**APPETIZERS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>TUNA TARTARE</td>
<td>$22</td>
<td>grade-A tuna, mango, avocado, tangerine, chives and shaved fresh coconut</td>
</tr>
<tr>
<td>SALMON CRUDO</td>
<td>$19</td>
<td>creme fraiche aioli and pomegranate seeds</td>
</tr>
<tr>
<td>BEEF CARPACCIO</td>
<td>$17</td>
<td>mustard seed aioli, fresh arugula and shaved Parmigiano Reggiano</td>
</tr>
<tr>
<td>CHARRED OCTOPUS</td>
<td>$25</td>
<td>feta cheese mousse, cherry tomatoes, bottarga, fresh oregano and black olives</td>
</tr>
<tr>
<td>CHARCUTERIE &amp; CHEESE BOARD</td>
<td>$25</td>
<td>Chef’s selection served with fresh flatbread</td>
</tr>
</tbody>
</table>

**SALADS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>CUCUMBER &amp; AVOCADO</td>
<td>$16</td>
<td>tossed with celery and vine ripe tomatoes</td>
</tr>
<tr>
<td>WATERMELON &amp; FETA</td>
<td>$19</td>
<td>tossed with pickled shallots, mint and pistachios</td>
</tr>
<tr>
<td>FARM TOMATOES &amp; MOZZARELLA</td>
<td>$21</td>
<td>bocconcini mozzarella, fresh basil and oregano</td>
</tr>
<tr>
<td>TRADITIONAL GREEK SALAD</td>
<td>$20</td>
<td>tossed with raw onions, bell peppers, Kalamata olives and fresh parsley served with feta cheese</td>
</tr>
<tr>
<td>SIGNATURE ARUGULA &amp; ENDIVE</td>
<td>$18</td>
<td>tossed with cherry tomatoes, black olives and citrus dressing inside a 24-month old Parmigiano Reggiano cheese wheel</td>
</tr>
</tbody>
</table>

**BRICK OVEN PIZZA**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>MARGHERITA</td>
<td>$18</td>
<td>fresh tomatoes, buffalo mozzarella and basil</td>
</tr>
<tr>
<td>ARUGULA &amp; PROSCIUTTO</td>
<td>$23</td>
<td>with fresh tomatoes and mozzarella cheese</td>
</tr>
<tr>
<td>TRUFFLE &amp; PEAR</td>
<td>$26</td>
<td>with gorgonzola and mozzarella cheese</td>
</tr>
<tr>
<td>CHORIZO PICANTE</td>
<td>$21</td>
<td>fresh tomatoes, mozzarella cheese and jalapeños</td>
</tr>
<tr>
<td>AI FUNGHI</td>
<td>$22</td>
<td>fresh tomatoes, mozzarella and wild mushrooms</td>
</tr>
</tbody>
</table>

**PASTA**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>PENNE ARABBIATA</td>
<td>$18</td>
<td>fresh tomato sauce, garlic, chili pepper, parsley</td>
</tr>
<tr>
<td>TROFIE AL PESTO</td>
<td>$22</td>
<td>fresh basil, pine nuts and Parmigiano Reggiano</td>
</tr>
<tr>
<td>PORGONI TRUFFLE RISOTTO</td>
<td>$26</td>
<td>aged Acquarello risotto, fresh wild mushrooms</td>
</tr>
<tr>
<td>HOUSE RECIPE LASAGNA AL FORNO</td>
<td>$24</td>
<td></td>
</tr>
<tr>
<td>TAGLIOLINI AI FRUTTI DI MARE</td>
<td>$27</td>
<td>clams, mussels, calamari, shrimps, fresh tomato, garlic, chili, cooked in white wine sauce</td>
</tr>
</tbody>
</table>
LARGE PLATES

THE DECK BURGER $23
USDA prime choice beef, caramelized onions, truffle and aged cheddar cheese served with fries

GINGER ROASTED SPRING CHICKEN $29
organic free-range chicken, fresh ginger, sweet pepper, spinach and cauliflower purée

