



Ocean's Bar & Grill
(850) 233-4200

Hours of Operation:

BREAKFAST

7:30 – 10:30 a.m.

LUNCH

11:00 a.m. – 5:00 p.m.

DINNER

5:00 p.m. – Close

Minimum \$20.00 order for Room Service.

Breakfast

Sunrise Selections

Sunrise Breakfast – \$8.50

Two eggs cooked to order with your choice of Applewood smoked bacon, whole hog sausage or Canadian bacon. Served with your choice of hash browns, American fries or grits. Choice of biscuit or toast.

Create an Omelet – \$9.25

Select any four items – bacon, sausage, ham, cheese, mushrooms, onions, tomatoes or red peppers. Served with your choice of hash browns, American fries or grits, and choice of white toast, wheat toast or biscuit.

Florida Omelet – \$9.75

Three-egg omelet with sautéed garlic, shallots, tomatoes and mushrooms, folded with goat cheese crumbles. Garnished with sour cream, guacamole, pico de gallo and scallions.

American Skillet – \$9.95

Diced ham, sausage, bacon, and cheddar Jack cheese. Served over American fries, then topped with two eggs cooked any style and smothered in hollandaise sauce. Finished with smoked paprika and scallions.

Breakfast Burrito – \$7.25

Scrambled eggs and chorizo sausage stuffed into a large flour tortilla, rolled up tight. Served with American fries, cheddar cheese, pico de gallo, sour cream and salsa.

Ocean's Breakfast Melt – \$7.95

Scrambled eggs folded onto grilled flatbread with fresh sliced tomatoes, American and provolone cheese, served with your choice of Canadian bacon, sausage patties or Applewood smoked bacon. Choice of one side.

Heavenly Hash – \$7.95

A mound of hash browns topped with onions, peppers, tomatoes, ham, cheese and jalapenos.

Add two eggs – \$2.50

Southern-Style Biscuit – \$5.95

Traditional, Southern-style biscuits smothered with sausage gravy.

Fresh Start Plate – \$6.95

Diced cantaloupe, pineapple, honeydew, red grapes and strawberries. Served with your choice of banana nut or blueberry muffin.

Griddle

French Toast – \$6.95

Jumbo fresh baked cinnamon rolls dipped in a vanilla and nutmeg laced egg wash, prepared golden brown and drizzled with buttermilk syrup.

Buttermilk Pancakes – \$5.95

Three hot buttermilk pancakes topped with powdered sugar and maple syrup.

Add buttermilk syrup – \$.75

Sunrise Waffle – \$7.95

Choose from our house-made traditional or banana nut. Topped with fresh strawberries and whipped cream. Served with maple syrup.

Add buttermilk syrup – \$.75

Kid's Breakfast

Ages 12 and Under

Pancakes – \$5.95

Two hotcakes served with two pieces of bacon or sausage.

Kid's Egg Breakfast – \$4.95

Two eggs any style with two pieces of bacon or sausage link and biscuit or toast.

Little French Toast – \$5.95

Slices of dipped cinnamon toast served with bacon or sausage and strawberry, blueberry or maple syrup for dipping.

Breakfast Sides

One egg – \$1.85

Two eggs – \$3.50

Sausage links – \$3.50

Sausage patties – \$3.50

Applewood smoked bacon – \$3.50

Canadian bacon – \$3.50

Sausage gravy – \$2.85

Side of toast – \$1.25

Large biscuit – \$2.50

Bagel with cream cheese – \$3.50

English muffin – \$2.00

Breakfast Beverages

Orange juice – \$3.00

Cranberry juice – \$3.00

Pineapple juice – \$3.00

Grapefruit juice – \$3.00

Tomato juice – \$3.00

Coffee – \$2.25

Milk – \$2.25

Lunch & Dinner

Appetizers

Edgewater Nachos – \$9.95

Our famous mountain of corn tortilla chips piled with fresh ingredients: black olives, pico de gallo, black beans, scallions, jalapenos, chili, and queso blanco sauce.

Classic Quesadillas – \$8.95

Grilled chicken, black beans and cheddar Jack cheese in a chipotle tortilla, grilled and served with lettuce, pico de gallo, sour cream and guacamole.

