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THE DECK **at ISLAND GARDENS**

introducing our new menu with

EXECUTIVE CHEF
ALFREDO ALVAREZ



ISLAND GARDENS

Deep Harbour

A YACHTING RESORT
MIAMI

CAVIAR

KALUGA

1 OZ \$100 | 2 OZ \$200 | 3 OZ \$300 | 4 OZ \$400

OSCIETRA

1 OZ \$100 | 2 OZ \$200 | 3 OZ \$300 | 4 OZ \$400

CHARCUTERIE

PROSCIUTTO DI PARMA

\$13

SWEET COPPA

\$9

SAUCISSON

\$10

MORTADELLA

\$8

SPECK

\$8

FINOCCHIONA

\$10

SKILLETS

JUMBO PRAWNS

\$25

OCTOPUS

\$20

VEGETABLE

\$15

ARTISANAL CHEESE

MORBIER

\$11

TALLEGIO

\$10

HUDSON VALLEY CAMEMBERT

\$12

PECORINO TARTUFELLO

\$12

BUCHERON

\$13

RAW BAR

PRAWNS

MP

OYSTERS

MP

MAIN LOBSTER

MP

STONE CRABS

MP

PIZZE CLASSICHE

MARGHERITA

San Marzano tomato, fresh mozzarella and basil

\$18

NOVELLE

Pear, gorgonzola and black truffle

\$20

RUSTICA

Arugula, San Marzano tomato, mozzarella, prosciutto di parma aged 24 months

\$22

TURKISH PIZZA

LAHMACUN

Ground beef, tomatoes and parsley

\$16

PIDE

Mozzarella and Turkish cheese

\$14

THE MEZZE TRAY

Served with our signature puf bread

A tray of three from the below

\$25

ENGINAR

Artichoke and tahini hummus

FAVA

Fava beans, dill, onions, evo and sliced lemon

KABAK TZATZIKI

Zucchini, dill, strained yogurt with garlic and walnuts

SHAKSHUKA

Eggplant, shaved garlic, peppers, and tomatoes

HAMSI

Fresh anchovies, fresh artichokes and tomato sauce

KEREVIZ

Greek yogurt, celery root, green apple and walnuts

MERCIMEK

Lentil, parsley, dill, green onion and pomegranate seeds

APPETIZERS

SEARED ESCOLAR

Sriracha alioli, asian pears, watercress, lychee emulsion with soy dressing
\$20

EGGPLANT TORTINO

Layered eggplant stuffed with eggplant mouse, topped with tomato sauce, mozzarella and ricotta
\$16

WAHOO CRUDO

Tangerine vinaigrette, fennel, tarragon, olive oil, pink pepper with red endive
\$17

TOWER OF TARTARE

Salmon, tuna and scallops on a bed of organic watercress, quenelle of avocado mousse
\$25

PRINCE EDWARD MUSSELS

Tomato, garlic, brewed basil and crostini
\$20

SALADS

BABY SPINACH & ORGANIC PEAR

Burgundy glazed pears, candied walnuts, gorgonzola crumbles and poached egg
with pomegranate shallot dressing.
\$16

SHAVED FENNEL & MARINATED ZUCCHINI

Thinly sliced zucchini, julienne baby artichokes, parmesan crouton
with champagne shallot dressing
\$16

THE MEDITERRANEAN

Marinated feta, purple onion, cucumber, tomato, kalamata olives
with red wine vinaigrette and pita bread
\$16

BABY MIXED GREENS

Organic greens, tomatoes, cucumber, fennel, avocado and balsamic vinaigrette
\$16

PASTA E RISOTTO

TAGLIOLINI

Branzino with baby artichokes, tossed with arugula and roasted garlic olive oil
\$20

PEAR RAVIOLI

Pear and gorgonzola cheese, finished with a black truffle cream sauce
\$22

LOBSTER RISOTTO

Young green peas, chives and cognac flambe
\$29

PAPPARDALLE

Braised short rib and black truffle
\$21

GRILL

GRASS-FED RIB EYE STEAK

16 oz rib eye
with selected Maitre D' butter
\$45

WHOLE DEBONED WILD BRANZINO

with fresh aromatic herbs
\$35

COLORADO BABY RACK OF LAMB

with dijon mustard au jus
\$45

OVEN BAKED

SEAFOOD CASSEROLE

with lobster, shrimp, fresh fish, shellfish, in a
saffron tomato broth
\$120

CHILEAN SEA BASS

with a truffle porcini mushroom pate
\$45

ALASKAN BLACK COD

braised fennel, zucchini, baby kale, cherry
tomatoes and a white wine sauce
\$45

WOOD FIRE CHICKEN

tender chicken on the bone, lemon confit,
kalamata olives, cubanelle peppers, italian sausage
and rosemary, finished in a vinegar reduction
\$28

DESSERTS

CHOCOLATE SOUFFLE

with Tahitian gelato vanilla
\$14

SEMIFREDO CROCCANTINO

with raspberry couli
\$14

NAPOLEAN NUTELLA

with hazelnut ice cream
\$14

WARM APPLE TART

with Tahitian gelato vanilla
\$14

COFFEE, TEA

ILLY COFFEE, ESPRESSO OR CAPPUCCINO

Regular or decaf
\$5

DAMMANN FRÈRES

Green, black or chamomile tea
\$5

"18 percent service charge plus tax will be added to your bill"

A NOTE FROM OUR KITCHEN

All our chicken, lamb plus beef products are all-natural, raised without antibiotics or hormones and are pasture-raised on Florida farms. All our grains + legumes are 100% organic, all our lettuces + herbs are local in season. We do our best to stay out of the industrial food chain. Consumption of raw and undercooked foods, especially shellfish, may cause health hazards to at-risk people