

# THE DECK

SEAGRILL & BAR

*Dining Menu*

## SNACKS & STARTERS

<b>JUMBO FRIED SHRIMP APPETIZER</b>	half dozen, southern coleslaw, red pepper sauce, lava sauce	<b>28</b>
<b>OYSTER ROCKEFELLER</b>	half dozen, creamed spinach, applewood bacon, provencal breadcrumbs	<b>18</b>
<b>BUTTERMILK FRIED CALAMARI</b>	calamari rings and tentacles, banana peppers, spicy remoulade	<b>18</b>
<b>CRISPY JUMBO BONE-IN CHICKEN WINGS</b>	6 each, crispy fried, served with celery and carrot sticks, choice of glaze: bbq, buffalo, old bay parmesan, choice of sauce: ranch or blue cheese	<b>17</b>
<b>ROASTED RED PEPPER HUMMUS</b> ✓	baby carrots, celery batons, cucumber chips, artichokes, kalamata olives, feta, grilled pita	<b>17</b>
<b>OUR "FAMOUS" CAROLINA HUSHPUPIES</b> ✓	honey butter	<b>7</b>
<b>TUNA POKE NACHOS</b>	chili soy marinated tuna, wonton chips, lava sauce, baby heirloom tomatoes, scallions, radish, jalapeño, sesame seeds	<b>19</b>
<b>WARM PIMENTO CHEESE DIP</b> ✓	grilled pita, *add crab +8	<b>12</b>
<b>LOADED BOARDWALK FRIES</b>	old bay parmesan scented, applewood bacon, chopped herbs, cheese sauce, ranch, *add crab +8	<b>13</b>
<b>SHE CRAB SOUP</b>	chesapeake blue crab, shaved scallions	<b>14</b>

## SALADS

<b>BABY GREENS SALAD</b> ✓	small or large portion, baby heirloom tomatoes, sliced cucumbers, radish, sunflower seeds, garlic herb croutons, apple cider vinaigrette	<b>7   11</b>
<b>CLASSIC CAESAR SALAD</b>	small or large portion, chopped romaine, garlic herb croutons, parmesan cheese, baby heirloom tomatoes, caesar dressing	<b>8   12</b>
<b>GREEK SALAD</b> ✓	spring mix, chopped romaine, kalamata olives, baby heirloom tomatoes, sliced cucumbers, banana peppers, red onion, feta cheese, grilled pita, balsamic vinaigrette	<b>14</b>
<b>TOPPERS</b>	grilled chicken breast +8, grilled shrimp +14, fried shrimp +14, crab cake +18, fried calamari +10, grilled atlantic salmon filet +15	

## COASTAL SEAFOOD BOIL

*Served with cocktail sauce, drawn butter, and lemon.*

**"THE DECK" SIGNATURE SHELLFISH BOIL** GF 54  
 ½ lb steamed shrimp, 1 dozen middle neck clams, ½ lb snow crab legs, corn on the cob, kielbasa sausage, baby red bliss potatoes

## STEAMERS

*Served with old bay, drawn butter, and cocktail sauce.*

<b>JUMBO STEAMED SHRIMP</b> GF	½ lb or 1 lb	<b>18   34</b>
<b>ALASKAN SNOW CRAB</b> GF	½ lb or 1 lb	<b>24   42</b>
<b>EASTERN SHORE MIDDLE NECK CLAM BUCKET</b> GF	1 dozen	<b>18</b>

## COASTAL VIRGINIA BIG PLATES & PLATTERS

*Served with chef's seasonal vegetable selection, roasted potatoes, and 2 hushpuppies.*

<b>JUMBO FRIED SHRIMP ENTRÉE</b>	1 dozen fried shrimp, coleslaw, red pepper sauce, lava sauce	<b>49</b>
<b>CHESAPEAKE BACKFIN CRAB CAKES</b>	2 crab cakes, broiled or fried, spicy remoulade	<b>45</b>
<b>*BROILED "THE LONGLINER" SEAFOOD PLATTER</b>	oyster rockefeller, salmon, shrimp, crab cake, cocktail sauce, spicy remoulade	<b>42</b>
<b>FRIED "BEACHCOMBER" SEAFOOD PLATTER</b>	chesapeake blue catfish, oyster rockefeller, shrimp, crab cake, cocktail sauce, spicy remoulade	<b>44</b>
<b>CRISP FRIED CHESAPEAKE BLUE CATFISH</b>	cocktail sauce, spicy remoulade	<b>28</b>
<b>CARIBBEAN JERKED CHICKEN</b> GF	jerk spiced grilled chicken	<b>24</b>

