

by Chef  
Joseph Bonarita



The Deck

ISLAND GARDENS

**CAVIAR SERVICE** \$150 | \$225

**CHARCUTERIE & CHEESE SELECTION** \$35  
served with homemade za'atar flatbread

## APPETIZERS

**ORA KING SALMON CRUDO** \$20  
pink peppercorn, pomegranate seeds, mint

**TUNA TARTARE** \$25  
young coconut, mango, Florida Citrus, avocado

**BEEF CARPACCIO** \$25  
pickled mustard seeds, watercress, chives,  
Parmigiano Reggiano, mustard seed aioli

**CHARRED OCTOPUS** \$26  
marinated feta, charred tomatoes,  
black olive dust, fresh oregano

**SEARED SCALLOPS** \$28  
golden raisins, blood orange, green olives,  
pine nuts, fava bean purée

**GRILLED LAMB CHOPS** \$42  
blueberry caper relish, toasted pistachios

**SKULL ISLAND PRAWNS** \$46  
charred shishito peppers, preserved lemon,

## BRICK OVEN PIZZETTA

**MAINE LOBSTER & CAVIAR** \$42  
butter poached, preserved lemon, celery, chives

**ARUGULA & PROSCIUTTO** \$26  
Pomodo Buffalo mozzarella, Prosciutto di Parma

**TRUFFLE & PEAR** \$26  
gorgonzola, mozzarella, black truffle sauce, pear

## CHILLED FROM THE SEA

**EAST & WEST COAST OYSTERS** \$4ea | \$6ea  
served with vodka and pear mignonette  
with Santa Barbara Uni +\$4ea  
with Passmore Caviar +\$8ea

**GULF SHRIMP COCKTAIL** \$27  
citrus poached, served with cocktail sauce

**ALASKAN KING CRAB** \$48  
served with brown butter aioli

**CHILLED MAINE LOBSTER** \$38  
served with brown butter aioli

**SEAFOOD TOWER**  
\$125 (for two people) | \$250 (for four people)  
East & West Coast Oysters, Chilled Mussels, Clams,  
Gulf Shrimp, Alaskan King Crab, Maine Lobster,  
Tuna Tartare, Ceviche of the day

## SALADS

**SAFFRON BABY GEM** \$17  
white anchovy, herb crouton, Pecorino Romano

**CUCUMBER & AVOCADO** \$18  
celery, lemon, extra virgin olive oil, petit oregano

**TOMATO & STRACCIATELLA** \$21  
pistachio, olive crumb, mint, Chardonnay vinaigrette

**THE AEGEAN** \$18  
bell peppers, tomatoes, Kalamata olives, red onion,  
fresh parsley, Greek Feta, extra virgin olive oil

**ARUGULA & ENDIVE** \$18  
heirloom tomatoes, black olives, dried figs  
with table side toss inside a 24-mo old  
Parmigiano Reggiano wheel +\$3pp

## PASTA

**KING CRAB CARBONARA** \$42  
pancetta, egg, Pecorino Romano

**WILD MUSHROOM RISOTTO** \$32  
roasted mushrooms, pistachio gremolada

**MAINE LOBSTER RAVIOLI** \$46  
White Truffle Lobster Bisque, Calabrian Chili Oil

**SPACCATELLI DE VONGOLE** \$38  
uni, manila clams, calamari, green onion,  
garlic, Chardonnay wine, Peppercino

**LAMB PAPPARDELLE** \$38  
braised lamb, wood roasted tomato, petite basil

## LARGE PLATES

**TOMAHAWK RIBEYE** \$175  
32oz Prime Dry Aged, roasted bone marrow,  
signature black garlic sauce

**SPANISH DOVER SOLE** \$100  
whole roasted, preserved lemon, green olive and  
white bean salad, fennel vinaigrette

**SALT CRUSTED FLORIDA SNAPPER** \$145  
4.5lb whole roasted, lemon vinaigrette,  
roasted seasonal vegetables

**BONE-IN VEAL MILANESE** \$76  
16oz milk-fed Amish veal, heirloom tomato,  
dressed arugula, caper gremolada, lemon

## ENTREES

**WOOD OVEN ROASTED COBIA** \$42  
blue crab relish, roasted asparagus,  
sweet corn espuma, pistachio crema

**BRANZINO A LA PLANCHA** \$56  
green olive and white bean salad, lemon aioli, sorrel

**ORA KING SALMON** \$38  
pan seared, roasted hearts of palm,  
sliced orange, passionfruit brown butter

**BLACK ANGUS FILET MIGNON** \$62  
8oz Nebraska Black Angus, broccolini,  
signature black garlic sauce

**AMERICAN WAGYU NEW YORK STRIP** \$85  
14oz American Wagyu, broccolini,  
signature black garlic sauce

**CHICKEN SCARPARELLO** \$32  
'nduja and ricotta stuffed, broccolini, roasted  
sweet pepper and tomato sauce

## SIDE DISHES

**TRUFFLE FRIES** fine herbs, shaved Pecorino Romano \$16  
**HEIRLOOM CARROTS & CAULIFLOWER** wood roasted, pine nuts, harissa vinaigrette \$16  
**BROCCOLINI & SHISHITO PEPPERS** charred lemon, sea salt flakes \$16  
**FORAGED MUSHROOMS** garlic butter sautéed, roasted shallots, chives \$18  
**WHIPPED POTATOES** garlic butter confit, Parmigiano Reggiano \$16  
**JUMBO ASPARAGUS** grilled, lemon vinaigrette, lemon zest \$16

### KINDLY NOTE:

20% service charge will be added to your final bill and will be distributed to The Deck at Island Gardens team.  
Please inform your waiter if you are allergic to any food items at the time of the order.

### CONSUMER WARNING:

The Florida Department of Health advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



*The Deck*

ISLAND GARDENS

## HOMEMADE DESSERTS

### **STRAWBERRY PANNA COTTA** \$15

Valrhona white chocolate drops, mini meringues, strawberry gelee

### **WHITE CHOCOLATE FLAN** \$16

spiced rum caramel, burnt white chocolate, coconut snow, chantilly cream

### **WILD BERRY PAVLOVA SMASH** \$16

crispy meringue, marinated wild berries, berry diplomat cream

### **CHOCOLATE NEMESIS** \$18

our signature flourless chocolate cake, red wine gel, sea salt caramel, dark chocolate crunch, 24k edible gold

### **MANGO KEY LIME TART** \$15

fresh Florida mangoes, coconut lime ganache, sweet tart shell

### **TRES LECHES BAKED ALASKA** \$20

soft vanilla sponge cake, Grand Marnier meringue flambéed table side

### **BOOZY GELATO BOARD** \$32

Don Julio 1942 Tequila Gelato, Spiced Rum Raisin Gelato, Dom Perignon & Pineapple Gelato served with warm chocolate nemesis bites, pistachio marshmallows

### **ARTISANAL GELATO TRIO** \$12

seasonal selections served with homemade crumble

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