



CHILLED FROM THE SEA

EAST & WEST COAST OYSTERS

half dozen \$21 | full dozen \$42
served with Champagne mignonette

+ Petrossian Caviar Supplement
\$10 each oyster

GULF SHRIMP COCKTAIL \$27

CHILLED MAINE LOBSTER \$38

JUMBO STONE CRAB MP

OCTOPUS CEVICHE \$24
passionfruit leche de tigre, cucumbers, boniatos

SIGNATURE SEAFOOD TOWER
single \$125 | double \$240
Chef's Selection of Chilled From The Sea

CLASSIC PETROSSIAN CAVIAR SERVICE

Royal Baika \$150 | Royal Ossetra \$225

BRICK OVEN PIZZETTA

LOBSTER & CAVIAR \$38
butter poached, preserved lemon, celery

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

TRUFFLE & PEAR \$27
gorgonzola, mozzarella, black truffle sauce

SPICY COPPA DI PARMA \$26
Calabrian chili, stracciatella, Pecorino Romano

STARTERS

BEEF CARPACCIO \$25
grated Parmigiano Reggiano,
mustard seed aioli, baby watercress

TUNA TARTARE \$27
young coconut, mango, Florida Citrus, avocado

CHARRED OCTOPUS \$28
marinated feta, charred tomatoes, black olives

WOOD OVEN ROASTED PRAWNS \$42
garlic espelette vinaigrette, charred lemon

CHARCUTERIE & CHEESE SELECTION
single \$35 | double \$60
Chef's Selection, served with grapes, fig jam
and artisan country bread toast

SALADS

ARUGULA & ENDIVE \$18
heirloom cherry tomatoes, Kalamata olives,
Greek figs, walnuts, Parmigiano Reggiano

BABY GEM CAESER \$17
brioche croutons, boquerones, Pecorino Romano

BURRATA & HERBS \$24
pomegranate seeds, pistachios, macerated figs

THE AEGEAN \$18
bell peppers, tomatoes, Kalamata olives, Persian
cucumbers, red onion, fresh parsley, Greek Feta

CUCUMBER & AVOCADO \$18
celery, heirloom carrots, petite oregano

PASTA

SPAGHETTI FRUTTI DI MARE \$45

Prince Edward Island mussels, little neck clams,
bay scallops, beurre blanc sauce

MAINE LOBSTER RAVIOLI \$46

white truffle lobster bisque, Calabrian chili oil

SHORT RIB PAPPARDELLE \$38

braised Angus short rib, black truffle cream,
shaved Pecorino Romano

WILD MUSHROOM RISOTTO \$34

black truffle, pistachio gremolata,
Parmigiano Reggiano

+ Black Umbrian Truffle Supplement

10 gr. for \$40

ENTREES

BLACK ANGUS FILET MIGNON \$62

8oz Nebraska, asparagus, spiced chimichurri

GRILLED LAMB CHOPS \$42

blueberry caper relish, roasted pistachios

BRANZINO A LA PLANCHA \$56

green olive and white bean salad, lemon aioli

PAN ROASTED ORA KING SALMON \$38

fennel & celery root soubise, herb roasted sunchokes

SEARED SCALLOPS \$34

humita purée, charred sweet corn, crispy chorizo

ROASTED HERITAGE CHICKEN \$34

heirloom potatoes, pearl onions, verde sauce

LARGE PLATES

TOMAHAWK RIBEYE \$185

32oz Prime Dry Aged, roasted bone marrow, spiced chimichurri

SALT CRUSTED FLORIDA SNAPPER \$165

4.5lb whole roasted, lemon vinaigrette, roasted seasonal vegetables

FRIED YELLOWTAIL SNAPPER \$75

2lb Florida Keys yellowtail, white truffle picholine aioli

BONE-IN VEAL MILANESE \$72

16oz milk-fed Amish veal, heirloom tomato, caper gremolata, charred lemon

SIDES

HERB & PECORINO TRUFFLE FRIES \$17

HEIRLOOM CARROTS & CAULIFLOWER \$16

BROCCOLINI & SHISHITO PEPPERS \$16

FORAGED MUSHROOMS \$18

WHIPPED POTATOES \$16

JUMBO ASPARAGUS \$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.