

THE VIEW BREAKFAST

Start your Beach Day with a
Luxurious & Hearty Breakfast!

Proudly serving Free Range Organic Brown Eggs.

On The Lighter Side

AVOCADO TOAST 20

multi grain toast with fresh avocado a hint of sea salt and cracked black pepper with pickled onion and sliced tomato on the side

add a poached cage free organic brown egg for 4
add a crab cake for 12

SMOKED SALMON AND BAGEL* 26

smoked salmon served with dill cream cheese, a toasted bagel, pickled onions and heirloom tomatoes

OVER NIGHT OATS 14

old fashioned rolled oats, soaked overnight in oat milk with chia seeds and chef's fruit choice

SMOOTHIE BOWL 16

berry puree, crunchy natural granola, strawberries, blueberries, bananas and a scoop of almond butter

START FRESH WRAP* 20

egg whites scrambled with mushrooms, spinach, onions, and provolone cheese all wrapped in a whole wheat tortilla served with choice of fresh fruit and breakfast potatoes

GRILLED AVOCADO AND TOMATO PANINI 20

grilled tomatoes layered on multigrain bread with avocado and topped with pepper jack cheese

Breakfast Classics

PANCAKES 21

3 griddled pancakes topped with butter and served with warm syrup
add choice of blueberries or chocolate chips for \$3 more

MALTED MINI WAFFLE 21

4 crispy waffles served with berries, whipped cream and warm syrup

SUNRISE SANDWICH* 20

one egg any style, cheddar cheese with choice of meat on an english muffin served with breakfast potatoes

SLIDER TRIO*: 22

one of each bacon-sausage-ham, topped with fluffy scrambled eggs and cheddar cheese served with breakfast potatoes

INNJOYABLE BREAKFAST* 23

two eggs any style served with breakfast potatoes, choice of meat and toast

TAILOR MADE 3 EGG OMELET* 22

3 cage free brown eggs with your choice of sausage, ham, bacon, cheddar cheese, swiss cheese, peppers, onions, tomatoes, mushrooms, spinach served with breakfast potatoes and toast

Resort Favorites

HUEVOS RANCHEROS* 23

two eggs, cooked any style and set atop seasoned refried beans. smothered in chili sauce, tangy cheeses and topped with crispy tortilla strips

VEGGIE SKILLET 23

two eggs any style, broccoli, mushrooms, peppers, onion and tomato combined with breakfast potatoes and topped with shredded cheddar cheese

CLASSIC EGGS BENEDICT* 24

a timeless classic of two poached eggs and canadian bacon atop an english muffin and topped with hollandaise sauce

CRAB CAKE BENEDICT* 28

a coastal twist on the classic! two crab cakes and poached eggs atop an english muffin with lobster sauce

Sides

Fruit Cup	8
Bacon*	8
Sausage*	8
Toast	4

Breakfast Potatoes	8
Yogurt	6
Turkey Sausage*	8
English Muffin	6

Beverages

Coffee	4
Juice	7
Tea	4
Milk	4
Assorted Soft Drinks	4

*Notice: Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions.
Parties of 7 or more may experience longer wait times. • 20% Service Charge will be Automatically Added For Parties of 7 or More
Room Service – Dial Extension 7030 | 20% Gratuity and \$5 Delivery Charge will be added



Speciality Coffees

proudly serving Amavida Coffee

Espresso 2oz	6	Americano	12oz 7	16oz 9
Espresso Cubano	7	Mocha Latté	12oz 10	16oz 12
Cappuccino	12oz 9	16oz 11	White Mocha Latté	12oz 10
Latté	12oz 9	16oz 11	Cold Brew Coffee	12oz 8
		Iced Coffee	12oz 8	16oz 10
substitute specialty milk 2				
oat milk, soy milk, coconut milk, almond milk				
flavor shot 2				
vanilla, caramel, dark chocolate, white chocolate				



Breakfast Drinks

HOUSE BLOODY MARY 13

BLOODY MARIA 13
House Tequila Mary

RED SAPPER 13
House Gin Mary

Loaded Coffee Drinks

IRISH COFFEE 16
Coffee, Baileys and Irish Whiskey topped with Whipped Cream

HAWAIIAN COFFEE 16
Kahlua, Macadamia Nut Liqueur, Dark Crème de Cacao topped with Whipped Cream

PERFECT ENDING 16
Disaronno Amaretto, Kahlua, Dark Crème de Cacao topped with Whipped Cream

