



# The Deck

ISLAND GARDENS

## CHILLED FROM THE SEA

### RAW BAR

**HALF DOZEN OYSTERS** \$27

**DOZEN OYSTERS** \$50

**STONE CRAB CLAWS** \$MP

**ALASKAN KING CRAB** \$MP

**SHRIMP COCKTAIL** \$33

**SEA BASS CRUDO** \$23

Citrus & Fresno Chili, Shaved Red Onion,  
Fresh Mediterranean Herbs

### SEAFOOD TOWERS

**MEDIUM** \$95

Half Dozen Oysters, Two Stone Crab Claws,  
One Alaskan Crab Leg, Two Shrimp Cocktail,  
One Crudo of the day

**LARGE** \$175

One Dozen Oysters, Four Stone Crab Claws,  
Two Alaskan Crab Legs, Four Shrimp Cocktail,  
One Crudo of the day, Half Chilled Maine Lobster

## APPETIZERS

### COLD

#### SURF & TURF

**BEEF CARPACCIO** \$36

Alaskan King Crab, Prime Beef,  
Truffle Vinaigrette

**AHI TUNA TARTARE** \$26

Capers, Shallots, Baby Arugula, Avocado

### HOT

#### CHARCOAL GRILLED

**OCTOPUS** \$28

Olives, Capers, Sweet Peppers,  
Salmoriglio sauce

**GNOCCHI ALLA ROMANA** \$19

Parmigiano Fondue, Fresh Sage

## BRICK OVEN

**MARGHERITA** \$21

Buffalo Mozzarella, Oregano,  
Fresh Basil

**TRUFFLE & PEAR** \$36

Gorgonzola, Mozzarella, Black Truffle  
Cream, Roasted Pear

## FROM THE FARM

### **BURRATA** \$21

Creamy Burrata Cheese,  
Heirloom Tomatoes,  
Roasted Pistachio, Honey,  
Balsamic, Fresh Basil

### **AEGEAN** \$18

Tomato, Athenian Feta Cheese,  
Kalamata Olives, Red Onion,  
Sweet Pepper, Cucumber,  
Fresh Oregano

### **ARUGULA & ENDIVE** \$17

Dried Figs, Toasted Walnuts,  
Parmigiano Reggiano,  
Shaved Radish,  
Lemon Vinaigrette

## MAIN TO SHARE

### **CHARCUTERIE & CHEESE BOARD** \$75 | \$115

Noir de Bigorre, Lomo Iberico Bellota, Coppa, Duck Prosciutto, Marinated Olives,  
Pecorino Cheese, Truffle Honey, Artisan Toasted Bread

### **TOMAHAWK PRIME STEAK** \$175

32 oz. Prime Dry Age, Truffle au Poivre

### **CATCH OF THE DAY SALT CRUST** MP

Ladolemono Sauce

## MAIN

### **ROASTED BRANZINO FILET** \$34

Ladolemono Sauce, Roasted Fennel,  
Red Onions, Cherry Tomatoes, Fresh Dill

### **FILET MIGNON ROSSINI** \$78

8 oz. Prime Cut, Perigord Truffle,  
Roasted Foie Gras, Brioche Toast,  
Burgundy Reduction

### **LOBSTER RISOTTO** \$42

Maine Lobster, 36 Months Aged Parmigiano,  
English Peas, Fennel Polen

### **GRILLED LAMB CHOPS** \$54

Pickled Apple Carpaccio, Mint Demi-Glace

### **RAVIOLI CACIO E "PERE"** \$28

Bartlett Pear, Pecorino Romano, Fresh Sage

## SIDES

**EXOTIC WILD MUSHROOM** Wood Oven Roasted, Garlic Butter \$15

**CRISPY TRUFFLE POTATOES** Parmigiano Reggiano \$14

**RATATOUILLE** Tomato & Sweet Pepper Sauce \$12

**GRILLED ASPARAGUS** Fresh Lemon \$10

#### 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.