

MORNING SPIRITS

OCEAN ROOM BLOODY MARY	13
spicy tomato juice, Tito’s vodka, citrus, celery	
MIMOSA	12
champagne, Florida orange juice	

COFFEE & TEA

LA COLOMBE COFFEE	4
ESPRESSO	4
CAPPUCCINO	7
LA VIA DEL TÈ SELECT TEAS	4
four fruits rouge, breakfast, chai, chamomile, earl grey, jasmine, mint, rooibos citrus	

FARM FRESH EGGS

OCEAN ROOM CAPTAINS’ BREAKFAST	21
two eggs any style, challah French toast, Nueske’s smoked bacon, skillet potatoes, juice, coffee, or tea	
TWO EGGS ANY STYLE	15
two eggs any style, choice of Nueske’s smoked bacon, ham or sausage, skillet potatoes, choice of toast	
AVOCADO TOAST	12
multi-grain bread, smashed avocado, radish sprouts, cucumber, tomato + smoked salmon 9 + two eggs 5	
CLASSIC EGGS BENEDICT	16
Canadian bacon, English muffin, hollandaise, skillet potatoes	
“OLD FASHIONED” CORNED BEEF HASH (GF)	15
two eggs your style, house-made corned beef, horseradish-mustard sauce	
BREAKFAST BURRITO	16
scrambled eggs, sausage, Nueske’s bacon, cheddar cheese, avocado, fresh salsa, skillet potatoes	
TWO EGG SANDWICH	15
your choice croissant, English muffin or bagel, pepperjack cheese, Nueske’s smoked bacon, ham or sausage	

CREATE YOUR OWN OMELETTE 16

Served With Skillet Potatoes

three eggs stuffed with your choice of:  
bacon • sausage • smoked ham • bell pepper  
spinach onion • tomato • cheese • Swiss cheese  
American cheese

FROM THE GRIDDLE

served with Vermont maple syrup

BUTTERMILK PANCAKES	14
whipped butter, berries	
FRENCH TOAST	14
thick-cut challah, cinnamon, vanilla	
BELGIAN WAFFLE	14
malted honey waffle, blueberry compote	

VEGAN, RAW & ORGANIC

FLORIDA ORANGE OR GRAPEFRUIT JUICE (V)	7
V-8, APPLE, CRANBERRY, TOMATO, OR PINEAPPLE (V)	4
GREEN JUICE (GF) (V)	11
cucumber, kale, celery, apple, parsley, ginger, lemon	
KEY WEST SUNRISE JUICE (GF) (V)	11
orange, carrot, tangerine, pineapple, turmeric	
BLUEBERRY ALMOND SMOOTHIE (GF) (V)	11
blueberry, banana, almond milk, raw almond butter, flax & chia seeds	
GREEN MACHINE SMOOTHIE (GF) (V)	11
kale, spinach, avocado, oat milk, banana, raw almond butter, honey, chia seed	
PEANUT BUTTER PROTEIN SHAKE (GF) (V)	11
raw peanut butter, banana, almond milk, local honey, vegan chocolate or vanilla pea protein	
GRANOLA & GREEK YOGURT BOWL (GF)	12
vegan house made granola, Greek yogurt, local honey	
ACAI BOWL (GF) (V)	13
acai yogurt, strawberry, banana, kiwi, raw almond butter, whole grain oats	
STEEL CUT IRISH OATMEAL (GF) (V)	8
brown sugar, banana, cinnamon, Vermont maple syrup	

LITTLE FOODIE’S NOOK

MINI CAPTAIN’S BREAKFAST	13
one egg any style, challah French toast, Nueske’s bacon, skillet potatoes	
SILVER DOLLAR PANCAKES	9
strawberry, banana	
JUNIOR EGG SANDWICH	9
one egg any style, choice of bacon, sausage or ham, English muffin	
AVOCADO TOAST (V)	10
multi-grain bread, smashed avocado, sprouts, cucumber, tomato	
MINI BLUEBERRY SMOOTHIE (GF) (V)	8
blueberry, banana, almond milk, raw almond butter, flax & chia seeds	

SMOKED SALMON 20

whipped cream cheese, sliced tomato, cucumber, caper, chive, everything bagel

ACCOMPANIMENTS

croissant	3
half avocado	3
Nueske’s smoked bacon	7
Nueske’s Canadian bacon	7
sage & fennel sausage links or patties	7
hash brown or skillet potatoes	7
creamy grits	7
seasonal fruit & berries	9

(GF) = Gluten Free: Prepared in our kitchen that commonly handles wheat product and other grains. (V) = vegetarian

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.