SKIRT STEAK TAGLIATA $29
12 OZ cut and grilled, served with roasted vegetables and chimichurri sauce

ON THE BONE VEAL MILANESE (FOR TWO) $64
16 OZ milk-fed veal chop, pounded and breaded served with arugula and cherry tomato

FAROE WILD SALMON $32
salmon a la plancha, prepared with citrus rainbow swiss chard and braised fennel

BAKED BRANZINO FILET $34
oven baked with potatoes, black olives, shallots, capers, cherry tomatoes and lemon oil sauce

EGGPLANT PARMIGIANA $25
oven baked eggplant, cherry tomatoes, mozzarella cheese and fresh basil

OVEN BAKED SALT CRUSTED BRANZINO (FOR TWO) $92
whole Mediterranean sea bass served with vegetables, olives, capers, lemon and olive oil

SIDE DISHES

ROASTED SEASONAL VEGETABLES $14
SAUTÉED MUSHROOMS MIX $16
GRILLED ASPARAGUS $14
TRUFFLE FRIES $12

HOMEMADE DESSERTS

CHOCOLATE NEMESIS $14
our signature flourless dark chocolate cake, dusted cacao, served with vanilla gelato

HOUSE TIRAMISU $13
light mascarpone cream cheese, Savoiardi ladyfinger cookies, espresso caffè

FLOATING ISLAND $14
poached meringue in crème anglaise with assorted seasonal berries

TARTE AUX POMMES $15
biscuit crust tart with hazelnut cream and caramelized Gala apples

ARTISANAL GELATO TRIO $12
French vanilla, hazelnut and chocolate with crumbled cookies

CARROT CAKE $15
pecans, homemade cashew cream and vegan caramel *gluten free and vegan*

Sweet times ahead!

KINDLY NOTE:
18% service charge will be added to your final bill and will be distributed to The Deck at Island Gardens team. A 20% service charge will be added for parties of 6 or more. Please inform your waiter if you are allergic to any food items at the time of the order.

CONSUMER WARNING:
The Florida Department of Health advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
COCKTAILS FROM THE GARDEN

PASSION-ISTA
Cachaça, passion fruit purée, lemon juice, rose water
$18

EL MARINERO
Mastiha, basil, cucumber, lime juice, soda water
$18

HARBOUR MEZCAL
Mezcal, jalapeno infused grapefruit liquor, lemon juice, grapefruit bitters
$18

TAKE ME TO ST. STROPEZ
St Germain, lime infused vodka, lime juice, tonic water
$18

THE ISLANDER
Rum, coconut sorbet, pineapple juice, lime juice
$18

LEAVE ME IN CAPRI
Vodka, Ginger Ale, lemon juice, homemade blueberry lavender syrup
$18

IBIZA MAMA
Puerto de Indias Strawberry Gin, Falernum, white wine, lime juice, agave
$18

FROM ST. BARTH'S WITH LOVE
Rum, Grand Marnier, mango purée, Orgeat, lime juice, tropical bitters
$18

WINES BY THE GLASS

SPARKLING
House Prosecco $17
Champagne Taittinger Brut $20

ROSE
By. Ott, Domaines Ott, Côtes de Provence $14
Out East Rosé, Côtes de Provence $15
Whispering Angel Rosé, Chateau d’Esclans $17

WHITES
Smoke Tree Chardonnay, 2016 $10
Fantinel Pinot Grigio, 2017 $13
Sonoma-Cutrer Chardonnay, 2016 $16

REDS
Altos Terraeras Cabernet Sauvignon, 2018 $10
Josh Cellars Cabernet Sauvignon, 2016 $12
Erath Pinot Noir, 2016 $13

HEALTHY MOCKTAILS

LIGHTHOUSE
coconut water, strawberry, homemade raspberry syrup, vanilla essence, lemon juice
$10

VIRGIN SEA’S
fresh muddled mint, homemade blueberry lavender syrup, lime juice, soda water
$10