Beach Wings – \$10.25

Boneless chicken wings tossed in our sweet, hot or tangy beach sauce. Also available in Caribbean, buffalo, mild or BBQ.

Ocean's Chili Lime Shrimp – \$9.50

Fried popcorn shrimp tossed in our sweet chili lime sauce made with fresh key lime juice and cilantro, then piled high and drizzled with wasabi cucumber dressing.

Cheese Fries – \$8.50

Ocean's favorite crispy fries smothered with queso blanco sauce, cheddar Jack cheese, bacon, and sliced scallions.

Add chili – \$2.00

Curry Chicken Salad – \$8.50

Curried white chicken meat, blended with fresh-diced apples, raisins, celery, and onion in a hazelnut infused mayonnaise. Served with a small fruit side and grilled tandoori flatbread.

Palapa Straws – \$5.25

Straw-cut strips of kosher dill pickles, hand breaded and deep fried. Served with our house-made calypso dressing.

Add them to any burger – \$1.50

Ocean's Hot Seafood Dip – \$12.95

Our classic recipe of shrimp and crabmeat blended with fresh tomatoes, scallions, and creamy cheeses. Served piping hot with fresh corn tortilla chips.

Salads

Ocean's Classic House Salad – \$10.25

Fresh blend of romaine and iceberg lettuce with mixed greens tossed with grape tomatoes, sliced cucumber, diced egg, smoked bacon, shredded cheese and croutons.

Roman Caesar – \$9.95

Chopped romaine hearts tossed in creamy Caesar dressing with Kalamata olives, red onions, garlic croutons, grape tomatoes and shaved Parmesan.

Calypso Shrimp Salad – \$11.95

Blackened shrimp sits atop a bed of arugula greens, tossed in our house-made calypso dressing with grape tomatoes, cucumbers, croutons, roasted corn, and peppers.

Add-ons to any salad:

Grilled shrimp – \$5.00

Grouper filet – \$6.00

Grilled steak – \$6.00

Grilled chicken – \$4.00

Oysters – \$7.00

Ocean's Plates

Shrimp and grouper plates are served fried, blackened, or grilled.

All plates served with your choice of American fries, coleslaw, fruit, side salad, or cottage cheese.

Substitute sweet potato fries – \$1.00

Chicken Tenders – \$10.50

Country-style fried chicken tenders served with your choice of dipping sauce.

Grouper Plate – \$14.50

Gulf grouper prepared fried, grilled, or blackened. Served with house-made tartar sauce and fresh lemon wedge.

Shrimp Plate – \$13.50

Butterflied shrimp, hand-breaded and deep-fried, served with house-made cocktail sauce and fresh lemon wedge.

Oyster Plate – \$14.50

Apalachicola select oysters, hand-breaded and fried to crispy perfection. Served with Cajun remoulade and a fresh lemon wedge.

Ocean's Combo – \$17.99

Combine any two items above with one side.

Grouper Sandwich – \$14.50

Gulf grouper prepared fried, grilled, or blackened. Served on ciabatta bread with lettuce and tomato.

Philly Cheese Steak – \$11.50

Grilled sirloin steak served on a toasted hoagie roll with sautéed peppers, onions, and melted provolone cheese.

Fish Tacos – \$13.50

Flour tortillas filled with your choice of grilled, fried, or blackened mahi-mahi. Topped with cilantro lime slaw, scallions, and chipotle aioli. Served with sour cream, guacamole, shredded lettuce, and pico de gallo.

Classic Steak Burger – \$10.25

An 8-ounce steak burger lightly seasoned and topped with your choice of cheese and served on a toasted Kaiser roll with lettuce, tomato, and onions.

The Edgeburger – \$12.95

An 8-ounce steak burger smothered in BBQ sauce. Topped with thick strips of Applewood-smoked bacon and sliced cheddar. Served on an onion roll with lettuce, tomato, and fried palapa straws.

Ocean's Traditional Cuban – \$10.00

Pulled pork carnitas on a Cuban style baguette with thinly sliced ham, Swiss cheese, and yellow mustard. Brushed with a light garlic butter and grill-pressed.

Grilled Ruben Stack – \$10.25

Thinly sliced corned beef piled on marble rye with sauerkraut, Swiss cheese and thousand island dressing.

