

Private Dining Delivery



DAILY 7:00 AM – 10:00 PM

PICKUP LOCATED OUTSIDE INN LOBBY

To order, call 305-367-5898 or visit our
[Private Dining Online Breakfast Order Form](#)
[Private Dining Online Lunch Order Form](#)
[Private Dining Online Dinner Order Form](#)

WEEKLY SPECIALS FOR THE WEEK OF MARCH 30, 2020

BREAKFAST

CHEESE BLINTZ 9.00
Berry Compote, Powdered Sugar

THE BRONX BAGEL PACKAGE 20.00
*6 Assorted Bagels, Whipped Plain Cream Cheese,
Chive and Onion Cream Cheese, Smoked Salmon
Cream Cheese, Honey Walnut Cream Cheese*

DINNER

APPETIZER SAMPLER 32.00
*Six Grilled Naked Wings with Celery, Carrots, Blue
Cheese Sauce, Four Wagyu Sliders, 5 Shrimp, Pot
Stickers, Sweet Thai Chili*

MOROCCAN SPICED MEAT BALLS 22.00
*Indian Curry, Steamed Basmati Rice, Tomato
Coriander Salsa, Cucumber Raita,
Grilled Naan Bread*



OCEAN REEF CLUB®

A UNIQUE WAY OF LIFE





KEY LARGO, FLORIDA



BREAKFAST

Served Daily from 7 am – 11 am

JUICES, SMOOTHIES, FRUIT & COFFEE

 FRESHLY SQUEEZED FLORIDA ORANGE OR GRAPEFRUIT JUICE (8OZ)	8.50
 V8, APPLE, CRANBERRY, TOMATO OR PINEAPPLE JUICE (8OZ)	5.50
 BLUEBERRY ALMOND SMOOTHIE <i>Blueberries, Banana, Almond Milk, Almond Butter, Flax and Chia Seeds</i>	11.00
 THE PERFECT GREEN JUICE (18OZ) <i>Cucumber, celery, kale, apple, fennel, parsley, ginger & lemon</i>	12.25
 FLORIDA PINK GRAPEFRUIT HALF	6.75
 SEASONAL FRUIT PLATE <i>Served with house baked banana bread</i>	14.50
 FRESH BERRIES <i>A blend of strawberries, blackberries and blueberries</i>	15.00
LAVAZZA COFFEE, DECAFFEINATED COFFEE OR TEA	SM. POT (24 OZ) 7.00 LG. POT (32 OZ) 13.00

BREAKFAST SELECTIONS

*CAPTAINS BREAKFAST <i>Two eggs any style, challah bread french toast, applewood smoked bacon sausage link, hash brown, choice of toast. Juice or milk, coffee or tea</i>	20.00
*CREATE YOUR OWN OMELET (EGG WHITE OR EGG BEATERS AVAILABLE) <i>Choice of spinach, bell peppers, onions, tomatoes, mushrooms, choice of cheese, smoked ham, hickory smoked bacon or sausage. Served with hash browns, choice of toast</i>	15.75
*TWO EGGS ANY STYLE <i>Choice of applewood smoked bacon, smoked ham steak, or grilled sausage, hash browns and choice of toast</i>	14.75
*EGGS BENEDICT <i>Two cage-free soft poached eggs over toasted English muffins (gluten free available), Canadian bacon, Hollandaise sauce and hash browns</i>	16.50
*HUEVOS RANCHEROS <i>Two eggs over medium, corn tortilla refried beans, ranchero sauce, chorizo, Cotija cheese</i>	15.00
*HOUSE CORNED BEEF HASH <i>Topped with two eggs any style. Choice of toast</i>	14.00
*SMOKED SALMON PLATTER <i>Smoked Atlantic salmon, cream cheese, onions, tomato, capers and toasted bagel</i>	17.50
BREAKFAST BURRITO <i>Eggs, bacon, ham, sausage, cheese, breakfast potatoes, salsa, tortilla</i>	15.00
GOLDEN MALTED WAFFLE	12.00
WITH BERRIES OR BANANAS AND WHIPPED CREAM	15.75
CLASSIC FRENCH TOAST (GLUTEN FREE AVAILABLE)	12.00

