



IN-ROOM DINING MENU

BREAKFAST SERVED FROM 7:00 AM TO 11:00 AM

▲▲ All Day Selections available 11:30 am to midnight

BEVERAGES

Fresh Florida Orange and Grapefruit Juice	\$3.25
Cranberry, Apple, Tomato, V-8 Juice	\$3.25
Small Pot (32 oz.) of Coffee, Decaf or Tea	\$6
Large Pot (64 oz.) of Coffee, Decaf or Tea	\$8

HOT AND COLD CEREAL

Oatmeal	\$4.50
Cream of Wheat	\$4.50
Assorted Cereals	\$4.50
With Strawberries or Bananas	\$6.50
Skim or 2% Milk available	

FARMERS' FAVORITE

Scrambled Eggs	\$12
Choice of Bacon or Sausage, Fried Potatoes	
Toast and Preserves	

FRENCH TOAST

Choice of Bacon or Sausage	\$12
Fried Potatoes	
Fresh Fruit	

CHOICE OF THREE OMELET

Choose any Three Items from the Following:	\$12
Mushrooms, Onions, Peppers, Tomatoes,	
Ham, Cheddar, Fresh Herb Mix, Served with	
Fried Potatoes, Choice of Bacon or Sausage,	
Toast and Preserves	

THE COMBINATION

Two Eggs any Style	\$12
Fried Potatoes and Pancakes	
Bacon and Sausage Links	
Toast and Preserves	

KIDS' BREAKFAST

Includes Choice of Small Glass of Milk or Juice	\$8
Choose one:	
Pelican Pancakes	
Wally World Waffles	
Sun-Up Scrambled Eggs with Bacon	
Flipper's French Toast	

FRESH FRUIT

Melon (Seasonal)	\$5
Fresh Berries (Seasonal)	\$5
Grapefruit Half	\$5
Tropical Fruit and Berries	\$11

CONTINENTAL BREAKFAST

(Serves 2)	\$15
Sliced Fresh Florida Fruit	
Three Breakfast Bakeries	
Sweet Creamery Butter and Preserves	
Small Pot of Coffee	

BELGIUM WAFFLE

Whipped Cream	\$12
Choice of Bacon or Sausage	
Fresh Berries	

BUTTERMILK PANCAKES

Stack of Three Large Pancakes	\$12
Choice of Bacon or Sausage	
Fresh Fruit	

STEAK AND EGGS

USDA Choice Strip Sirloin	\$16.50
Two Eggs any Style,	
Fried Potatoes	
Broiled Tomato	
Toast and Preserves	

EGGS BENEDICT

Poached Eggs and Canadian Bacon	\$14
Served on a Toasted English Muffin	
Topped with Hollandaise Sauce	

▲▲ KIDS' ALL DAY

Served with Choice of Fries or Fresh Fruit	\$10
Choice of Milk, Soda, Orange or Apple Juice	
Wiener by the Waves	
Fried Chicken Strips	
Beach Burger with Cheese	
Pee Wee Pasta Marinara	
Gator Grilled Cheese	
Peanut Butter & Jellyfish Sandwich	

KIDS' DINNERS

Baked White Fish, Chef's Vegetables, Mashed Potatoes	\$14
Baked Chicken, Chef's Vegetables, Mashed Potatoes	

All Prices Subject to \$4 Delivery Charge, Florida Sales Tax, and 20% Gratuity



LUNCH SERVED FROM 11:30 AM TILL 2:30 PM

▲▲ All Day Selections available 11:30 am to midnight

STARTERS

▲▲ **TOMATO BISQUE** \$6.50
Fresh basil and cracked black pepper

▲▲ **SEAFOOD GUMBO** \$9
Rich and full flavored, abundant with okra, shrimp, oysters, scallops and crab

▲▲ **FRIED CALAMARI** \$10.50
Dusted in flour and deep fried
Served with chili aioli and fresh lemon

▲▲ **CHICKEN QUESADILLA** \$10.50
Soft flour tortillas filled with diced chicken, sharp cheddar, green onions and cilantro
Served with salsa fresco and sour cream

SALADS

▲▲ **JAMAICAN PINEAPPLE BOAT** \$16.50

Curried chicken salad with pineapple, grapes, cashews and toasted coconut. Served with cream cheese and banana nut finger sandwich
Enhancements for salads below:

Add Grilled Chicken \$6

Add Blackened Grouper \$8

Add Crab Cakes \$10

Add Chili-glazed Shrimp \$8

▲▲ **ORGANIC FLORIDA FIELD GREENS** \$10.50

Tossed with grape tomatoes, crimini mushrooms, fresh seasonal organic vegetables, choice of balsamic vinaigrette or ranch dressing

▲▲ **CLASSIC CAESAR** \$10.50

Crisp romaine and shaved parmesan with creamy caesar dressing

▲▲ **SPINACH AND PROSCIUTTO** \$10.50

Baby spinach, prosciutto, sun-dried tomatoes and toasted walnuts, roasted shallot vinaigrette

