

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

SELECT TEAS 4
Four Fruits Rouge, Breakfast, Chai, Chamomile, Earl Grey, Jasmine, Mint, Rooibos Citrus

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 & Chai Seeds

MATCHA TEA FRAPPE' (GF) 8
Vanilla Bean Syrup, Whole Milk, Coconut Whipped Cream

FARM FRESH EGGS

Organic cage free eggs

OCEAN ROOM CAPTAINS' BREAKFAST 21
Two Eggs Any Style, Challah French Toast, Nueske's Smoked Bacon, Sausage, 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

CLASSIC BENEDICT 16
Canadian Bacon, Poached Egg, Hollandaise

CRAB & AVOCADO TOAST 18
Poached Eggs, Crab Salad, Avocado, Spicy Aioli

SPINACH AND PROSCUITTO FRITTATA (GF) 17
Egg Whites, Fresh Mozzarella, Arugula, Sundried Tomato Pesto

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

"OLD FASHIONED" CORNED BEEF HASH (GF) 15
Two Eggs Over Medium, House-Made Corned Beef, Horseradish-Mustard Sauce

BREAKFAST STREET TACO 15
Bacon, Chorizo, Roasted Peppers, Onion, Chipotle, Queso Cotija

CROISSANT SANDWICH 15
Two Eggs Any Style, Choice of Nueke's Smoked Bacon, Ham or Sausage, Pepper Jack Cheese, Skillet Potatoes

RISE & SHINE SELECTIONS

MAPLE ALMOND GRANOLA 10
Dried Fruit, Shaved Coconut, Pecan, Walnut, Pumpkin Seed, Organic Whole Milk

PARFAIT WITH FRESH BERRIES 13
House Granola, Greek Honey Yogurt

OCEAN REEF FRESH FRUIT PLATE 12
Seasonal Fruits, Berries, House Banana Bread

STEEL CUT IRISH OATMEAL 8
Plumped Raisin, Banana, Pecan Streusel

FROM THE GRIDDLE

BUTTERMILK PANCAKES 12
Made From Scratch Daily, Maple Syrup, Whipped Butter

FRENCH TOAST 13
Thick-Cut Challah, Powdered Sugar, Maple Syrup, Whipped Butter

BELGIAN WAFFLE 12
Whipped Meyer Lemon-Vanilla Butter, Maple Syrup

RAISIN BREAD FRENCH TOAST 13
Banana, Dark Chocolate, Hazelnut-Ganache

MULTIGRAIN PANCAKES 13
Whole Grains, Raspberry, Walnut, Vanilla Infused Honey, Whipped Coconut

SMOKED SALMON PLATTER 20

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

ON THE SIDE

Harvest Berries 6/14

Short Stack Pancakes 8

Hash Brown or Skillet Potatoes 5

Canadian Bacon 7

Nueske's Smoked Bacon 7

Classic Sage & Fennel Breakfast Sausage 6

Buttered Grits 5

Handmade Turkey Apple-Thyme Sausage 6

(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.