BUTTERMILK PANCAKES (GLUTEN FREE AVAILABLE)	11.75
<i>Made from scratch daily! Canadian maple syrup</i>	
WITH BLUEBERRIES OR BANANA	15.75
ASSORTED CEREALS	6.50
<i>Choice of whole, low fat or skim milk</i>	
 WHOLE WHEAT PANCAKES	12.00
<i>Canadian maple syrup</i>	
GRANOLA PARFAIT WITH FRESH BERRIES	12.00
<i>House granola, fresh berries, organic low-fat yogurt</i>	

BREAKFAST SANDWICHES

CROISSANT	12.00
<i>Scrambled eggs, Gruyere cheese, applewood smoked bacon, served with hash browns</i>	
BAGEL	18.00
<i>Sunny-side-up egg, smoked salmon, chive caper cream cheese, fried red onions, served with hash browns</i>	
BUTTERMILK BISCUIT	12.00
<i>Scrambled egg, sausage patty, American cheese, served with hash browns</i>	

LUNCH

Served Daily from 11 am – 4 pm

STARTERS & SALADS

 FLORIDA KEYS CONCH CHOWDER (16OZ)	9.00
<i>Chopped Turks and Caicos conch simmered with diced tomatoes, potatoes, spices</i>	
HOME-STYLE CHICKEN NOODLE SOUP (1 PINT)	7.50
<i>Tender pieces of chicken, simmered with carrots, celery, and onion</i>	
 SHRIMP COCKTAIL (5PCS)	18.25
<i>Shrimp poached in Old Bay, house cocktail sauce</i>	
NAKED CHICKEN WINGS (GRILLED OR FRIED)	½ DOZ. 11.50 1 DOZ. 19.50
<i>Choice of buffalo, BBQ, ranch or sweet chili sauce, Celery, carrot sticks, blue cheese dip</i>	
CAESAR SALAD	SMALL 8.50 LARGE 11.50
<i>Crisp romaine hearts, focaccia croutons and Parmesan, Caesar dressing</i>	
FIELD GREEN SALAD	SMALL 9.00 LARGE 12.25
<i>Crisp greens, cucumbers, carrots, heirloom cherry tomatoes, Choice of ranch, balsamic, blue cheese, balsamic vinegar or extra virgin olive oil</i>	
SALAD ADDITIONS	
GRILLED LEMON HERB CHICKEN BREAST	13.50
GRILLED BLACK TIGER SHRIMP (5)	17.50
GRILLED MAHI	19.75
*GRILLED SCOTTISH SALMON	17.50



SANDWICHES & WRAPS

FLORIDA KEYS MAHI SANDWICH	22.25
<i>Grilled or blackened mahi filet served on brioche bun with lettuce, Tomato, onion, pickle, lemon garlic aioli</i>	
*CHARGRILLED BACON-CHEESEBURGER	17.00
<i>GRILLED ½ LB. ANGUS BEEF PATTY, LETTUCE, TOMATO, ONION, PICKLES, BRIOCHE BUN Choice of cheddar, Swiss or American cheese</i>	
TURKEY CLUB OR WRAP	15.50
<i>Triple decker layered with turkey, bacon, Swiss cheese, avocado, tomato Choice of bread or wheat tortilla</i>	

PIZZA SELECTIONS 14"

Please inquire of our chef's special pizza created daily (Gluten-free pizza available upon request)

PIZZA MARGHERITA	16.25
<i>Roma tomato with fresh buffalo mozzarella, basil and extra virgin olive oil</i>	
BUILD YOUR OWN PIZZA (CHOICE OF 2 TOPPINGS)	14.75
<i>Choice of toppings: pepperoni, Italian sausage, Canadian bacon, anchovies, mushrooms, onions, peppers, plum tomatoes, spinach, black olives, pineapple</i>	
EACH ADDITIONAL TOPPING	3.50

DINNER

Served Daily 4 pm – 10 pm

SOUPS & STARTERS

FLORIDA KEYS CONCH CHOWDER (1 PINT)	9.00
<i>Chopped Turks and Caicos conch simmered with diced tomatoes, potatoes & spices</i>	
NEW ENGLAND CLAM CHOWDER (1 PINT)	9.00
<i>Creamy style, clams, potatoes, rendered bacon</i>	
HOME-STYLE CHICKEN NOODLE SOUP (1 PINT)	7.50
<i>Tender pieces of chicken, simmered with carrots, celery, and onion</i>	
SHRIMP COCKTAIL	18.25
<i>Five tiger shrimp poached in Old Bay, house cocktail sauce</i>	

