



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

FLORIDA STONE CRAB MP

CHILLED MAINE LOBSTER \$38

PETROSSIAN CAVIAR SERVICE

Royal Baika \$150 | Royal Ossetra \$225
smoked crème fraîche, warm blinis
and artisan country bread toast

SIGNATURE SEAFOOD TOWER

single \$125 | double \$240

Chef's Selection of half dozen West & East Coast
Oysters, poached Maine Lobster, Gulf Shrimp,
passion fruit octopus ceviche shooters

BRICK OVEN PIZZETTA

ARUGULA & PROSCIUTTO \$26

Buffalo mozzarella, Prosciutto di Parma

CRISPY FENNEL SALAMI & HOT HONEY \$26

caramelized onions, Calabrian chili hot honey

TRUFFLE & PEAR \$32

gorgonzola, mozzarella, black truffle sauce

LOBSTER & CAVIAR \$48

Maine Lobster, preserved lemon, celery

STARTERS

BEEF CARPACCIO \$26

Parmigiano Reggiano, horseradish crema, crispy capers

TUNA TARTARE \$30

young coconut, mango, Florida Citrus, avocado

CHARRED OCTOPUS \$28

marinated feta, charred tomatoes, black olives

OCTOPUS CEVICHE \$24

passionfruit leche de tigre, roasted boniatos

GRILLED LAMB CHOPS \$43

blueberry caper relish, roasted pistachios

WOOD OVEN ROASTED PRAWNS \$42

garlic espelette vinaigrette, charred lemon

CHARCUTERIE & CHEESE SELECTION \$60

single \$35 | double \$60

Chef's Selection of prosciutto, mortadella,
fennel salumi, Parmigiano Reggiano, Camembert,
Ricotta salata, seasonal jam and artisanal bread

SALADS

ARUGULA & ENDIVE \$21

Kalamata olives, cherry tomatoes, golden figs,
walnuts, Parmigiano Reggiano

THE AEGEAN \$20

Greek feta, Kalamata olives, peppers, red onions,
heirloom tomatoes, shallot vinaigrette

BABY GEM \$19

watermelon radish, shaved heirloom carrots,
cherry tomatoes, hass avocado, grated parmesan

PASTA

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

CAMPANELLE ARRABBIATA \$28

stracciatella di bufala, crispy guanciale,
sweet basil Genovese

ENTREES

BLACK ANGUS FILET MIGNON \$62

truffle whipped potatoes, bone marrow demi-glace

PRIME NEW YORK STRIP STEAK \$75

warm roasted farro, sauce vierge, cherry tomatoes

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

ROASTED HERITAGE CHICKEN \$36

heirloom potatoes, pearl onions, verde sauce

LARGE PLATES

TOMAHAWK RIBEYE MP

served with roasted bone marrow, charred pickled pearl onions

LOBSTER THERMIDOR \$105

3lb Maine Lobster, fennel & celery bechamel, truffled garlic crumble

SALT CRUSTED FLORIDA SNAPPER \$175

4lb whole roasted, lemon oil, roasted seasonal vegetables

CRISPY YELLOWTAIL SNAPPER \$75

2lb Florida Keys yellowtail, white truffle picholine aioli

SIDES

HERB & PECORINO TRUFFLE FRIES \$17

ROASTED HEIRLOOM CARROTS \$16

ROASTED BROCCOLINI \$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.