



## IRD MENU

# BREAKFAST

7am-11pm

Dial \*223 from your room phone

## breakfast

<b>PONCE DE LEÓN WRAP</b>	<b>\$17.95</b>
Scrambled eggs, chorizo dirty rice, black bean, queso fresco, and avocado, in a spinach tortilla with salsa verde and sour cream	
<b>AÇAÍ PARFAIT</b>	<b>\$15.95</b>
Goat milk yogurt, açai, blueberry, banana, house-made maple granola, toasted pumpkin seed, sweet coconut flakes	
<b>HICKORY SMOKED SALMON</b>	<b>\$19.95</b>
Plain or everything bagel, cream cheese, sweet Vidalia onion, beefsteak tomato, Sicilian capers	
<b>TROPICAL FRUIT PLATE</b>	<b>\$15.95</b>
Papaya, honeydew, pineapple, mango, kiwi, wild flower honey, low-fat cottage cheese	
<b>BREAKFAST PASTRIES</b>	<b>\$15.95</b>
Baguette, whole grain croissant, pain au chocolat, raisin roll, Vermont butter, local jams and honey	

## sides

<b>NEUSKE'S BACON</b>	<b>\$8</b>
<b>CEREALS &amp; MILK</b>	<b>\$9</b>
<b>TURKEY BACON</b>	<b>\$6</b>
<b>HAM</b>	<b>\$6</b>
<b>FRUIT SALAD</b>	<b>\$7</b>
<b>COTTAGE CHEESE</b>	<b>\$4</b>
<b>BAGEL</b>	<b>\$4</b>
<b>TOASTED ENGLISH MUFFIN</b>	<b>\$4</b>
<b>CROISSANT</b>	<b>\$5</b>

## beverage

<b>DRIP COFFEE</b>	<b>\$3.95</b>
<b>ESPRESSO</b>	<b>\$2.95</b>
<b>SPECIALTY COFFEE</b>	<b>\$5.95</b>
Cappuccino, Latté, Macchiato, Mocha, Americano	
<b>JUICES</b>	<b>\$3.95</b>
Apple, Cranberry, Pineapple	
<b>FRESH SQUEEZED JUICE</b>	<b>\$5.95</b>
Orange or Ruby Red Grapefruit	
<b>TEA</b>	<b>\$2.95</b>
English Breakfast, Green, Black, Passion	
<b>ICED TEA</b>	<b>\$2.95</b>
House Blend	

## eye openers

<b>CADILLAC MIMOSA</b>	<b>\$13</b>
<b>COCONUT PINEAPPLE MIMOSA</b>	<b>\$12</b>
<b>OCEANS EDGE BLOODY MARY</b>	<b>\$11</b>
<b>STOCK ISLAND BLOODY MARY</b>	<b>\$13</b>
<b>SALTY DOG</b>	<b>\$11</b>

\*not all ingredients are listed in the menu descriptions, please inform us of any food allergy or sensitivity.

\*Consuming raw or uncooked foods may increase your risk of food borne illness, especially if you have certain medical conditions.

\*for your convenience an 18% gratuity has been added to your check.

# ALL DAY DINING

11:30am-10pm

Dial \*223 from your room phone

## appetizers

**PEEL & EATS** \$14.95

Key West Pink Shrimp, Old Bay, house cocktail sauce

**PULLED PORK SLIDERS** \$14.95

Jack Daniel's BBQ sauce, coleslaw

## salads

**WATERMELON** \$11.95

Chunked watermelon, feta, cucumber, lemon tzatziki

**WEDGE** \$12.95

Baby gem lettuce, bleu cheese, bacon bits, tarragon ranch, crispy shallots

**CAESAR** \$10.95

Artisan romaine, herb croutons, shaved Parmigiano-Reggiano, garlic Caesar dressing