NAKED CHICKEN WINGS (GRILLED OR FRIED)**½ DOZ. 11.55****1 DOZ. 20.00***Choice of buffalo, BBQ, ranch or sweet chili sauce.**Served with celery & carrot sticks, blue cheese dip***SALADS****CAESAR SALAD****SMALL 8.00 LARGE 12.50***Crisp romaine hearts, focaccia croutons, parmesan, Caesar dressing***FIELD GREEN SALAD****SMALL 9.00 LARGE 12.25***Redlands artisanal lettuces, cucumbers, heirloom tomato**Choice of ranch, balsamic, blue cheese, balsamic vinegar or extra virgin olive oil***SALAD ADDITIONS****GRILLED LEMON HERB CHICKEN BREAST****13.50****GRILLED BLACK TIGER SHRIMP (5)****17.50****GRILLED LOCALLY CAUGHT MAHI****19.25*****GRILLED SCOTTISH SALMON****17.50****COBB SALAD****SMALL 15.25 LARGE 28.95***Chicken, avocado, heirloom tomatoes, bacon, aged cheddar, buttermilk dressing***SANDWICHES & WRAPS***Served with choice of fries, kettle chips or fresh seasonal fruit***FLORIDA KEYS MAHI SANDWICH****22.25***Grilled or blackened mahi filet served on brioche bun with lettuce, tomato, onion, pickle, lemon garlic aioli****CHARGRILLED BACON-CHEESEBURGER****17.00***Grilled ½ lb. Angus beef patty, smoked bacon, lettuce, tomato, onion, pickles. Choice of cheddar, Swiss or American cheese***TURKEY CLUB OR WRAP****15.50***Triple decker of sliced turkey, bacon, Swiss cheese, avocado & tomato. Choice of bread or wheat flour tortilla*

ENTRÉES

OCEAN REEF FAVORITES (PICK YOUR FISH AND PREPARATION)

All preparations served with farm fresh vegetables and rice pilaf

YELLOWTAIL SNAPPER	33.50
MAHI	30.50
*SCOTTISH SALMON	28.25

PREPARATIONS

OCEAN REEF CLASSIC: *Egg wash and pan fried, sherry-caper butter sauce*
KEY LARGO: *Ocean Reef Classic without capers, sherry-lemon butter sauce*
SIMPLY GRILLED: *Served with lemon*
MATTECUMBE: *Pan-seared, topped with tomato, capers, shallots, basil, lemon juice and baked*
BLACKENED: *Dusted with Cajun spices and pan-seared*

BABY BACK RIBS	HALF RACK 21.00	FULL 29.50
<i>Guava BBQ sauce, hickory smoked, farm fresh vegetables and baked potato</i>		
*FORT MCCOY GRASS-FED CHURRASCO (10OZ)		36.95
<i>Beef skirt steak, marinated and char-grilled, chimichurri, farm fresh vegetables, baked potato</i>		
*1855 BLACK ANGUS FILET (6OZ)		35.99
<i>Grilled to perfection served with baked potato and farm fresh vegetables</i>		

	<i>Individual</i>	<i>Family Style Serving (4)</i>
MACARONI & CHEESE	12.25	37.00
<i>Elbow pasta tossed in American cheese sauce</i>		
FETTUCCINE & SHRIMP ALFREDO	19.50	58.25
<i>Creamy parmesan cheese sauce</i>		
SPAGHETTI AND MEATBALLS	18.50	54.25
<i>House beef meatballs, San Marzano tomato sauce and parmesan cheese</i>		

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PIZZA MARGHERITA	16.25
<i>Roma tomato with fresh buffalo mozzarella, basil, extra virgin olive oil</i>	
BUILD YOUR OWN PIZZA (CHOICE OF 2 TOPPINGS)	14.75
<i>Choice of toppings: pepperoni, Italian sausage, Canadian bacon, anchovies, mushrooms, onions, peppers, plum tomatoes, spinach, black olives, pineapple</i>	
EACH ADDITIONAL TOPPING	3.50



