



CHILLED FROM THE SEA

RAW BAR

- HALF DOZEN OYSTERS 24
- DOZEN OYSTERS 48
- SHRIMP COCKTAIL 25
- CEVICHE OF THE DAY 22
- ALASKAN KING CRAB M.P

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, Four Shrimp Cocktail, Ceviche of the day, Half Chilled Maine Lobster

APPETIZERS

CHARCOAL GRILLED OCTOPUS 26
Taggiasca Olives, Capers, Celery, Sweet peppers, Salmoriglio Sauce

AHI TUNA TARTARE 22
Yellowfin Tuna, Avocado Relish Spread, Arugula served with Crostini

PRIME BEEF CARPACCIO 23
Prime Beef Tenderloin, Mediterranean Spices, Crispy Leeks and Capers

AEGEAN SPREADS 23
Eggplant Marmalade, Hummus, Herbed Labneh

SHRIMP TABBOULEH 22
Grilled Jumbo Shrimp, Tahini, Tabbouleh

FRIED CALAMARI 16
Piquillo Aioli, Sundried Puree

BURRATA POMEGRANATE MARMELADE 20
Pomegranate Marmelade with Micro Sprouts

CHARCUTERIE BOARD 48
Mortadela, Copa, Duck Pastrami, Drunken Goat, Truffle Pecorino, Manchego

ZUCHINI CHIPS 18
Crispy Foam Zucchini Chips Served With Labneh

BRANZINO CRUDO 18
Scallion, Garlic, Sweet Pepper, Cucumber, Lime

SAUTED MAINE LOBSTER TAIL 32
Fresno chili, garlic

BRICK OVEN PIZZA

TRUFFLE & PEAR 32
Fresh Mozzarella, Gorgonzola, Black Truffle Cream

MARGHERITA 22
Fior di Latte Mozzarella, Parmigiano Reggiano, Fresh Basil

STAR BRESAOLA 24
Pomodoro, Fior di Latte, Bressaola, Arugula, Parmigiano, Aged balsamic

SHRIMP GENOVESE 26
Pomodoro, Fior de Latte, Garlic Shrimp, Sundried Tomato, Kalamata & Pesto

FROM THE FARM

GREEK SALAD 19
Tomato, Athenian Feta Cheese, Kalamata Olives, Red Onion, Sweet Pepper, Cucumber, Fresh Oregano

BABY GEM CAESAR 18
Ceaser Dressing, Shaved Parmesan and Baby Gem Lettuce

CRAB SALAD 21
King Crab Fennel, Red Watercress, Green Apple, Arugula With Mustard Vinagrette

BEET SALAD 17
Red Beet, Gold Beets, Goat Cheese, Pistachio, Red Watercress, Endives

PASTA SALAD 20
Grilled Romaine, Rotini Pasta, Bacon and Sauteed Vegetables

MAINS

FILET MIGNON 48
8oz filet, creamy mashed potatoes

GRILLED LAMB CHOPS 38
Marinated Lamb, Grilled Asparagus and Almonds

ROASTED BRANZINO FILET 32
Roasted Fennel, Red Onions, Cherry Tomatoes, Fresh Dill, Ladolemono Sauce

FRIED SNAPPER 58
1lb Florida Red Snapper, Saffron Aioli, Grilled Key Lime

LOBSTER FRITES 38
Grilled Maine Lobster, Homemade Pesto, Served with Truffle Fries

CHICKEN MILANESE 28
24-Hour Marinated Breaded Chicken, Arugula, Parmigiano Reggiano, Marinara

SALMON SKEWER 30
Grilled Marinated Salmon, Hummus, Sumac & Za'tar

BUCCATINI PESTO 25
Fresh Pasta, Pesto, Parmesan Cheese

MUSHROOM RISOTTO 28
Wild Mushroom, Arborio Rice & Parsley

PEAR RAVIOLI 26
Bartlett Pear, Pecorino Romano, Sage

SPAGHETTI LOBSTER 32
Maine Lobster, Heirloom Cherry Tomatoes, Chili Flakes

SIDES

TRUFFLE FRIES 11
MASHED POTATOES 10

EXOTIC MUSHROOMS 10
SAUTEED BROCCOLINI 10

GRILLED ASPARAGUS 9

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

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



PETITS GATEAUX | DESSERTS

MANJARI 15

64% Dark Chocolate Mousse, Vanilla Anglaise, Chocolate Financier

COFFEE TART 15

Chocolate Financier Soaked in Espresso, Coffee Pastry Cream, Mascarpone Whipped Ganache, Coffee Cremeux

BERRY SHORTCAKE 15

Almond Cake, Strawberry Compote, Vanilla Diplomat Cream, Vanilla Whipped Ganache, Fresh Berries

BACHOUR SPECIAL DESSERT PLATTER 32

ORANGE MINI PETIT GATEAU

Orange Mousse, Mandarin Jelly, Sable

VANILLA MINI PETIT GATEAU

Vanilla Mousse, Sable

MACARONS

Pistachio and Lychee Raspberry

BONBONS

Salted Caramel and Coconut

SIGNATURE COCKTAILS

PASSION-ISTA 16

Leblon Cachaça, Passion Fruit Pureé, Lemon Juice, Rose Water, Edible Rose Petals

BISCAYNE BREEZE 16

Don Julio Blanco Tequila, Grapefruit Soda, Nixta, Chile de Árbol, Spicy & Smoky Salt

FROM ST BARTHS WITH LOVE 16

Tito's Vodka, Mango Pureé, Lime Juice, Club Soda

HARBOUR MEZCAL 16

Ilegal Mezcal, Fresh Watermelon Juice, Ginger Beer, Lime Juice, Crushed Spices

LEAVE ME IN CAPRI 16

Tanqueray Gin infused with Cucumber and Basil, Luxardo Maraschino, Dry Vermouth

THE ISLANDER 16

Bacardi Superior Rum, Pineapple Juice, Coconut Cream, Lime Juice, Mint, Toasted Coconut

IBIZA BEFORE DARK 16

Tito's Vodka, Muddled Kiwi, Fresh Lychee Juice, Sage Leaf, Lime Juice

WHEN IN CANNES 16

Casamigos Blanco Tequila, Bergamot, Aperol, Lime Juice, Pomegranate, Prosecco

WINES BY THE GLASS

SPARKLING

House Prosecco 16

Nicolas Feuillatte Brut 18

Veuv Clicquot Brut 25

ROSÉ

whispering Angel, Côtes de Provence 16

Rumor, Côtes de Provence 17

WHITE

Pinot Grigio, Poemetto, Friuli, IT, 2022 15

Chardonnay, Bramito, Antinori, IT, 2023 16

Assyrtiko, Ktima Rousos, GR, 2022 19

Sauvignon Blanc, La Crema, Sonoma County, CA, 2022 14

RED

Merlot, Baron de Malleret, Haut-Médoc, Bordeaux, FR, 2020 16

Grenache, La Grangette, FR, 2021 18

Malbec, Norton Reserva, Mendoza, ARG, 2022 14

Pinot Noir, Skyside, Central Coast, CA, 2019 15

SIGNATURE SPRITZ

DESTINATION MIAMI 16

St Germain, Lemon Juice, Rosemary, Orange Slice, Prosecco

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