



SATURDAY LUNCH MENU

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 TOWER 105

Half Dozen Oysters, One Alaskan Crab Leg,
Five Shrimp Cocktail, Ceviche of the day

APPETIZERS

CHARCUTERIE & CHEESE BOARD 65 | 105

AEGEAN SPREADS 23

served with Crispy Pita & Raw Vegetables

AHI TUNA TARTARE 26

Capers, Shallots, Baby Arugula, Avocado

SALMON CARPACCIO 21

Crispy Capers, Red Onion, Cornichon & Dill Sauce

CHARCOAL GRILLED OCTOPUS 28

Sweet Peppers, Salmoriglio Sauce

MAINE LOBSTER ROLL MINIS 29

Greek Lemon Yogurt Slaw, Brioche Roll

BRICK OVEN

MARGHERITA 21

Buffalo Mozzarella, Parmigiano
Reggiano, Oregano, Fresh Basil

BRAISED OXTAIL 32

Caramelized Onions, Fior di Latte
Mozzarella, Gruyere Cheese

TRUFFLE & PEAR 36

Roasted Pear, Fresh Mozzarella,
Gorgonzola, Black Truffle Cream

FROM THE FARM

BURRATA PUGLIESE 23

Heirloom Tomatoes,
Roasted Pistachio, Honey,
Balsamic, Fresh Basil

GREEK SALAD 21

Tomato, Athenian Feta Cheese,
Red Onions, Kalamata Olives,
Red Wine & Oregano Vinaigrette

ARUGULA & ENDIVE 19

Dried Figs, Toasted Walnuts,
Parmigiano Reggiano,
Lemon Vinaigrette

MAINS

ROASTED BRANZINO FILET 33

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

GRILLED PRIME SKIRT STEAK 36

Mixed Greens, Crispy Potatoes,
Mediterranean Chimichurri

CORIANDER ROASTED SALMON 31

Tzatziki, Marinated Grilled Zucchini

CHICKEN PAILLARD 25

Arugula Parm Salad, Fresh Lemon

WILD MUSHROOM RISOTTO 31

Aged Parmigiano Romano,
Porcini & Truffle Mascarpone

THE DECK BURGER 25

Prime Beef, Gruyere Cheese, Steak Tomato,
Cornichon Pickles, Honey Mustard BBQ Aioli

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.
CONSUMER WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.