



CHILLED FROM THE SEA

EAST & WEST COAST OYSTERS \$4ea | \$6ea
served with Champagne mignonette

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

CAVIAR SERVICE \$150 | \$225
house kettle chips, sour cream & onion dip

SEAFOOD TOWER \$125
Chef's selection of Chilled From The Sea

SALADS

BABY GEM CEASER \$17
Pecorino Romano, brioche, boquerones

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, kalamata olives, dried figs

STARTERS

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

SKULL ISLAND PRAWNS \$46
charred shishito peppers, preserved lemon,
red pepper chili chimichurri

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

BRICK OVEN PIZZETTA

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

SPICY COPPA \$26
calabrian chili, pecorino, stracciatella

PASTA

KING CRAB LINGUINI \$36
calabrian chili, panade crumble, english peas

WILD MUSHROOM RISOTTO \$32
roasted mushrooms, pistachio gremolada

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

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

LAMB PAPPARDELLE \$38
lamb shank sugo, sundried tomato, pecorino

ENTREES

BLACK ANGUS FILET MIGNON \$62
8oz Nebraska Black Angus, broccolini

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

ROASTED HERITAGE CHICKEN \$34
heirloom potatoes, pearl onions, verde sauce

FLORIDIAN MAHI MAHI \$42
roasted asparagus, roasted corn relish, pistachio

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

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

LARGE PLATES

TOMAHAWK RIBEYE \$175
32oz Prime Dry Aged, roasted bone marrow

SPANISH DOVER SOLE \$100
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, caper gremolada, lemon

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.