



BRUNCH

CHILLED FROM THE SEA

RAW BAR

- HALF DOZEN OYSTERS 24
- DOZEN OYSTERS 48
- SHRIMP COCKTAIL 25
- SHRIMP CEVICHE 20

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

SAUTED MAINE LOBSTER TAIL 32
Fresno chili, garlic

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

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

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

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

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

EGGS

TRUFFLE EGG SANDWICH 18
Eggs, Truffle Mayo and Arugula

LOBSTER BENEDICT 23
Garlic Lobster, Hollandaise Sauce on English Muffin

BLUEBERRY PANCAKES 21
Mascarpone Cream & Berries

CROISSANT FRENCH TOAST 17
Lemon Cream, Berries and Mascarpone Mousse

AVOCADO TARTINE POACHED EGG 19
Smashed Avocado, Sumac, Poached Egg on Sourdough

SANDWICHES

PRIME BURGER 21
Prime Beef, Veggie Spread & Drunken Goat Cheese, Lettuce, Tomato, Onion

FILET STEAK SANDWICH 24
Prime Beef Tenderloin, Mediterranean Spices, Gruyere Cheese, Crispy Onions & Aioli

LOBSTER ROLL 26
Main Lobster Veggie Mayo on Challah Bread

FRIED GROUPER SANDWICH 23
Catch of The Day Grouper, Tomato, Green Slaw And a Spread

MAINS

GRILLED LAMB CHOPS 38
Marinated Lamb, Grilled Asparagus and Almonds

BUCCATINI PESTO 25
Fresh Pasta, Pesto, Parmesan Cheese

SALMON SKEWER 26
Grilled Marinated Salmon, Hummus, Sumac & Za'tar

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

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

SIDES

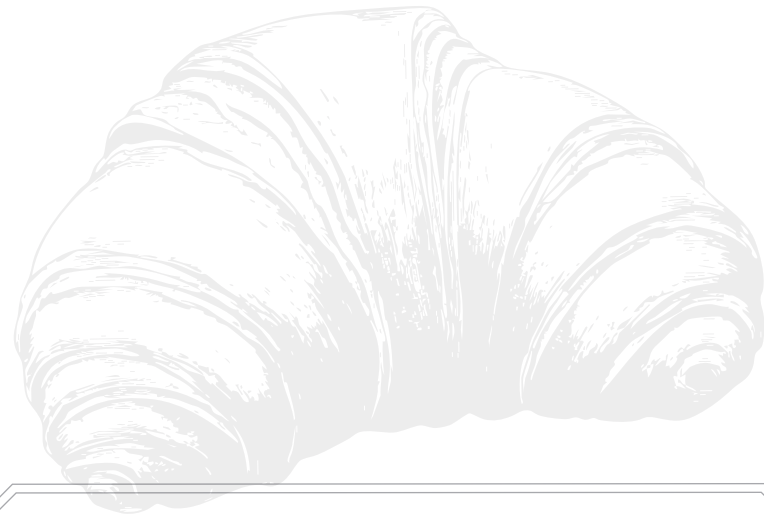
TRUFFLE FRIES 11
MASHED POTATOES 10

EXOTIC MUSHROOMS 10
SAUTEED BROCCOLINI 10

GRILLED ASPARAGUS 9

Consumer Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase 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



DESSERTS

ANTONIO BACHOUR'S ASSORTED MINI GATEAUX SELECTION 14

CROISSANTS 7
Plain, Pistachio, Rocher, Pain au Chocolate

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**
Illegal 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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