

888 Macarthur Causeway
Miami, Florida 33132
IslandGardens.com

Tel 305 531 3747

Welcome to our
Grand Opening Basel 2017

THE DECK **at ISLAND GARDENS**

FOR SLIP RESERVATIONS
dockmaster@IslandGardens.com

FOR TABLE RESERVATIONS
thedeck@IslandGardens.com

FOR EVENT RESERVATIONS
events@IslandGardens.com

FOR GENERAL INQUIRIES
info@IslandGardens.com

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

THE SPIRIT OF THE DECK

VODKA

Allaire Crystal Filtered \$475
Greygoose \$320
Greygoose Magnum \$600
Stoli Elit \$475
Tito's \$310
Belvedere \$320

GIN

Hendricks \$310
Tanqueray \$275

RUM

Allaire Crystal Aged \$525
Bacardi \$250
Zacapa 23 \$425

TEQUILA

Allaire Crystal Reposado \$650
Patron Silver \$325
Patron Reposado \$395
Don Julio 1942 \$700
Patron Anejo \$435

WHISKEY

Makers Mark \$300
Jack Daniels \$275

SCOTCH

Johnnie Walker Black Label \$315
Johnnie Walker Gold Label \$525
Johnnie Walker Blue Label \$800
Chivas Regal 12 \$310
Chivas Regal 12 Royal Salute \$825

ANCHOR'S AWAY PACKAGE

Allaire Crystal Filtered Vodka
Allaire Crystal Reposado Tequila
Allaire Crystal Aged Rum

\$1,200

PERFECTLY PAIRED

CHAMPAGNE

Dom Perignon \$475
Moët & Chandon Ice \$260
Veuve Clicquot Rose \$260
Veuve Clicquot Brut \$235
Louis Roederer Cristal \$535

CHAMPAGNE MAGNUM

Moët & Chandon Ice \$500
Veuve Clicquot Rosé \$495
Veuve Clicquot Brut \$450
Dom Perignon \$1050

CHAMPAGNE JEROBOAMS

Dom Perignon \$8300
Veuve Clicquot Brut \$950

ROSÉ

Whispering Angel Rosé \$95
Whispering Angel Rosé Magnum \$185
Whispering Angel Rosé Jeroboam \$445
Chateau Miraval \$150
Chateau D'esclans Gurru Rosé \$235
Notorious Pink Rosé \$85
Notorious Pink Rosé Magnum \$175

WHITES

Lagar de Cervera, Albarino, Rias Baixas Spain \$80
Pinot Grigio, Fantinel Italy \$80
Pascal Jolivet, Sancerre France \$110
Far Niente Napa Valley Chardonnay, CA \$170
Flowers, Flowers Chardonnay, CA \$180

REDS

Pio Cesare, Barbera d'Alba,
Italy 2014 \$90

Chateau Giscours, La Sirene de Giscours,
Bordeaux France 2012 \$110

Montille Beaune 1er Sizies,
Burgundy France 2014 \$120

Sokol Blosser, Dundee Hills Pinot Noir,
Oregon 2013 \$145

Prunotto, Barbaresco,
Italy 2012 \$160

Caymus Cabernet Sauvignon,
Napa Valley CA 2014 \$220

Chateau Smith Haut Lafitte Rouge,
Bordeaux France 2011 \$375

Insignia Joseph Phelps, Cabernet Sauvignon,
Napa Valley CA 2013 \$499

THE DECK'S COCKTAILS

ROYAL FORTUNE

Rum, Aperol, Falernum, watermelon juice, garnished with watermelon
\$15

SEXTANT

Vodka, lemon juice, star fruit syrup, garnished with star fruit
\$15

HARBOUR MULE

Mezcal, lime juice, agave, garnished with lime wheels
\$15

FLYING DUTCHMAN

Gin, St Germain, ginger syrup, cucumber juice with sliced cucumber
\$16

MI MOJITO

Rum, fresh lime, fresh mint and soda water with a lime wheel
\$15

LYCHEE MARTINI

Vanilla Vodka, Chambord, lychee juice with a splash of pineapple juice
\$17

COSMOPOLITAN

Vodka Citron, Triple sec, lemon juice, simple syrup, cranberry juice
\$17

OLD FASHIONED SAILOR

Bourbon, simple syrup and bitters garnished with orange zest
\$16

BEEN AROUND THE BOULEVARDIER

Rye Whisky, Campari, Sweet Vermouth garnished with fresh orange peel zest
\$16

SAPPHIRE PARADISE

Vanilla Vodka, lemon juice, lavender, blueberries and basil
\$15

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

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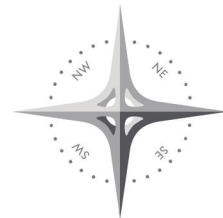
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