

• BREAKFAST •

Monday - Saturday 7:00 - 11:00am

Sunday • 7:00am - 12:00pm

Please view current This Week at The Reef as hours of operation are subject to change. All items from Reef Eats are prepared and delivered by the Reef Eats team. Menu items from individual Club restaurants are not available through Reef Eats.

TO ORDER: 305-367-5898



Scan here to view full menu

BREAKFAST

Organic cage free eggs

 FARM FRESH EGGS OCEAN ROOM CAPTAIN'S BREAKFAST Two Eggs Any Style, Challah French Toast, Nueske's Smoked Bacon, Sausage, Skillet Potatoes, Juice, Coffee, or Tea TWO EGGS ANY STYLE (GF) Two Eggs Any Style, Choice of Nueske's Smoked Bacon, Ham or Sausage, Skillet Potatoes CLASSIC EGGS BENEDICT Canadian Bacon, Hollandaise 	21 15 16	"OLD FASHIONED" CORNED BEEF HASH (GF) Two Eggs Over Medium, House-Made Corned Beef, Horseradish-Mustard Sauce SANTA FE' BURRITO Scrambled Egg, Flour tortilla, Carne Asada, Tomatillo- Avocado Salsa, Charred Peppers & Onions, Cheddar-Jack Cheese CROISSANT SANDWICH Two Eggs Scrambled, Choice of Nueske's Smoked Bacon, Ham or Sausage, Pepper Jack Cheese, Skillet Potatoes	15 17 15
CREATE YOUR OWN OMELETTE 16 Served With Skillet Potatoes Three Eggs Stuffed With Your Choice of: Bacon • Sausage • Smoked Ham • Bell Pepper • Spinae Onion • Tomato • Crimini Mushroom • Feta Cheese Cheddar Cheese • Swiss Cheese • American Cheese	ch	RISE & SHINE SELECTIONS ACAI BOWL Fresh Berries, Greek Yogurt, Banana, House-Granola, Honey-Almond Butter Drizzle PARFAIT WITH FRESH BERRIES (GF) House Granola, Greek Yogurt OCEAN REEF FRESH FRUIT PLATE Seasonal Fruits, Berries, House Banana Bread	12 13 12
 FROM THE GRIDDLE BUTTERMILK PANCAKES Made From Scratch Daily, Maple Syrup, Whipped Butter FRENCH TOAST Thick-Cut Challah, Powdered Sugar, Maple Syrup, Whipped Butter BELGIAN WAFFLE Whipped Luxardo Cherry Butter, Chantilly Cream 	12 13 12	Steasonal Francis, Dernes, House Danand Dread STEEL CUT IRISH OATMEAL Plumped Raisin, Banana, Pecan-Almond Streusel AVOCADO TOAST Country Bread, Pickled Onion, Oven Dried Tomato, Arugula, Charred Lemon-Vinaigrette Add Farm Fresh Egg \$4	8 8
ON THE SIDE Harvest Berries Short Stack Pancakes Hash Brown or Skillet Potatoes	6/14 8 5	Nueske's Smoked Bacon Classic Sage & Fennel Breakfast Sausage Buttered Grits	7 6 5

BEVERAGES ____

Canadian Bacon

MORNING SPIRITS		JUICES & SMOOTHIES	
OCEAN ROOM BLOODY MARY	13	FLORIDA ORANGE OR GRAPEFRUIT JUICE	7
Spicy Tomato Juice, Tito's Vodka, Citrus, Celery		V-8, APPLE, CRANBERRY, TOMATO, OR PINEAPPLE	4
MIMOSA Champagne, Florida Orange Juice	12	GREEN JUICE (GF) Cucumber, Kale, Celery, Apple, Parsley, Ginger, Lemon	11
COFFEE & TEA		KEY WEST SUNRISE (GF)	11
LA COLOMBE COFFEE	4	Orange, Carrot, Tangerine, Pineapple, Turmeric	
ESPRESSO Single Shot Double Shot	5 7	BLUEBERRY ALMOND SMOOTHIE (GF) Blueberry, Banana, Almond Milk, Almond Butter, Flax & Chai Seeds	11
DAMANN FRÈRES SELECT TEAS Four Fruits Rouge, Breakfast, Chai, Chamomile,	4		

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Chicken Apple Sausage

Earl Grey, Jasmine, Mint, Rooibos Citrus

(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

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