Sparkling Breakfast Cocktails

MIMOSA 11
Champagne with Orange Juice

BELLINI 14
Champagne with Peach Nectar

LUNAR MOSA 14
Blue Moon, Orange Vodka, and a splash of OJ

MANGO MOSA 14
Champagne, Mango Liqueur, and a splash of OJ

GULF FIZZ 14
Champagne with Elderflower Liqueur and Fresh Fruit

SPARKLING MOJITO 15
Classic Mojito with Champagne

Morning Time Martinis

PEAR MARTINI 16
Pear Vodka, Elderflower Liqueur, Fresh Citrus, Pear Nectar and a Splash of Champagne

LEMON DROP MARTINI 16
Lemon Vodka, Fresh Citrus and Simple Syrup

ESPRESSO MARTINI 16
Van Gogh Espresso Vodka, Kahlua, and Espresso



SOUPS • SALADS • APPETIZERS

FLORIDA SHRIMP & CORN CHOWDER

with Oyster Crackers - cup 8 bowl 12

SOUP OF THE DAY

cup 7 bowl 10

SOUP DUO

A Cup of our Lobster Chowder and our Chilled Soup of the Day - 10

VIEW CHOPPED SALAD

Crispy Bacon, Carrots, Radishes, Cucumbers, Chopped Egg,
Tomatoes, Sweet Onions - regular 14 small 7
add Blue Cheese - 1

Choice of Dressing: Ranch, Creamy Italian, Blue Cheese, Thousand Island

HEARTS OF ROMAINE CAESAR

Traditional Garnishes and Dressing - regular 15 small 8

JUMBO GULF SHRIMP COCKTAIL

4 Jumbo Shrimp served with Cocktail Sauce - 18

TESS'S TWIN VEGETABLE SPRING ROLLS

Pea Shoots and Asian Dipping Sauce - 12

FIVE SPICE CRUSTED TUNA

Green Apple Slaw with Sweet & Spicy Chili Sauce - 20

FLORIDA BLUE CRAB CAKE

Green Apple Slaw and Course Ground Mustard Foam - 18

DOMESTIC AND IMPORTED CHEESE BOARD

Fig Jam, House-made Crackers - 20
add Charcuterie Selection - 4

ENTREE SELECTIONS

GREAT FLORIDIAN SHRIMP FESTIVAL PLATTER

Chilled Jumbo Shrimp Cocktail, Firecracker Shrimp,
Blackened Shrimp in a Garlic White Wine Sauce - 48

ATLANTIC SEA SCALLOPS WITH FLORIDA PRAWNS

Gulf Shrimp, Sea Scallops Pan Seared with Mango Relish,
Lemon Risotto Cake, Calamondin Ginger Passion Fruit Vinaigrette - 44

WHOLE ROASTED CAULIFLOWER

Short Smoked and Grilled with Asparagus,
Pecorino and Chipotle Aioli - 16

TOMATO ALFREDO PASTA

Egg Noodle Pasta with a Tomato Alfredo Sauce - 18
Add Chicken - 10 Shrimp - 14 Sea Scallops - 14 Garden Vegetables - 6

FROM LAND TO SEA

served with a choice of two sides

SEAFOOD PLATTER

Sea Scallops, Grouper Filet, Florida Prawns, Crab Cake and Hushpuppies
with New Orleans Remoulade and Cocktail Sauce. Served Fried,
Grilled or Blackened - 52

CARIBBEAN LOBSTER TAIL

Crispy Fried with Apple Slaw, Drawn Butter and Honey Mustard Sauce - 46
Add Blue Crab Stuffing and a Lobster Reduction - 50

DAILY CHEF'S FEATURE - Mkt Price

FLORIDA BLACK GROUPER FILLET

Blackened or Skillet Roasted with Mango Relish and
Passionfruit Vinaigrette - 52

ROASTED PERDUE FREE RANGE CHICKEN

With Lemon, Garlic, Rosemary and Watercress - 28

8 OZ FILET MIGNON

House Steak Sauce, Fresh Horseradish and Watercress - 52

14 OZ GRILLED PRIME RIBEYE STEAK

House Steak Sauce, Fresh Horseradish and Watercress - 54

16 OZ BONE IN COWBOY FILET STEAK

House Steak Sauce, Fresh Horseradish and Watercress - 68
Add a 4oz stuffed Lobster Tail to any Large Plate - 20

SANDWICHES

AMERICAN BURGER

½ lb Black Angus Beef Burger with Lettuce, Tomato and Onion on a
Toasted Brioche Bun served with Caribbean Slaw and Crispy Fries - 20

