



## OCEAN'S CLASSICS

### SUNRISE BREAKFAST | 16

TWO EGGS COOKED TO ORDER WITH YOUR CHOICE OF APPLE WOOD SMOKED BACON, SAUSAGE OR CANADIAN BACON, BISCUIT OR TOAST AND YOUR CHOICE OF SIDE

### HEAVENLY HASH | 16

A GENEROUS MOUND OF HASHBROWNS WITH ONIONS, PEPPERS, TOMATOES, DICED HAM, CHEESE AND JALAPENOS. TOPPED WITH TWO EGGS COOKED ANY STYLE

### SOUTHERN STYLE BISCUIT | 12

TRADITIONAL SOUTHERN STYLE BISCUITS SMOTHERED IN HOUSE MADE SAUSAGE GRAVY

### FRESH START PLATE | 15

DICED CANTALOUPE, PINEAPPLE AND HONEY DEW WITH RED GRAPES AND STRAWBERRIES. SERVED WITH VANILLA GREEK YOGURT AND YOUR CHOICE OF MUFFIN

## CHEF RECOMMENDS

### FLORIDA OMELET | 15

THREE EGG OMELET INFUSED WITH GARLIC, SHALLOTS AND GOAT CHEESE THEN GARNISHED WITH PICO DE GALLO GUACAMOLE AND SOUR CREAM. SERVED WITH YOUR CHOICE OF SIDE AND BISCUIT OR TOAST

### LAGOON OMELET | 15

THREE EGG OMELET FILLED WITH YOUR CHOICE OF UP TO FOUR TOPPINGS. SERVED WITH YOUR CHOICE OF SIDE AND BISCUIT OR TOAST

### SMOKEY HASH CASSEROLE | 17

BAKED HASH BROWN CASSEROLE WITH CHEDDAR, GOUDA, BRISKET BURNT ENDS, SMOKED SAUSAGE, AND BACON, TOPPED WITH AN EGG, CHOICE OF BREAD, AND SMOKY CAMPFIRE SAUCE

## FROM THE GRIDDLE

### BUTTERMILK PANCAKES | 14

THREE FLUFFY CAKES SERVED WITH MAPLE SYRUP AND TOPPED WITH POWDERED SUGAR AND YOUR CHOICE OF BREAKFAST MEAT

### CLASSIC FRENCH TOAST | 14

THICK SLICES OF FRENCH BREAD DIPPED IN VANILLA AND NUTMEG LACED EGG WASH. GRILLED GOLDEN BROWN AND SERVED DRIZZLED WITH BUTTERMILK SYRUP WITH YOUR CHOICE OF BREAKFAST MEAT

### BELGIAN WAFFLE | 14

GOLDEN CRRISP AND FLUFFY ON THE INSIDE, SERVED WITH WHIPPED CREAM, FRESH BERRIES AND A DRIZZLE OF BUTTERMILK SYRUP

## LOCAL FAVORITES

### SOUTHERN WAKE UP WRAP | 16

GRILLED FLOUR TORTILLA STUFFED WITH SHARP CHEDDAR CHEESE, FRIED CHICKEN, SCRAMBLED EGGS, GREEN ONION, CHOPPED SMOKED BACON AND HOT HONEY. SERVED WITH YOUR CHOICE OF SIDE

### CRAB CAKE BENEDICT | 19

TWO FRIED EGGS OVER OUR SEARED FLORIDA CRABCAKES, BABY ARUGULA AND SLICED TOMATO THEN DRIZZLED WITH A LITE HOLLANDAISE SAUCE. GARNISHED WITH SMOKED PAPRIKA AND PARSLEY WITH YOUR CHOICE OF SIDE

### BREAKFAST SMASH | 15

SINGLE SMASH BURGER PATTY ON FRENCH TOAST WITH A FRIED EGG, APPLEWOOD BACON, AMERICAN CHEESE AND MINI HASH BITES. FINISHED WITH A DRIZZLE OF BUTTERMILK SYRUP

## KIDS CORNER

### JR. PANCAKES | 10

TWO SMALL BUTTERMILK PANCAKES SERVED WITH YOUR CHOICE OF APPLEWOOD SMOKED BACON OR SAUSAGE

### LITTLE BREAKFAST | 10

TWO EGGS COOKED ANY STYLE AND SERVED WITH YOUR CHOICE OF APPLEWOOD SMOKED BACON OR SAUSAGE. CHOICE OF BISCUIT OR TOAST

### TINY FRENCH TOAST | 10

CINNAMON FRENCH TOAST STICKS SERVED WITH YOUR CHOICE OF APPLEWOOD SMOKED BACON OR SAUSAGE. SERVED WITH MAPLE SYRUP FOR DIPPING

### MINI WAFFLE | 10

MINI BELGIUM PEARL SUGAR WAFFLE BAKED AND SERVED WITH YOUR CHOICE OF APPLEWOOD BACON OR SAUSAGE. SERVED WITH MAPLE SYRUP FOR DIPPING

## ALA CARTE

ONE EGG/TWO EGGS | 3/5

BEYOND SAUSAGE | 6

ENGLISH MUFFIN | 5

WHITE OR WHEAT TOAST | 3

PANCAKE | 5

BAGEL & CREAM CHEESE | 5

SAUSAGE LINKS | 5

APPLEWOOD BACON | 5

HASH BROWNS | 5

MUFFIN | 5

BUTTERMILK BISCUIT | 5

FRUIT | 5

## SIDES

HASH BROWNS | 5

SUB FRESH FRUIT | 5

SUB PANCAKE | 3

GRITS | 5



### MIMOSA

#### TRADITIONAL

MADE WITH DIBON CAVA AND YOUR CHOICE OF ORANGE JUICE  
CRANBERRY OR PINEAPPLE JUICE

#### SUNRISE

DIBON CAVA WITH A SPLASH OF PINEAPPLE JUICE, ORANGE JUICE  
AND STRAWBERRY PUREE

#### GOIN' TO THE BEACH

DIBON CAVA WITH MANOG RUM, MANGO PUREE  
AND SPLASH OF PINEAPPLE JUICE



### BLOODY MARY

#### OCEAN'S TRADITIONAL BLOODY MARY

MADE WITH HOUSE VODKA AND FINEST CALL LOADED BLOODY MARY MIX

#### COOL AS A CUCUMBER MARY

CUCUMBER VODKA WITH FINEST CALL BLOODY MARY MIX, GARNISHED  
WITH LEMON, LIME AND CUCUMBER SLICES

#### HOT PEPPER BLOODY MARY

DIXIE BLACK PEPPER VODKA WITH FINEST CALL LOADED  
BLOODY MARY MIX. GARNISHED WITH LEMON, LIME  
AND OL' BAY SEASONED SALT RIM

### COFFEE DRINKS

#### OCEAN'S ICED COFFEE

BREWED ICED COFFEE WITH AMARETTO AND RUMCHATA

#### IRISH COFFEE

IRISH WHISKEY, IRISH CREAM LIQUEUR AND COFFEE. GARNISHED  
WITH WHIP CREAM AND A DRIZZLE OF GREEN CRÈME DE MENTHE

#### MORNING GRIND

A BOLD AND VELVETY BLEND OF GRIND ESPRESSO RUM, VODKA,  
AND A TOUCH OF HALF & HALF, SERVED OVER ICE FOR THE  
PERFECT BALANCE OF RICH COFFEE AND SMOOTH CREAM