## DOCK TO TABLE FRESH CATCH

*Served with chef's seasonal vegetable selection, roasted potatoes, and 2 hushpuppies.*

**\*CHEF'S FRESH CATCH**  
 salmon, mahi, catfish  
 blackened, bronzed, grilled, or broiled

## HANDHELDS

*Choice of french fries, southern coleslaw, or carolina hushpuppies.  
 Substitute for small house or caesar salad +1.50*

<b>COASTAL CRAB CAKE SANDWICH</b>	lump crabmeat, lettuce, tomato, pickle, spicy remoulade, brioche bun	<b>26</b>
<b>*ALL-AMERICAN BURGER</b>	7oz angus burger, lettuce, tomato, onion, pickle, brioche bun, choice of american, swiss, or cheddar	<b>18</b>
<b>GRILLED CHICKEN CAESAR WRAP</b>	mojo grilled chicken breast, chopped romaine, parmesan cheese, caesar dressing, whole wheat tortilla	<b>16</b>
<b>SHRIMP &amp; LOBSTER ROLL</b>	fresh lobster and shrimp salad, lettuce, tomato, tarragon aioli, pickle, toasted brioche bun	<b>27</b>
<b>*CHEF'S FRESH CATCH SANDWICH</b>	choice of grilled, blackened, or bronzed, lettuce, tomato, pickle, spicy remoulade, brioche bun	<b>MP</b>
<b>CARIBBEAN JERKED CHICKEN SANDWICH</b>	jerk spiced grilled chicken, lettuce, tomato, pickle, jerked aioli, brioche bun	<b>17</b>
<b>ROCKFISH "RACHEL" SANDWICH</b>	crispy rockfish, coleslaw, swiss cheese, spicy remoulade, griddled marble rye bread	<b>17</b>

## SIDES

French Fries ✓	<b>5</b>	Roasted Red Bliss Potatoes ✓,GF	<b>4</b>
Southern Coleslaw ✓,GF	<b>4</b>	Chef's Seasonal Vegetable Selection ✓,GF	<b>5</b>

## KIDS' MENU

*Served with choice of french fries or chef's seasonal vegetables selection.*

<b>CHICKEN TENDERS</b>	<b>12</b>	<b>MAC-N-CHEESE</b>	<b>12</b>
<b>BURGER OR CHEESEBURGER</b>	<b>12</b>	<b>KID'S PASTA</b>	<b>12</b>
<b>CRISP FRIED FISH FINGERS</b>	<b>12</b>	served with butter or tomato sauce	



*Scream-worthy*  
**ICE CREAM & COFFEE!**

Be sure to visit We Scream for a variety of ice cream flavors, homemade waffle cones, shakes, sundaes, and more. A full offering of Starbucks Coffee and coffee related beverages are available too!

**LOCATED IN THE MARRIOTT LOBBY**

✓=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. | \*For parties of 6 or more, a standard 20% tip has been applied for your convenience. You may add an additional tip or adjust at your discretion. All parties of 10 or more will receive one check at completion of the meal to ensure quality and timely service for our guests. Please note this is a non-smoking property.

# THE DECK

SEAGRILL & BAR

*Libations*

## CRUSHES

*A refreshing Virginia Beach staple.*

<b>THE DECK'S SIGNATURE ORANGE CRUSH</b>	orange vodka, hand-pressed orange juice, lemon-lime soda, triple sec	13
<b>CREAMSICLE CRUSH</b>	vanilla bean-infused vodka, hand-pressed orange juice, lemon-lime soda, triple sec	14
<b>TEXAS GRAPEFRUIT CRUSH</b>	texas grapefruit vodka, hand-pressed grapefruit juice, lemon-lime soda, triple sec	14



## TARNISHED TRUTH SIGNATURE COCKTAILS

*All cocktails featuring spirits from Tarnished Truth Distillery here at The Historic Cavalier Hotel.*

<b>LAVENDER LEMON DROP</b>	ava vodka, lavender syrup, lemon juice, lemon sugar rim	16
<b>CAVALIER SODA</b>	ava vodka, lemon juice, cane sugar, soda, mint, cucumber	16
<b>MOSCOW MULE</b>	ava vodka, ginger beer, fresh lime juice	16
<b>RYE BOURBON MULE</b>	tarnished truth 3 year high rye, ginger beer, lime juice	25



**TARNISHED TRUTH**  
DISTILLING COMPANY

### DISTILLERY TOURS & TASTINGS

Experience the Nation's first in-hotel distillery at The Historic Cavalier Hotel! Visit our on-site distillery for a tour and tasting of our award-winning spirits.