BEER
STELLA ARTOIS, HEINEKEN, CORONA, MILLER LIGHT
$7
# Wine List

## CHAMPAGNE

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Prosecco</td>
<td>$85</td>
</tr>
<tr>
<td>Champagne Taittinger Brut</td>
<td>$195</td>
</tr>
<tr>
<td>Champagne Taittinger Rosé</td>
<td>$230</td>
</tr>
<tr>
<td>Champagne Veuve Clicquot Brut</td>
<td>$230</td>
</tr>
<tr>
<td>Champagne Dom Pérignon Brut</td>
<td>$590</td>
</tr>
<tr>
<td>Champagne Dom Pérignon Rosé</td>
<td>$1,100</td>
</tr>
</tbody>
</table>

## ROSÉ

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>By. Ott</td>
<td>$60</td>
</tr>
<tr>
<td>Out East</td>
<td>$75</td>
</tr>
<tr>
<td>Whispering Angel</td>
<td>$90</td>
</tr>
<tr>
<td>Miraval</td>
<td>$110</td>
</tr>
<tr>
<td>Domaines Ott</td>
<td>$130</td>
</tr>
<tr>
<td>Domaines Ott Magnum</td>
<td>$280</td>
</tr>
</tbody>
</table>

## WHITES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoke Tree Chardonnay, 2016</td>
<td>$40</td>
</tr>
<tr>
<td>Fantinel Pinot Grigio, Friuli 2018</td>
<td>$55</td>
</tr>
<tr>
<td>Albariño Pazo Barantes, Rias Baixas 2018</td>
<td>$55</td>
</tr>
<tr>
<td>Sonoma-Cutrer &quot;Russian River&quot; Chardonnay, Sonoma 2018</td>
<td>$65</td>
</tr>
<tr>
<td>Cakebread Sauvignon Blanc, Napa Valley 2018</td>
<td>$75</td>
</tr>
<tr>
<td>Stag’s Leap Sauvignon Blanc, Napa Valley 2018</td>
<td>$75</td>
</tr>
<tr>
<td>Jordan Chardonnay, Sonoma Valley 2018</td>
<td>$105</td>
</tr>
<tr>
<td>Gavi di Gavi “Black Label” La Scolca, Piedmont 2018</td>
<td>$125</td>
</tr>
<tr>
<td>Chablis Grand Cru, Domaine du Colombier, Burgundy 2016</td>
<td>$160</td>
</tr>
<tr>
<td>Kistler &quot;Les Noisetiers&quot; Chardonnay, Sonoma Coast 2018</td>
<td>$160</td>
</tr>
<tr>
<td>Far Niente Chardonnay, Napa Valley 2018</td>
<td>$160</td>
</tr>
</tbody>
</table>

## REDS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Altos Terrazas Cabernet Sauvignon, 2018</td>
<td>$40</td>
</tr>
<tr>
<td>Erath Resplendent Pinot Noir, Oregon 2018</td>
<td>$55</td>
</tr>
<tr>
<td>Josh Cellars Cabernet Sauvignon, Sonoma 2018</td>
<td>$55</td>
</tr>
<tr>
<td>Malbec Terroir, Altos Las Hormigas, Argentina 2018</td>
<td>$60</td>
</tr>
<tr>
<td>Carillon Rosso di Montalcino, La Togata, Tuscany 2016</td>
<td>$65</td>
</tr>
<tr>
<td>Chianti Classico Organic, Querciabella, Tuscany 2015</td>
<td>$110</td>
</tr>
<tr>
<td>Prunotto, Barbaresco, Piedmont 2016</td>
<td>$130</td>
</tr>
<tr>
<td>Prunotto, Barolo, Piedmont 2013</td>
<td>$150</td>
</tr>
<tr>
<td>Caymus Vineyards Cabernet Sauvignon, Napa Valley 2018</td>
<td>$175</td>
</tr>
<tr>
<td>Brunello di Montalcino, Antinori &quot;Pian delle Vigne&quot;, Tuscany 2016</td>
<td>$200</td>
</tr>
<tr>
<td>Château Lynch-Bages Grand Cru, Pauillac 2015</td>
<td>$510</td>
</tr>
<tr>
<td>Joseph Phelps “Insignia”, Napa Valley 2017</td>
<td>$625</td>
</tr>
</tbody>
</table>
SUNDAY BRUNCH SPECIALS

