



EGGS & SUCH

THE SURFCOMBER 17

two pasture raised organic eggs any style
smoked bacon, sausage, or chicken sausage
breakfast potatoes and toast

LAKE MEADOW FARM OMELET 17

baby spinach, tomato, smoked bacon, cheddar
breakfast potatoes and toast

— “THE” BREAKFAST SANDWICH 18 —

maple bourbon bacon, over easy egg, avocado, spinach
heirloom tomato, toasted challah, breakfast potatoes

BREAKFAST BREADS & SALAD

— FRESH DOUGHNUTS 13 —

house-made ricotta doughnuts
served with espresso hazelnut and dulce de leche

CINNAMON WAFFLE 14

cream cheese glaze, cinnamon toast streusel

GARDEN MIXED GREENS 15

baby carrots, cherry tomato, red onion, cucumber,
champagne vinaigrette

CLASSIC ROMAINE CAESAR 15

shaved parmesan, pita crouton, cracked black pepper

natural chicken breast +8
fresh mahi mahi +10 or gulf shrimp +12

SANDWICHES & MORE

GRILLED MAHI SANDWICH 21

spinach, avocado crema, pickled radish

CRISPY SMOKED WINGS 16

peach BBQ or buffalo

SURF TACOS 17

grilled mahi, shrimp, or poke’ tuna, yuzu avocado crema
soft herbs, cucumber

DRY AGED BURGER 19

crispy onion, American cheese, lettuce, tomato, truffle
thousand island

SIDES

Two Eggs any Style 8

Smoked Bacon or Country Pork Sausage 6

Chicken Sausage 6

Greek Yogurt, Local Honey, Almond Granola 7

Fresh Fruit Small 9 Large 14

White, Wheat or Rye Toast 5

Bagel or Freshly Baked Croissant 6

Crispy Breakfast Potatoes 6

Buttermilk Pancake 7

French Fries or Yucca Fries 7

FRESH PRESSED JUICES 14

BACK TO THE ROOTS

red beet, carrots, turmeric, ginger, orange

POPEYES’ SECRET

cucumber, ginger, lemon, pear, spinach

PINEAPPLE EXPRESS

green apple, cucumber, pineapple

RISE AND SHINE

florida orange, carrot, ginger

PINK PARADISE

pear, grapefruit, green apple

COFFEE & TEA

GINGER PEACH ICED TEA 4

ORGANIC TEAS 4

Choice of: mint melange, chamomile citrus
tropical green, organic breakfast, earl grey

LA COLOMBE 5 ESPRESSO 5.5

CAFÉ CON LECHE 6

CUBAN COLADA 7

CAPPUCCINO OR LATTE 6

Add flavors +1
Vanilla, Mocha, Caramel



BOOZY BRUNCH COCKTAILS

MORNING MULE 18

deep eddy lemon, green tea simple
st. germaine, ginger beer

SURFIN’ ON COLLINS 17

plymouth, passion fruit, lemon juice, simple syrup
cucumber, peach, mint, fever tree soda

*Created by: Kevin Poutanen

BLOODY MARY 16

infused grey goose, maple bourbon bacon jam
cold pressed tomato, pickle juice, black pepper

RED BOTTOM 17

grey goose, pineapple mango juice, lime juice, honey
grenadine, q ginger beer

*Created by: Giovanni Gonzalez

EYE OPENER 15

tia maria, gosling’s, freshly chilled coffee, cream

BOTTOMLESS MIMOSAS \$30



Consuming raw or undercooked meats and seafood increases your risk of
foodborne illnesses. Please inform your server of any allergies or dietary
restrictions upon ordering. 19% gratuity has been included in your check
for your convenience.