	half dozen or 1 dozen, southern coleslaw, red pepper sauce, lava sauce	26 47
OYSTER ROCKEFELLER	half dozen or 1 dozen, creamed spinach, applewood bacon, provencal breadcrumbs	15 28
BUTTERMILK FRIED CALAMARI	calamari rings and tentacles, banana peppers, spicy remoulade	15
FRIED LOCAL SELECT OYSTERS	southern coleslaw, red pepper sauce, lava sauce	14
APPLEWOOD SMOKED CHICKEN WINGS	half dozen, carrots, celery batons, choice of ranch or blue cheese finish them your way, buffalo, sweet bbq, old bay parmesan scented	15
ROASTED RED PEPPER HUMMUS	baby carrots, celery batons, cucumber chips, artichokes, kalamata olives, feta, grilled pita	15
OUR "FAMOUS" CAROLINA HUSHPUPIES	honey butter	6

SOUPS & SALADS

SHE CRAB SOUP	chesapeake blue crab, shaved scallions	12
BABY GREENS SALAD V	baby heirloom tomatoes, sliced cucumbers, shaved carrot, sunflower seeds, garlic herb croutons, apple cider vinaigrette	9
CLASSIC CAESAR SALAD	chopped romaine, garlic herb croutons, parmesan cheese, baby heirloom tomatoes, caesar dressing	11
GREEK SPINACH SALAD V	baby spinach, chopped romaine, kalamata olives, baby heirloom tomatoes, sliced cucumbers, banana peppers, red onion, feta cheese, grilled pita, balsamic vinaigrette	13
OCEANSIDE COBB SALAD GF	spring mix, chopped romaine, applewood bacon, baby heirloom tomatoes, hard-boiled egg, avocado, blue cheese crumbles, blue cheese dressing	14

TOPPERS

grilled chicken breast +12, grilled shrimp +12,
*7oz grilled atlantic salmon filet +15, crab cake +18

COASTAL SEAFOOD BOILS

All steam pots are served with corn on the cobb, kielbasa, and baby red potatoes.
Served with cocktail sauce, drawn butter, and lemon.

"THE DECK" SIGNATURE SHELLFISH BOIL **GF 59**
½ lb steamed shrimp, 1 dozen middle neck clams, 1 dozen PEI mussels, 1 lb snow crab legs

NEPTUNE'S BOUNTY BOIL **GF 89**
½ lb steamed shrimp, 1 dozen middle neck clams,
1 dozen PEI mussels, 1 lb lobster, ½ lb snow crab legs

STEAMERS

JUMBO STEAMED SHRIMP GF	1 lb, old bay, drawn butter, cocktail sauce	24
ALASKAN SNOW CRAB GF	1 lb, old bay, drawn butter, cocktail sauce	35
EASTERN SHORE MIDDLE NECK CLAM BUCKET GF	1 dozen, drawn butter, cocktail sauce	15
STEAMED MUSSELS	½ lb, white wine, garlic, fresh basil, tomatoes, rustic dipping bread	16

COASTAL VIRGINIA BIG PLATES & PLATTERS

All items are served with roasted red potatoes, summer succotash,
and a basket of our famous carolina hushpuppies.

CHESAPEAKE BACKFIN CRAB CAKES	2 crab cakes, broiled or fried, spicy remoulade	37
*BROILED "THE LONGLINER" SEAFOOD PLATTER	oyster rockefeller, salmon, shrimp, crabcake	39
FRIED "BEACHCOMBER" SEAFOOD PLATTER	flounder, shrimp, oysters rockefeller, crab cake, hushpuppies, cocktail sauce, spicy remoulade	44
JUMBO FRIED FLOUNDER PLATTER	hushpuppies, cocktail sauce, spicy remoulade	22
CRAB STUFFED FLOUNDER	fresh jumbo flounder, backfin crab stuffing	34
PESTO GRILLED CHICKEN BREAST "CAPRESE" GF	marinated & grilled chicken breast, local tomatoes, fresh mozzarella, basil pesto	19

DOCK TO TABLE FRESH CATCH

All items are served with roasted red potatoes, summer succotash,
and a basket of our famous carolina hushpuppies.

*ATLANTIC SALMON, MAHI MAHI OR YELLOWFIN TUNA **28**
blackened, bronzed, grilled, or broiled

HANDHELDS

choice of boardwalk fries, southern coleslaw, or carolina hushpuppies

COASTAL CRAB CAKE SANDWICH	lump crabmeat, lettuce, tomato, pickle, spicy remoulade, brioche bun	23
*ALL-AMERICAN BURGER	7oz angus burger, lettuce, tomato, onion, pickle, brioche bun, choice of american, swiss, or cheddar	15
GRILLED CHICKEN CAESAR WRAP	mojo grilled chicken breast, chopped romaine, parmesan cheese, caesar dressing	13
MAINE LOBSTER ROLL	fresh lobster, tarragon lemon aioli, pickle, toasted brioche bun	22
MID-ATLANTIC FLOUNDER SANDWICH	pilsner-fried or broiled flounder, lettuce, tomato, pickle, spicy remoulade, brioche bun	16
GRILLED MAHI MAHI SANDWICH	grilled or blackened, lettuce, tomato, pickle, spicy remoulade	18
PESTO GRILLED CHICKEN BREAST "CAPRESE"	marinated & grilled chicken breast, basil pesto garden tomato, fresh mozzarella, brioche bun	13

SIDES

Boardwalk French Fries V	5	Our "Famous" Carolina Hushpuppies V	6
Southern Coleslaw V,GF	4	Giant Broccoli and Cheese Sauce V,GF	10
Baby Red Bliss Potatoes V,GF	4	Summer Succotash V,GF	6

DESSERTS

MOLTEN CHOCOLATE CAKE V	chocolate sauce, vanilla ice cream, whipped cream	11
KEY LIME PIE V	berry coulis, whipped cream	11

KIDS' MENU

choice of boardwalk fries or steamed broccoli

CHICKEN TENDERS	10	MAC-N-CHEESE	10
CRISP FRIED FISH FINGERS	10	KID'S PASTA	10
BURGER OR CHEESEBURGER	10	served with butter or tomato sauce	

V=Vegetarian, **GF** = Gluten Free Please advise your server of any food allergies.

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Although items are listed as gluten free, they are made in a kitchen that contains gluten. | *20% Gratuity is added to all parties of 6 or more. All parties of 10 or more will receive one check at completion of meal to ensure quality and timely service for our guests. Please note this is a non-smoking property. Revised 4/18/2024.

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