DESSERT SELECTIONS_____

KEY LIME PIE 9.50
Ocean Reef classic with whipped cream

 FRESH SEASONAL FRUIT SALAD SMALL 8.50 LARGE 13.75

OLD FASHION CHUNKY CHOCOLATE CHIP COOKIES (4) 6.50

ORC SIGNATURE COCONUT RUM CAKE (100Z) 15.00
From our own bakery and simply delicious (contains alcohol)



KIDS' CORNER_____

MAC 'N CHEESE 8.50
Elbow macaroni pasta tossed in creamy American cheese sauce

CHICKEN ALFREDO 12.25
Fettuccini, chicken, parmesan cheese, creamy alfredo sauce

*CHEESEBURGER (5OZ) 10.75
Buttered bun, lettuce, tomato, American cheese, choice of fries or seasonal fruit cup

CRUSTLESS SANDWICH 8.25
Peanut butter, grape jelly

BREADED CHICKEN TENDERS 9.50
Three strips, BBQ or ranch dip, choice of fries or seasonal fruit cup

 Fit & Sound Selections: Under 450 Calories, Under 20% Fat & 225 mg Sodium, Low Sugar

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

BEVERAGES

Alcohol must be signed for by individual 21 years of age or older

SODAS/MIXERS/JUICES

Regular	4.00
Coke, Ginger Ale, Club Soda, Tonic Water	
Diet	4.00
Diet Coke, Sprite	
6oz. Juices	4.00
Cranberry, Pineapple, Tomato, V-8, Grapefruit	
Iced Tea, Lemonade or Half-n-Half	3.00
(1/2 Iced Tea, 1/2 Lemonade)	

MINERAL WATER

Perrier (11 oz.)	4.00
Fiji (1 liter)	9.00

BEERS

Domestic	6.00
Budweiser, Bud Light, Miller Lite, O'Douls (non-alcoholic)	
ORC "The Point" Session Ale	9.00
Imported	7.00
Heineken, Amstel Light, Corona, Buckler (non-alcoholic)	

HALF BOTTLES SELECTION

Kendall-Jackson Chardonnay	21.00
Sonoma County	
Duckhorn Merlot	55.00
Napa Valley	
Kendall-Jackson Cabernet Sauvignon	26.00
Sonoma County	
Alexander Valley Cabernet Sauvignon	30.00
Sonoma County	
Cakebread Chardonnay	48.00
Napa Valley	
Matanzas Creek Sauvignon Blanc	36.00
Sonoma County	

CHAMPAGNE & SPARKLING WINE

Domaine Chandon <i>Brut California</i>	48.00
Moët et Chandon <i>"Imperial" Extra Dry</i>	100.00
Veuve Clicquot <i>"Yellow Label" Brut</i>	115.00
Nicolas Feuillate <i>Brut Rosé</i>	119.00
Dom Perignon <i>Brut</i>	300.00

WHITE WINE

Rodney Strong Sauvignon Blanc	30.00
Sonoma County	
Vicolo Pinot Grigio	30.00
Delle Venezie, Italy	
Santa Margherita Pinot Grigio	55.00
Alto Adige, Italy	
Sonoma-Cutrer Chardonnay	52.00
Russian River Ranches, Sonoma Coast	
Jordan Chardonnay	75.00
Russian River Valley	
Far Niente Chardonnay	130.00
Napa Valley	

RED WINE

Lytic Pinot Noir	48.00
Santa Barbara County	
Migration by Duckhorn	77.00
Pinot Noir	
Sonoma Coast	
Alexander Valley Vineyards	53.00
Cabernet Sauvignon	
Alexander Valley	
Jordan Cabernet Sauvignon	140.00
Alexander Valley	

LIQUORS BY THE LITER BOTTLE

Scotch	
Dewars	95.00
Dewars 12 Years	130.00
Vodka	
Tito's	95.00
Ketel One	130.00
Rum	
Bacardi Select	95.00
Bacardi Silver	95.00
Mount Gay	130.00
Blended Whiskey	
Seagrams V.O.	95.00
Crown Royal	130.00
Gin	
Tanqueray	95.00
Bombay Sapphire	130.00
Bourbon/Whisky	
Jack Daniels	110.00
Makers Mark	140.00
Tequila	
José Cuervo Gold	95.00
Patron Silver	150.00



Cordials, cognacs and aperitifs are available upon request