



CHILLED FROM THE SEA

RAW BAR

- HALF DOZEN OYSTERS** 29
- DOZEN OYSTERS** 52
- STONE CRAB CLAWS** MP
- ALASKAN KING CRAB** MP
- SHRIMP COCKTAIL** 33
- CEVICHE OF THE DAY** MP

SEAFOOD TOWERS

- MEDIUM** 105
Half Dozen Oysters, One Alaskan Crab Leg,
Five Shrimp Cocktail, Ceviche of the day
- LARGE** 195
One Dozen Oysters, Four Stone Crab Claws,
Two Alaskan Crab Legs, Four Shrimp Cocktail,
Ceviche of the day, Half Chilled Maine Lobster

APPETIZERS

COLD

- AHI TUNA TARTARE** 26
Capers, Shallots, Baby Arugula, Avocado
- SURF & TURF CARPACCIO** 32
Alaskan King Crab, Prime Beef, Truffle Vinaigrette
- AEGEAN SPREADS** 23
Homemade Hummus, Htipiti, Tzatziki,
Crispy Pita & Raw Vegetables
- CHARCUTERIE & CHEESE BOARD** 65 | 105
Noir de Bigorre, Iberico Bellota, Coppa,
Duck Prosciutto, Pecorino Cheese, Truffle
Honey, Marinated Olives, Artisan Toasted Bread

HOT

- CHARCOAL GRILLED OCTOPUS** 28
Olives, Capers, Celery, Sweet Peppers,
Salmoriglio Sauce
- GNOCCHI ALLA ROMANA** 21
Parmigiano Fondue, Fresh Sage
- MUSSELS MARINIÈRES** 24
French Mussels, White Wine &
Butter Sauce, Herb Crostini,
- ROASTED FOIE GRAS** 27
Sautéed Spinach, Caramelized Onions,
Brioche Toast, Duck Sauce Gastric

BRICK OVEN

- MARGHERITA** 21
Buffalo Mozzarella, Parmigiano
Reggiano, Oregano, Fresh Basil
- BRAISED OXTAIL** 32
Caramelized Onions, Fior di Latte
Mozzarella, Gruyere Cheese,
Baby Arugula
- TRUFFLE & PEAR** 36
Roasted Pear, Fresh Mozzarella,
Gorgonzola, Black Truffle Cream

FROM THE FARM

- BURRATA PUGLIESE** 23
Creamy Burrata Cheese,
Heirloom Tomatoes,
Roasted Pistachio, Honey,
Balsamic, Fresh Basil

- GREEK SALAD** 21
Tomato, Athenian Feta Cheese,
Kalamata Olives, Red Onion,
Sweet Pepper, Cucumber,
Fresh Oregano

- ARUGULA & ENDIVE** 19
Dried Figs, Toasted Walnuts,
Parmigiano Reggiano,
Shaved Radish,
Lemon Vinaigrette

TO SHARE

- BOUILLABAISSÉ** 75
Savory Saffron and Fennel Seafood Stew with Shrimp, Mussels,
Roasted Scallops, Striped Bass, Leeks, Potatoes, Rouille Croutons
- TOMAHAWK PRIME STEAK** 175
32 oz. Prime Dry Age, Truffle au Poivre
- CATCH OF THE DAY, WHOLE FISH** MP
Grilled or Salt Crusted, Ladolemono Sauce

MAINS

- ROASTED BRANZINO FILET** 33
Roasted Fennel, Red Onions, Cherry Tomatoes,
Fresh Dill, Ladolemono Sauce
- CORIANDER ROASTED SALMON** 31
Tzatziki, Marinated Grilled Zucchini
- LOBSTER RISOTTO** 39
Maine Lobster, 36 Months Aged Parmigiano,
English Peas, Fennel Polen
- RAVIOLI CACIO E "PERE"** 28
Bartlett Pear, Pecorino Romano, Fresh Sage

- FILET MIGNON ROSSINI** 68
8 oz. Prime Cut, Roasted Foie Gras, Brioche Toast,
Burgundy Truffle Reduction
- GRILLED LAMB CHOPS** 47
Pickled Apple Carpaccio, Mint Demi-Glace
- CHICKEN CACCIATORE** 29
Wood Oven Roasted, Tomato Sauce, Capers
Taggiasca Olives, Fresh Oregano
- BRAISED SHORT RIB PAPPARDELLE** 31
Stracciatella, Pistachio Pesto, Fresh Basil

SIDES

- EXOTIC WILD MUSHROOM** Wood Oven Roasted, Garlic Butter 15
- CRISPY TRUFFLE POTATOES** Parmigiano Reggiano 14
- SAUTÉED BROCCOLINI** Roasted Garlic 12
- CREAMY MASHED POTATOES** Butter Cream 14
- 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:
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.