



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

- DELUXE** 125
Half Dozen Oysters, One Alaskan Crab Leg, Five Shrimp Cocktail, Ceviche of the day
- PREMIUM** 250
One Dozen Oysters, Four Stone Crab Claws, Two Alaskan Crab Legs, Five 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, served with Crispy Pita
- 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
Taggiasca Olives, Capers, Celery, Sweet Peppers, Salmoriglio Sauce
- GNOCCHI ALLA ROMANA** 21
Parmigiano Fondue, Fresh Sage
- CRISPY SALMON BITES** 24
Alaskan King Salmon, Sushi Rice, Spicy Mayo, Fresno Chili, Chives
- ROASTED FOIE GRAS** 27
Sautéed Spinach, Caramelized Onions, Brioche Toast, Duck Sauce Gastric

BRICK OVEN

- TRUFFLE & PEAR** 37
Fresh Mozzarella, Gorgonzola, Black Truffle Cream
- BRAISED OXTAIL** 32
Caramelized Onions, Fior di Latte Mozzarella, Gruyere Cheese, Frisee
- STRACCIATELLA & PROSCIUTTO** 29
Baby Arugula, Tomato, Extra Virgin Olive Oil
- MARGHERITA** 23
Buffalo Mozzarella, Parmigiano Reggiano, Oregano, Fresh Basil

FROM THE FARM

BURRATA PUGLIESE 23
Creamy Mozzarella, Pistachios, Cherry Tomato, Radish, Balsamic Glaze, Honey Truffle, Fresh Basil

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

ARUGULA & ENDIVE 19
Dried Figs, Roasted Walnuts, Parmigiano Reggiano, Shaved Radish, Lemon Vinaigrette

LARGE PLATES

- LOBSTER THERMIDOR** 80
2lb Whole Maine Lobster, Fennel & Celery Bechamel, Truffled Garlic Crumble
- FRIED RED SNAPPER** 68
2lb Florida Red Snapper, Safron Aioli, Grilled Key Lime
- TOMAHAWK STEAK** 175
32 oz. Prime 45 Day Dry Aged Cut, 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
- PEAR RAVIOLI** 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
Straciatella, Pistachio Pesto, Fresh Basil

SIDES

- EXOTIC WILD MUSHROOM** Wood Oven Roasted, Garlic Butter 16
- CRISPY TRUFFLE POTATOES** Parmigiano Reggiano 15
- 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.