**ADD FROM THE GRILL :**

Shrimp +\$9

Chicken +\$6

## kids menu

**CHICKEN TENDERS** \$9.95

Honey mustard dip, curly fries

**CHEESE BURGER** \$10.95

4oz patty, brioche bun, fries

## mains

**FLYING BRIDGE** \$17.95

Triple decker of seared Yellowfin, BLT, avocado, wasabi aioli, fries

**LOBSTER ROLL** \$29.95

Fresh lobster salad on butter toasted split-top bun, house slaw, Old Bay fries

**OCEANS EDGE BURGER** \$16.95

8oz patty, pretzel roll, bleu cheese-mustard sauce, lettuce, tomato, parmesan fries

**MEDITERRANEAN PITA** \$13.95

Blackened grilled chicken, arugula pesto, feta cheese, and grilled zucchini on pita bread

**QUINOA & VEGGIE BOWL** \$15.95

Garlic broccolini, curried sweet potato, chili-lime baby kale, spicy chick peas, avocado & hummus

**MARKET FISH** \$24.95

Pan seared al limón, blackened, or grilled corn salsa, with market veg choice of roasted potatoes or Jasmin rice

## red wine

**WENTE CABERNET California** \$13/45

Notes of black cherry and plum undertones of coffee and spice

**WENTE PINOT NOIR California** \$13/45

Intense flavors of vanilla, earth and cherry, bright acidity

**WENTE MERLOT California** \$13/48

Flavors of blackberry and plum hint of oak and a long fruit finish

**CAMPO VIEJO TEMPRANILLO Spain** \$16/55

Plum, prune, violet, rose petal

**DONA PAUL MALBEC Argentina** \$16/55

Black fruits, violets, and spices firm tannins

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# BEVERAGE

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DONA PAUL MALBEC Argentina	\$16/55
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## white wine

WENTE CHARDONNAY California	\$13/45
Green apple, tropical fruit, and vanilla bright and refreshing finish	
VELANTE PINOT GRIGIO Italy	\$13/45
Golden apple, ripe pear, and peach Medium bodied, delightfully dry	
WENTE RIESLING California	\$13/45
Flavors of citrus and honeysuckle natural balance of acidity and spice	
CHARLES KRUG S.BLANC California	\$16/50
Grapefruit, passion fruit, lime	
JOSH CELLARS ROSE California	\$16/50
Strawberries and peaches dry but bursting with citrus	

## bubbles

M & R PROSECCO Italy	\$55
GRATIEN MEYER CREMANT CHAMPAGNE France	\$59
MUMM NAPA BRUT PRESTIGE California	\$75
MUMM NAPA BRUT ROSE California	\$85
VEUVE CLICQUOT CHAMPAGNE France	\$190

## cocktails

OCEANS EDGE	\$11
Bacardi silver, stoli, blue curacao pineapple juice, sour, edible pearl essence	
DARK n STORMY	\$9
Goslings dark rum, gingerbeer, lime	
RUM PUNCH	\$11
Myers rum, 151, Cruzan coconut, lime juice, grenadine	
PAINKILLER	\$11
Pusser's British rum, pineapple juice, orange juice, coco lopez, nutmeg	
MOJITO	\$10
Lime, mint, simple syrup Classic, Strawberry, Key Lime, Mango, or Coconut	
KEY WEST LEMONADE	\$10
Tito's handmade vodka strawberry puree, lemonade	

## martinis

KEY LIME PIE MARTINI	\$16
Absolut lime, 43, key lime liqueur, graham cracker	
5:01 MARTINI	\$16
Cruzan key lime rum, champagne, strawberry puree	
SALTED CARAMEL MARTINI	\$16
Stoli caramel vodka, rumchata, caramel salted rim	
BIKINI MARTINI	\$16
Cruzan Key Lime, Absolut Mandarin cranberry juice	
STOCK ROCKS MARGARITA	\$13
Sauza, Midori, coco lopez, key lime juice, orange juice, grenadine	
COCONUT CREAMSICLE	\$16
Tres agave, grand marnier, coco lopez, lime juice, toasted coconut	

## beer

IMPORTED	\$7
DOMESTIC	\$6
DRAFT	\$10

*\*Ask about our non alcoholic beverages*

\*Prices do not include applicable sales tax and 18% service charge. \$25 minimum for all room service orders.  
\$1 charge per person in support of green packaging initiative.