

Welcome back  
aboard!



## APPETIZERS

### TUNA TARTARE \$22

grade-A tuna, mango, avocado, tangerine, chives and shaved fresh coconut

### SALMON CRUDO \$19

creme fraiche aioli and pomegranate seeds

### BEEF CARPACCIO \$17

mustard seed aioli, fresh arugula and shaved Parmigiano Reggiano

### CHARRED OCTOPUS \$25

feta cheese mousse, cherry tomatoes, bottarga, fresh oregano and black olives

### CHARCUTERIE & CHEESE BOARD \$25

Chef's selection served with fresh flatbread

## BRICK OVEN PIZZA

### MARGHERITA \$18

fresh tomatoes, buffalo mozzarella and basil

### ARUGULA & PROSCIUTTO \$23

with fresh tomatoes and mozzarella cheese

### TRUFFLE & PEAR \$26

with gorgonzola and mozzarella cheese

### CHORIZO PICANTE \$21

fresh tomatoes, mozzarella cheese and jalapeños

### AI FUNGHI \$22

fresh tomatoes, mozzarella and wild mushrooms

## SALADS

### CUCUMBER & AVOCADO \$16

tossed with celery and vine ripe tomatoes

### WATERMELON & FETA \$19

tossed with pickled shallots, mint and pistachios

### FARM TOMATOES & MOZZARELLA \$21

bocconcini mozzarella, fresh basil and oregano

### TRADITIONAL GREEK SALAD \$20

tossed with raw onions, bell peppers, Kalamata olives and fresh parsley served with feta cheese

### SIGNATURE ARUGULA & ENDIVE \$18

tossed with cherry tomatoes, black olives and citrus dressing inside a 24-month old Parmigiano Reggiano cheese wheel

## PASTA

### PENNE ARABBIATA \$18

fresh tomato sauce, garlic, chili pepper, parsley

### TROFIE AL PESTO \$22

fresh basil, pine nuts and Parmigiano Reggiano

### PORCINI TRUFFLE RISOTTO \$26

aged Acquarello risotto, fresh wild mushrooms

### HOUSE RECIPE LASAGNA AL FORNO \$24

### TAGLIOLINI AI FRUTTI DI MARE \$27

clams, mussels, calamari, shrimps, fresh tomato, garlic, chili, cooked in white wine sauce

## 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, prepapred 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

*Sweet times ahead !*

## 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\*

#### 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, shell fish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Welcome back  
aboard!



## 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. BARTHS 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

### ROSÉ

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 Terrazas 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

## ROSÉ

By. Ott \$60  
Out East \$75  
Whispering Angel \$90  
Miraval \$110  
Domaines Ott \$130  
Domaines Ott Magnum \$280

## CHAMPAGNE

House Prosecco \$85  
Champagne Taittinger Brut \$195  
Champagne Taittinger Rosé \$230  
Champagne Veuve Clicquot Brut \$230  
Champagne Dom Pérignon Brut \$590  
Champagne Dom Pérignon Rosé \$1,100

## WHITES

Smoke Tree Chardonnay, 2016 \$40  
Fantinel Pinot Grigio, Friuli 2018 \$55  
Albariño Pazo Barantes, Rias Baixas 2018 \$55  
Sonoma-Cutrer "Russian River" Chardonnay, Sonoma 2018 \$65  
Cakebread Sauvignon Blanc, Napa Valley 2018 \$75  
Stag's Leap Sauvignon Blanc, Napa Valley 2018 \$75  
Jordan Chardonnay, Sonoma Valley 2018 \$105  
Gavi di Gavi "Black Label" La Scolca, Piedmont 2018 \$125  
Chablis Grand Cru, Domaine du Colombier, Burgundy 2016 \$160  
Kistler "Les Noisetiers" Chardonnay, Sonoma Coast 2018 \$160  
Far Niente Chardonnay, Napa Valley 2018 \$160

## REDS

Altos Terrazas Cabernet Sauvignon, 2018 \$40  
Erath Resplendent Pinot Noir, Oregon 2018 \$55  
Josh Cellars Cabernet Sauvignon, Sonoma 2018 \$55  
Malbec Terroir, Altos Las Hormigas, Argentina 2018 \$60  
Carillon Rosso di Montalcino, La Togata, Tuscany 2016 \$65  
Chianti Classico Organic, Querciabella, Tuscany 2015 \$110  
Prunotto, Barbaresco, Piedmont 2016 \$130  
Prunotto, Barolo, Piedmont 2013 \$150  
Caymus Vineyards Cabernet Sauvignon, Napa Valley 2018 \$175  
Brunello di Montalcino, Antinori "Pian delle Vigne", Tuscany 2016 \$200  
Château Lynch-Bages Grand Cru, Pauillac 2015 \$510  
Joseph Phelps "Insignia", Napa Valley 2017 \$625

*Sunday  
Feast - day !*



*The Deck*

ISLAND GARDENS



## 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 !**

SHARE THE LOVE ON:

*@islandgardensdeck*



*The Deck*

ISLAND GARDENS



MAIN MENU

**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

SHARE THE LOVE ON:

*@islandgardensdeck*



*The Deck*

ISLAND GARDENS



MAIN MENU

**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