



## CHILLED FROM THE SEA

### EAST & WEST COAST OYSTERS

half dozen \$33 | full dozen \$60

### GULF SHRIMP COCKTAIL \$30

### CHILLED MAINE LOBSTER

half \$48 | full \$60

### GROUPEL CEVICHE \$22

white ponzu, Florida finger lime, celery ribbons, crispy quinoa

### OCTOPUS TIRADITO \$20

passionfruit leche de tigre, cucumbers, red onion, roasted boniatos

### TUNA TARTARE \$24

diced mango, Florida Citrus, avocado, chives, homemade kettle chips

## SEAFOOD TOWERS

### DELUXE TOWER | \$125

half dozen East & West Coast Oysters, poached Maine Lobster, Gulf Shrimp

### PREMIUM TOWER | \$225

half dozen East & West Coast Oysters poached Maine Lobster, Gulf Shrimp, Littleneck Clams, Mussels, Passionfruit Octopus Tiradito, Florida Grouper Ceviche Shooters

## STARTERS

### BEEF CARPACCIO \$28

Parmigiano Reggiano, horseradish crema, crispy capers, microgreens

### CHARRED OCTOPUS \$36

marinated feta, charred tomatoes, black olives, smoked salt

### BEET HUMMUS \$20

golden beets, crispy pita bread, roasted pistachio crumble

### CRISPY CALAMARI \$24

spicy marinara & tartar sauce, paprika dust

### ZUCCHINI CHIPS \$19

lightly fried zucchini & eggplant, roasted garlic labne

### MINI LAMB BURGERS

3 pieces | \$28

buttered Brioche, whipped feta, pickled red onions, green olive tapenade

## BRICK OVEN PIZZETTA

### ARUGULA & PROSCIUTTO \$26

Buffalo mozzarella, Prosciutto di Parma

### TRUFFLE & PEAR \$32

gorgonzola, mozzarella, black truffle sauce

### MARGHERITA PIZZA \$23

Genovese basil, extra virgin olive oil

## SALADS

### ARUGULA & ENDIVE \$20

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

### THE AEGEAN \$19

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

### SUMMER BABY GEM \$18

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

## PASTA

### MAINE LOBSTER RAVIOLI \$32

white truffle lobster bisque, Calabrian chili oil

### PEAR & GORGONZOLA FIOCCHI \$24

sauce gorgonzola, Pecorino romano, opal basil

### ROCK SHRIMP VONGOLE \$28

Littleneck clams, garlic confit, fine herbs

## ENTREES

### BLACK ANGUS FILET MIGNON \$58

truffle whipped potatoes, bone marrow demi-glace

### BRANZINO A LA PLANCHA \$48

green olive and white beans, lemon aioli

### PAN ROASTED SALMON \$38

pea purée, heirloom carrots, asparagus

### ROASTED HERITAGE CHICKEN \$34

heirloom potatoes, pearl onions, verde sauce

### CRISPY YELLOWTAIL SNAPPER \$57

Florida Keys yellowtail, white truffle picholine aioli

## SIDES

### HERB & PECORINO TRUFFLE FRIES \$17

### TRUFFLE WHIPPED POTATOES \$18

### ROASTED BROCCOLINI \$15

### FORAGED MUSHROOMS \$17

### JUMBO ASPARAGUS \$16

## TO SHARE

### WOOD FIRED SEAFOOD CASSEROLE \$80

white wine tomato broth, local mahi mahi, lobster tail, Little Neck clams, mussels

### CHARRED BLACK ANGUS RIB EYE \$82

24 oz blackened, hickory smoke steak sauce, paprika, chimichurri, chive butter

### TABLE-SIDE SALT CRUSTED FLORIDA SNAPPER \$175

4lb whole roasted, lemon oil, roasted, seasonal vegetables

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.