

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 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

COASTAL STEAK & EGG | 19

MARINATED SKIRT STEAK WITH CRISPY BREAKFAST POTATOES, PEPPERS, ONIONS, AND ROASTED GRAPE TOMATOES. TOPPED WITH TWO EGGS ANY STYLE, CHIMICHURRI, QUESO FRESCO, FIRE SAUCE, AND SHARP AMERICAN. SERVED WITH BISCUIT OR TOAST

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

SIDES

HASH BROWN | 5 FRESH FRUIT | 5 PANCAKE | 3

GRITS | 5 CHEESE GRITS | 6 BREAKFAST CUBES | 5

LOCAL FAVORITES

SOUTHERN BELLE B.E.L.T | 13

CRISPY FRIED CHICKEN ON TOASTED BRIOCHE WITH BENTON'S BACON, FOLDED EGG, LETTUCE, PICKLED GREEN TOMATO, AND HOUSE GOLDEN SAUCE. SERVED WITH YOUR CHOICE OF BREAKFAST SIDE

SUNRISE WAKE-UP | 17

CRISPY MAPLE WAFFLE FRIES TOPPED WITH BREAKFAST SAUSAGE, SMOKED BACON, SCRAMBLED EGGS, SHARP AMERICAN, AND FRESH CHIVES, FINISHED WITH A SWEET AND SPICY MAPLE DRIZZLE. SERVED WITH CHOICE OF BREAD

MORNING BURGER | 15

CHARGRILLED 4 OZ GROUND STEAK PATTY ON A HOUSE ROLL WITH BENTON'S BACON, SHARP AMERICAN, A FRIED EGG, CARAMELIZED ONION, ARUGULA, AND OUR HOUSE GOLDEN SAUCE

BIG EASY | 13

CLASSIC NEW ORLEANS HOT BEEF SAUSAGE PATTIES ON A TOASTED HOUSE ROLL WITH GARLIC MAYO, FOLDED EGG, SHARP AMERICAN, LETTUCE, AND TOMATO. SERVED WITH YOUR CHOICE OF SIDE

BENTON'S FOCACCIA | 14

WHOLE EGGS WITH TOMATO, FRESH MOZZARELLA, ARUGULA, CHIVES, BENTON'S BACON, AND HOUSE SAUSAGE GRAVY

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

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 MANGO 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