SCAN THE QR CODE TO BOOK A TOUR OR VISIT TARNISHEDTRUTH.COM

## THE DECK'S SIGNATURE COCKTAILS

<b>MAITAI 15</b>	bacardi superior, orange curaçao, fresh lime juice, pineapple, orgeat, grenadine, angostura bitters
<b>CHI CHI 14</b>	smirnoff, pineapple, coconut, fresh lime juice, sea salt
<b>CLASSIC MOJITO 15</b>	bacardi superior, fresh lime juice, cane sugar, fresh mint leaves, club soda
<b>STRAWBERRY LEMON MOJITO 16</b>	bacardi superior, strawberry, muddled mint, hand-pressed lime juice, cane sugar
<b>KEY LIME MOJITO 16</b>	bacardi superior, key lime juice, simple syrup, muddled mint, club soda
<b>CAVALIER APEROL SPRITZ 16</b>	aperol, strawberry, lillet blanc, sparkling brut, club soda
<b>CLASSIC MARGARITA 15</b>	100% agave tequila, fresh lime juice, agave, orange curaçao
<b>SMOKE &amp; SPICE MARGARITA 16</b>	reposado tequila, mezcal, fresh lime juice, cointreau, agave, smoked chili bitters

## FROZEN DRINKS

*Add a .5 oz. floater of 151, myers dark rum, cherry liqueur, or malibu +2*

<b>FROSÉ ALL DAY</b>	frozen rosé wine, grapefruit vodka, ginger juice	15
<b>CAVALIER COLADA</b>	spiced rum, aperol, passionfruit, coconut, pineapple juice	14
<b>VB VICE</b>	frozen strawberry daiquiri and piña colada swirled	13
<b>STRAWBERRY DAIQUIRI</b>	white rum	12
<b>PIÑA COLADA</b>	white rum	12
<b>SPECIALTY FROZEN COCKTAIL</b>	rotating special	

## NON-ALCOHOLIC BEVERAGES

<b>VIRGIN DAIQUIRI OR PIÑA COLADA</b>	9	<b>ICED TEA</b>	4
<b>HEINEKEN O.O, N/A</b>	8	<b>JUICES</b>	4
<b>FOUNTAIN BEVERAGES</b>	4	orange, cranberry, pineapple	

## DRAFT

<b>MICHELOB ULTRA</b>	9	<b>SAM'S SUMMER ALE</b>	10
<b>YUENGLING</b>	9	<b>WAPATOO LIE TROPICAL IPA,</b>	11
<b>STELLA ARTOIS</b>	10	Commonwealth Brewing (VA)	
<b>BLUE MOON</b>	10		

## CANNED BEER & CIDERS

<b>MILLER LITE</b>	9	<b>ASSATEAGUE IPA,</b>	12
<b>BUDWEISER</b>	9	Cape Charles Brewing (VA)	
<b>COORS LIGHT</b>	9	<b>TRULY WILD BERRY</b>	9
<b>CORONA</b>	11	<b>ANGRY ORCHARD</b>	11
<b>HEINEKEN</b>	11		



## COASTAL COCKTAILS

**TARNISHED TRUTH CANNED COASTAL COCKTAILS\* 11**  
vodka orange crush, whiskey lemonade, vodka cucumber collins, gin blackberry bramble, seasonal selections

*Flavors subject to availability.*

## WINES

<b>SPARKLING</b>	antonio facchin	prosecco	veneto, it	13
	antoine simoneau	sparkling rosé brut	touraine, fr	14
<b>WHITES</b>	collina san ponzio "roero arneis"	arneis	roero, it	14
	fernanda cappello	pinot grigio	friuli, it	14
	paris-simoneau "les georges"	sauvignon blanc	touraine, fr	15
	darms lane "fortune 1621"	chardonnay	napa valley, ca	17
<b>ROSÉ</b>	chateau d' esclans the beach	grenache/cinsault	côtes de provence, fr	15
	chateau d'esclans, 'whispering angel'	grenache/cinsault	côtes de provence, fr	16
<b>REDS</b>	huteau boulanger (served chilled)	gamay	loire valley, fr	16
	knuttel sebastian's "infinite limits"	cabernet sauvignon	sonoma county, ca	18
	phelps creek le petite	pinot noir	willamette valley, or	17

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