LOBSTER EGGS BENEDICT $25
Maine lobster, heirloom potatoes, hollandaise sauce

SUNDAY STEAK AND EGGS $29
12 OZ cut grilled steak and two sunny side eggs served with herb fries

DECK’ED OUT BURGER $27
USDA prime choice beef, caramelized onions, black truffle and aged cheddar cheese
topped with foie gras and served with truffle fries

HOUSE SIGNATURE PIZZA CARBONARA $21
mozzarella cheese, Pecorino Romano, apple wood smoked crispy bacon, sunny side eggs

RANCHERO VEGGIES & EGGS $14
soft scrambled eggs, spinach and feta cheese served over crispy tortilla

FRESH BERRY STUFFED PANCAKES $14
topped with assorted fresh berries and drizzled with honey maple syrup

GREEK YOGURT & BERRIES PARFAIT $10
fresh mixed berries, strained greek yogurt, granola and mint leaves

HOUSE SPECIAL KEY LIME PIE $12
Floridian signature pie, lime jus and sour cream

SHARE YOUR SUNDAY SELFIE ON:
@islandgardensdeck

& STAY TUNED FOR THE RE-LAUNCH OF OUR SUNDAY BRUNCH BUFFET !
MIAMI SPICE 2020
DINNER MENU $39.00++
served Thursday, Friday & Sunday

APPETIZER
(choice of one)

ARUGULA & ENDIVE SALAD
tossed with cherry tomatoes, olives, Parmigiano Reggiano and citrus dressing

BEEF CARPACCIO
mustard seed aioli, fresh arugula and shaved Parmigiano Reggiano

SALMON CRUDO (+$5)
served with creme fraiche aioli, black caviar and pomegranate seeds

MAIN
(choice of one)

PENNE ARABBIATA
fresh tomato sauce, garlic, chili pepper, fresh parsley and Parmigiano Reggiano

BAKED BRANZINO FILET
oven baked with potatoes, olives, shallots, capers, cherry tomatoes and lemon oil sauce

SKIRT STEAK TAGLIATA (+$10)
USDA Prime, grilled and served with roasted vegetables and chimichurri sauce

DESSERT
(choice of one)

CHOCOLATE NEMESIS
our signature flourless dark chocolate cake with dusted cacao

HOUSE TIRAMISU
light mascarpone cream cheese, Savoiardi ladyfinger cookies, espresso caffè

ARTISANAL GELATO TRIO
French vanilla, hazelnut and chocolate with crumbled cookies
MIAMI SPICE 2020
LUNCH MENU $25.00++
served Saturday

APPETIZER
(choice of one)

WATERMELON & FETA
tossed with pickled shallots, mint and pistachios
MARGHERITA PIZETTE
fresh tomatoes, buffalo mozzarella and basil
SALMON CRUDO (+$5)
served with creme fraiche aioli, black caviar and pomegranate seeds

MAIN
(choice of one)

TROFIE AL PESTO
Trofie style pasta with basil, pine nuts and Parmigiano Reggiano
GINGER ROASTED SPRING CHICKEN
organic free-range chicken, sweet pepper, spinach and cauliflower purée
BAKED BRANZINO FILET (+$10)
oven baked with potatoes, olives, shallots, capers, cherry tomatoes and lemon oil sauce

DESSERT
(choice of one)

CHOCOLATE NEMESIS
our signature flourless dark chocolate cake with dusted cacao
FLOATING ISLAND
poached meringue in crème anglaise with assorted seasonal berries
ARTISANAL GELATO TRIO
French vanilla, hazelnut and chocolate with crumbled cookies