▲▲ **CAPRI** \$12.50

Sliced roma tomatoes layered with fresh buffalo mozzarella and basil, served with field greens, Balsamic vinegar, extra virgin olive oil, and a sprinkle of salt and cracked black pepper

SANDWICHES

All sandwiches come with choice of fresh fruit or fries

▲▲ **THE BEACH CLUB WRAP** \$12.50

Smoked turkey, with alfalfa sprouts, avocado, tomatoes and Muenster, wrapped in a spinach flour tortilla and served with black bean salsa

▲▲ **GROUPE SANDWICH** \$16.50

Lightly dusted in seasoned flour, sautéed and served on a grilled French roll, tartar sauce and lemon wedge

▲▲ **CUBAN SANDWICH** \$12.50

Sliced smoked ham, pulled pork, Swiss cheese and dill pickles on pressed Cuban bread

▲▲ **SIRLOIN BURGER** \$12.50

One half pound charbroiled angus ground sirloin, cheddar, bacon, lettuce, tomato and onion, served on a French roll

ENTRÉES

SPECIAL OF THE DAY Market price

Chef's special of the day, changes daily

Your server will explain

▲▲ **FISH AND CHIPS** \$16.50

Golden fried tempura fingers served with fries, tartar sauce and lemon

▲▲ **CRAB CAKES** \$16.50

Sautéed lump crabmeat cakes, grilled pineapple salsa and spicy remoulade, served with choice of fresh fruit or fries

Penne Primavera \$16.50

Portobellos, asparagus, peas and baby carrots sautéed and tossed with pesto sauce and penne
With Chicken \$22.50

▲▲ **FRESHLY BAKED PIZZA**

Plain 14" Cheese Pizza - \$12

"Works" Pizza (Any six toppings) - \$16

Extra Cheese, Green Peppers, Tomatoes, Mushrooms, Onions, Sausage, Pepperoni, Green Olives, Black Olives, Anchovies

Three Topping Pizza - \$14

Additional Toppings (Each) - \$1

All Prices Subject to \$4 Delivery Charge, Florida Sales Tax, and 20% Gratuity



DINNER SERVED FROM 5:30 PM TILL 10:30 PM

See All Day Selections on previous page for dining after 10:30 pm

APPETIZERS

FRIED CALAMARI \$10.50
Dusted in flour, deep fried and served with chili aioli and fresh lemon

CRAB CAKES \$14.50
Sautéed lump crabmeat cakes, grilled pineapple salsa and spicy remoulade

SOUPS

TOMATO BISQUE \$6.50
Garnished with fresh chopped scallions and cracked black pepper

SEAFOOD GUMBO \$9
Rich and spicy, abundant with okra, shrimp, scallops, crab and andouille sausage

SALADS

BABY GREENS \$8.50
Organic baby greens, cucumbers, red onion, carrots, applewood smoked bacon crisps, crumbled feta cheese, citrus vinaigrette

ICEBERG WEDGE \$9.50
Served with roma tomato wedges, shaved red onion and gorgonzola cheese, creamy chive and pancetta dressing

CLASSIC CAESAR \$10.50
Crisp romaine, grated parmesan and artisan bread herbed croutons, Caesar dressing

CAPRI \$12.50
Sliced roma tomatoes layered with fresh buffalo mozzarella and basil, served with field greens, Balsamic vinegar, extra virgin olive oil, and a sprinkle of salt and cracked black pepper

ENTRÉES

All entrées include Chef's fresh vegetables of the season

CHOOSE A FISH:

CATCH OF THE DAY Market price

BAKED GULF GROUPER Market price

BAKED SNAPPER \$28.50

PAN SEARED ATLANTIC SEA BASS Market price

GRILLED SWORDFISH \$28.50

GRILLED MAHI MAHI \$28.50

SPICE RUBBED GRILLED SALMON \$26.50

SEAFOOD TRIO \$32

Catch of the day with grilled shrimp and a seared diver scallop

CHOOSE A SAUCE:

Lemon Beurre Blanc Roasted Corn and Black Bean Salsa
Mango Barbecue Sauce Coconut Key Lime Sauce

CHOOSE A STARCH:

Angel Hair Pasta Texas Fries
Mashed Potatoes Red Rice Blend

SHRIMP AND SCALLOP PROVENCAL \$28.50
Shrimp and scallops sautéed with tomato, garlic and wild mushrooms over angel hair pasta

DOUBLE CUT PORK RIB CHOP \$26
12 oz. served bone-in, garlic whipped potatoes

ROASTED HALF CHICKEN \$26.50
Herb rubbed and roasted served with mango barbecue sauce and Alouette whipped potatoes

GRILLED RIB EYE STEAK \$28.50
12 oz. USDA choice beef ribeye steak, with demi sauce and Texas fries

GRILLED CENTER CUT FILET MIGNON \$32.50
7 oz. USDA choice beef tenderloin, with demi sauce, roasted garlic mashed potatoes