



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	
SINGLE SHOT	5
DOUBLE SHOT	7
CAPPUCCINO	7
LA VIA DEL TÈ SELECT TEAS	4
Four Fruits Rouge, Breakfast, Chai, Chamomile, Earl Grey, Jasmine, Mint, Rooibos Citrus	

FARM FRESH EGGS

Organic cage free eggs

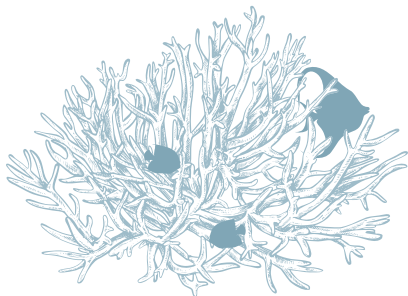
OCEAN ROOM CAPTAINS’ BREAKFAST	21
Two Eggs Any Style, Challah French Toast, Nueske’s Smoked Bacon, Skillet Potatoes, Juice, Coffee, or Tea	
TWO EGGS ANY STYLE (GF)	15
Two Eggs Any Style, Choice of Nueske’s Smoked Bacon, Ham or Sausage, Skillet Potatoes, Choice of Toast	
AVOCADO TOAST	18
Grilled Sourdough, Smashed Avocado, Tomato Jam, Ricotta Scrambled Eggs, Lemon	
CLASSIC EGGS BENEDICT	16
Canadian Bacon, Hollandaise, Skillet Potatoes	
“OLD FASHIONED” CORNED BEEF HASH (GF)	15
Two Eggs Over Medium, House-Made Corned Beef, Horseradish-Mustard Sauce	
BISCUITS & GRAVY	16
Two Buttermilk Biscuits, Country Sausage Gravy, Two Eggs Any Style	
CROQUE MADAME	17
Truffle Mornay, Gruyere Cheese, Ham, Brioche, Farm Egg, Herbs	
CROISSANT SANDWICH	15
Maple Butter, Pepper Jack Cheese, Two Eggs, Choice of 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 • Crimini Mushroom • Feta Cheese  
Cheddar Cheese • Swiss Cheese • American Cheese



JUICES & SMOOTHIES

FLORIDA ORANGE OR GRAPEFRUIT JUICE	7
V-8, APPLE, CRANBERRY, TOMATO, OR PINEAPPLE	4
GREEN JUICE (GF)	11
Cucumber, Kale, Celery, Apple, Parsley, Ginger, Lemon	
KEY WEST SUNRISE (GF)	11
Orange, Carrot, Tangerine, Pineapple, Turmeric	
BLUEBERRY ALMOND SMOOTHIE (GF)	11
Blueberry, Banana, Almond Milk, Almond Butter, Flax & Chia Seeds	

FROM THE GRIDDLE

BUTTERMILK PANCAKES	12
Made From Scratch Daily, Maple Syrup, Whipped Butter, Fresh Berries	
FRENCH TOAST	14
Thick-Cut Challah, Bourbon Pecans, Vanilla Custard Maple Syrup	
BELGIAN WAFFLE	14
Malted Honey Waffle, Blueberry Compote, Lemon-Ricotta Creme, Maple Syrup, Whipped Butter	
BROWN RICE PANCAKES (GF)	13
Made From Scratch Daily, Maple Syrup, Whipped Butter, Fresh Berries	

RISE & SHINE SELECTIONS

GRANOLA & GREEK YOGURT BOWL	12
House-Made Granola, Greek Honey Yogurt, Fresh Berries	
ACAI BOWL	13
Whipped Acai Yogurt, Strawberry, Banana & Kiwi, Honey Almond Butter, Crunchy Oats	
COCONUT CHIA PUDDING	9
Coconut-Maple Soaked Chia Seeds, Goji Berry, Kiwi, Toasted Coconut	
OCEAN REEF FRESH FRUIT PLATE	12
Seasonal Fruits, Berries, House Banana Bread	
STEEL CUT IRISH OATMEAL	8
Plumped Raisin, Banana, Pecan-Almond Streusel	

SMOKED SALMON PLATTER 20

Red Onion, Tomato, Cucumber, Capers, Chive, Cream Cheese, Choice of Bagel

ON THE SIDE

Croissant	3
Buttermilk Biscuit	3
Banana Bread	3
Farm Fresh Egg	3
Nueske’s Smoked Bacon	7
Canadian Bacon	7
Classic Sage & Fennel Breakfast Sausage	6
Chicken Apple Sausage	6
Hash Brown or Skillet Potatoes	5
Creamy Grits	5
Fresh Berries	6/14

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

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