

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

BREAKFAST BURRITO 16
Scrambled Cheddar Eggs, Spanish Chorizo, Avocado, Pico de Gallo, Skillet Potatoes

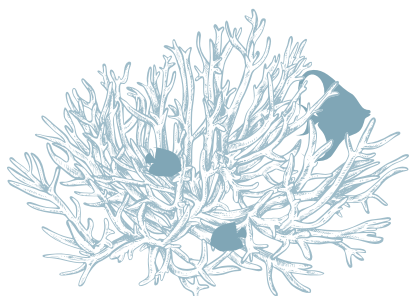
SOUTHERN BENEDICT 16
Poached Eggs, Buttermilk Biscuit, Nueske's Country Ham, Cajun Hollandaise, Skillet Potatoes

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.