



**ISLAND GARDENS**

*The Deck*

**FROM OUR KITCHEN**

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## **CAVIAR**

### **KALUGA**

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

### **OSCIETRA**

1 OZ \$150 | 2 OZ \$300 | 3 OZ \$450 | 4 OZ \$600

## **RAW BAR**

### **TOWER OF TARTARE**

Salmon, tuna and white fish served  
with avocado ice cream with truffle oil

\$26

### **TUNA TIRADITO**

Extra virgin olive oil, micro greens, cilantro, zest of lemon

\$22

### **COBIA SASHIMI**

Avocado mousse, lime oil, crunchy couscous

\$18

## **SEAFOOD TOWER**

Chef's selection of fresh sourced oysters, whole lobster tail,  
jumbo prawns, king crab leg, tuna tartare, salmon tartare and cobia tartare

\$400 | \$600 | \$800

## **THE ARTISINAL PLATTER**

Chef's selection of charcuterie and cheese options,  
served with arugula, olives, fig marmalade, grapes and crostini

\$28 | \$56

## **THE MEZZE TRAY**

Your selection of three or six from our homemade mezze's,  
served with our brick oven bread

\$28 | \$56

### **TZATZIKI**

strained Greek yogurt, cucumbers, garlic

### **HUMMUS**

chickpea mash, tahini, sumak, lemon

### **SHAKSHUKA**

eggplant, peppers, tomatoes, garlic

### **TABBOULEH**

couscous, parsley, tomatoes, raw onions

### **GRILLED HALLOUMI**

served with sliced tomatoes

### **ZUCCHINI FRITTERS**

over fresh parsley

## **FROM OUR BRICK OVEN**

### **PIZZA**

#### **MARGHERITA**

Plum tomato sauce, fresh mozzarella and basil  
\$20

#### **NOVELLE**

Pear slices, gorgonzola cheese and black truffle  
\$22

#### **RUSTICA**

Plum tomato sauce, fresh mozzarella, arugula and aged prosciutto di parma  
\$24

### **TURKISH PIZZA**

#### **LAHMACUN**

Minced beef and lamb with tomatoes, parsley and onions, lemon to squeeze  
\$22

#### **CHEESE PIDE**

Fresh mozzarella and kefalograviera cheese  
\$18

#### **CREAM SPINACH PIDE**

Spinach, cream, fresh mozzarella, parmesan and cheddar cheese  
\$22

## **APPETIZERS**

### **CIGAR ROLL**

fried fillo dough filled with feta cheese, parsley to serve  
\$16

### **PRINCE EDWARD MUSSELS**

with fresh tomatoes, roasted garlic, brewed basil and crostini  
\$22

### **GRILLED OCTOPUS**

served in a sizzling skillet, with salmoriglio sauce and lemon  
\$18

### **GRILLED PRAWNS**

served in a sizzling skillet, with salmoriglio sauce and lemon  
\$18

## **SALADS**

### **THE AEGEAN**

Tomato, cucumber, kalamata olives, peppers, feta cheese,  
raw onion, parsley and extra virgin olive oil  
\$18

### **THE ROCKET**

Arugula, pecorino cheese, sliced pears, roasted walnuts and  
pomegranate seed dressing  
\$18

### **THE BEET ME TO IT**

Spinach, goat cheese, roasted tricolor beets, fresh baby carrots,  
shaved fennel, pistachios, lemon and olive oil  
\$20

### **THE GARDENER**

Romaine, fresh dill, scallions, shaved fennel, currants, sunflower seeds,  
avocado, orange segments, lemon and olive oil  
\$20

## **PASTA**

### **PEAR RAVIOLI**

Pear and gorgonzola cheese, finished with black truffle cream sauce  
\$26

### **LOBSTER RISOTTO**

Young green peas, chives and cognac flambé  
\$32

### **SEAFOOD TAGLIOLINI**

Baby artichokes and roasted garlic olive oil  
\$28

### **PAPPARDELLE**

Braised Angus short rib and black truffle cream sauce  
\$28

## **OVEN BAKED**

### **SALT CRUSTED FRESH WHOLE FISH, TO SHARE**

served table side with black truffle risotto

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## **GRILLED**

### **PRIME CUT RIB EYE STEAK**

16 oz rib eye, Maitre D' butter, homemade fries  
\$58

### **HERB MARINATED LAMB CHOPS**

with fresh oregano and rosemary, extra virgin olive oil, homemade fries  
\$46

### **WHOLE DEBONED BRANZINO**

with Mediterranean chimi-churri, fresh parsley, lemon wedge to squeeze  
\$38

## **SIDES**

### **CHAR-GRILLED ASPARAGUS**

\$8

### **TRUFFLE FRIES**

\$12

### **TRIO OF MUSHROOMS**

\$12

### **CHAR-GRILLED VEGETABLES**

\$10

### **BASMATI RICE**

\$8

KINDLY NOTE: 18% service charge plus applicable sales tax will be added to your bill.

CONSUMER WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness of the liver or stomach. If you have blood or immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

**THE DECK AT ISLAND GARDENS**

888 Macarthur Causeway  
Miami, Florida 33132  
IslandGardens.com

Tel 786 627 4949

**FOR TABLE AND CABANA  
RESERVATIONS**

[thedeck@IslandGardens.com](mailto:thedeck@IslandGardens.com)

**FOR PRIVATE EVENT  
RESERVATIONS**

[events@IslandGardens.com](mailto:events@IslandGardens.com)

**FOR MARINA SLIP  
RESERVATIONS**

[dockmaster@IslandGardens.com](mailto:dockmaster@IslandGardens.com)

**FOR GENERAL INQUIRIES**

[info@IslandGardens.com](mailto:info@IslandGardens.com)