Add Cheddar Cheese, Provolone Cheese - add \$1 each
Bacon, Fried Egg, Avacado, Gluten Free Bun - add \$2

FRIED CARIBBEAN LOBSTER CLUB SANDWICH

Crispy Fried Lobster with Lettuce, Tomato, Bacon, Avocado
Grilled Brioche Bread, Spicy Mayo with Crispy Fries - 30

MAHI MAHI FISH TACOS

Three Blackened Mahi Mahi Fish Tacos with Caribbean Slaw, Pico de
Gallo, Guacamole and Cumin Sour Cream with Crispy Fries - 27

PERFECT ENDINGS

FLORIDA KEY LIME PIE

with Strawberries & Sweet Cream - 9

DOUBLE CHOCOLATE CAKE

Raspberry Sauce & Pistachio Ice Cream - 12

MINI ICE CREAM CONE

Assorted Flavors - 1 each

CREME BRULEE' - 10

SIDES

add any of the sides listed - 7

**TWICE BAKED IDAHO POTATO • SEASONAL MIXED VEGETABLES • GRILLED ASPARAGUS WITH LEMON SAUCE
WILTED SPINACH • GLUTEN-FREE YELLOW RICE • CRISPY FRIES • MACARONI & CHEESE • MIXED GREEN SALAD**

Parties of 6 or more a 18% gratuity will be added. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

WINE LIST

WHITES

PINOT GRIGIO	GLS/BTL
Willimette Valley Gris	10/35
Santa Christina	12/45
Robert Mondavi Private Selection	12/45
King Estate ‘Pinot Gris’	15/56
SAUVIGNON BLANC	
Benzinger	10/35
Oyster Bay	14/52
Mohua	14/52
Kim Crawford	15/56
Orin Swift Blank Stare	20/70
CHARDONNAY	
Twenty Acres	10/35
Chateau St Michelle	12/45
Stag’s Leap	20/70
Orin Swift Mannequin	25/80
Far Niente	25/80
Mer Soliel Silver Unoaked	25/80
Cakebread	100
WHITE ALTERNATIVES	
Beringer White Zin	10/35
Matua Rose’ Pinot Noir	10/35
Chateau St. Michelle Reisling	10/35
Mia Dolcea Moscato	15/55
SPARKLING WHITES CHAMPAGNE	
La Marca Prosecco	10/35
Wycliff Sparkling Brut	8/30
Charles De Fere France	8/30
Piper Sonoma	50btl
Piper Heidsieck 1784	25/110
Veuve Clicquot	30/120
Dom Perignon	350bt

REDS

PINOT NOIR	GLS/BTL
Stephan Vincent	10/35
LaCrema Sonoma Coast	20/70
Meiomi	13/50
Willimette Valley	10/35
Belle Glos Pinot Noir	120
Flowers	140
MERLOT	
Broadside	10/35
Robert Mondavi	20/70
Stags’ Leap	25/80
Duckhorn	110
CABERNET SAUVIGNON	
Twenty Acres	10/38
Bar Dog	10/38
Louis Martini Napa Valley	30/100
Penfolds Bin 600	35/130
Penfolds Bin 704	150
Caymus	160
Silver Oak	130
RED ALTERNATIVES	
Angulo Innocenti Malbec	10/35
Rabble Zinfandel	12/45
Beronia Rioja Reserva	18/60
Orin Swift Abstract	90
Orin Swift Papillion	130

SIGNATURE COCKTAILS

STRAWBERRY CREAMY MARTINI

Cruzan Strawberry, Whipped Cream Vodka, Vanilla Vodka, Simple Syrup, Half & Half 16

CAYMAN COCONUT MARTINI

Cruzan Coconut, Vanilla Vodka, Coco Lopez 18

PICK ME APPLETINI

Vodka, Sour Apple Pucker, Melon Liqueur, Sour Mix 16

MERIDIAN MARGARITA

Blanco Tequila, Orange Liqueur, Sour Mix, Lime Juice, Grand Marnier 18

COOL CUCUMBER

Gin, St Germain Elderflower, Lime Juice, Simple Syrup, Muddled Cucumber 16

UP THE CREEK BOURBON SMASH

Knob Creek Bourbon, Sour Mix, Cherries, Lemon, Lime 16

MANGO MY MOJITO

Cruzan Mango, Finest Call Mango, Lime Juice, Sprite, Muddled Mint 15

DARK N’SORMY

Gosling’s Rum, Gosling’s Ginger Beer 14

ASK YOUR SERVER FOR BOTTLE AND CAN OPTIONS