Gala Turkey Grill – \$10.25

Fresh gala apple, smoked bacon and mandarin cream cheese. Folded into a grilled flatbread with roasted turkey and fresh arugula greens.

Kid's Corner

All kid's meals come with a 12-oz. light-up cup.

Paradise Pie – \$9.99

Chicken Tenders – \$9.99

Grilled Cheese – \$9.99

Mini Cheese Quesadilla – \$9.99

Burger Sliders – \$9.99

Popcorn Shrimp – \$9.99

Grouper Nuggets – \$9.99

Mini Corn Dogs – \$9.99

Mac & Cheese – \$9.99

Kid's Corner Desserts

Mini Sundae – \$3.00

Sunset Selections

All entrées served after 5 p.m.

All sunset selections served with side salad and roll.

Shrimp and Grits – \$16.50

Smoked cheddar grits topped with fresh spinach and mushrooms. Sautéed with white shrimp in our New Orleans BBQ sauce. Served with grilled bread.

Ribeye Dinner – \$19.99

Well marbled choice rib eye, grilled to temperature and seasoned. Add your favorite seafood to make a surf and turf.

Add Shrimp – \$5.00

Add Grouper – \$6.00

Add Oysters – \$7.00

Blackened Mahi – \$16.95

Just a touch of spice and char are added to this firm Gulf fish.

Available grilled or fried.

Grouper Dinner – \$23.95

8-oz. Gulf grouper, prepared fresh to order.

Blackened, fried, grilled, or lemon pepper.

Fettuccine Alfredo – \$16.00

Classic fettuccine alfredo prepared to order and topped with your choice of chicken or shrimp. Served blackened or grilled.

Mojo Chicken Dinner – \$16.95

Two 6-oz. marinated chicken breasts, grilled and basted with mojo sauce. Served over a bowl of black bean yellow rice and roasted corn. Garnished with pico de gallo, fresh scallion, and cilantro sour cream.

Bimini Shrimp Dinner – \$18.50

Applewood bacon wrapped shrimp, grilled and basted with Peruvian gold sauce.

Dessert Menu

Red Velvet Cake – \$7.99

Legendary ruby-colored red velvet cake with heavenly creamy, rich frosting.

Key Lime Pie – \$5.99

Tangy, house-made key lime pie with a graham cracker crust.

Brownie Supreme – \$7.95

Fresh baked chocolate brownie served with vanilla ice cream. Topped with hot chocolate sauce.

Drinks

Frozen Favorites

Summer Splash – \$10.50

Grey Goose Le Citron Vodka, hurricane mix, triple sec and melon liqueur

Fruit Loop – \$10.50

Bacardi Superior Rum and piña colada, banana, and strawberry mix

Bushwhacker – \$10.50

Bacardi Superior Rum and Sailor Jerry Spiced Rum

Mango Berry – \$10.50

Bacardi Select Rum, mango and raspberry mix

Hurricane – \$10.50

Combination of Bacardi Superior Rum and Bacardi Select Rum

Rum Runner – \$10.50

Combination of Bacardi Superior Rum, Bacardi Select Rum, and topped with Bacardi 151 Rum

Piña Colada – \$10.50

Piña colada mix with Bacardi Superior Rum

Margarita – \$10.50

Margarita mix with 1800 Reposado Tequila

Strawberry Daiquiri – \$10.50

Strawberry mix with Bacardi Superior Rum

Signature Rocks Drinks

Tropical Blast – \$10.50

Bacardi Superior Rum and Bacardi Select Rum with tropical juice blend

Bahama Mama – \$10.50

Bacardi Superior Rum, coconut rum, crème de banana, orange juice, pineapple juice and a splash of grenadine

Mai Tai – \$10.50

Myers's Rum with orange juice, pineapple juice, grenadine, and peach schnapps

Surf's Up – \$10.50

Grey Goose L'Orange and Chambord Liqueur with pineapple juice

Domestic & Import Beers

Budweiser – \$4.25

Bud Light – \$4.25

Coors Light – \$4.25

Miller Lite – \$4.25
Michelob Ultra – \$4.25
Corona Extra – \$4.75
Corona Light – \$4.75
Heineken – \$4.75
O’Doul’s – \$4.50
Yuengling – \$4.50

Draught Beer
Bud Light – \$4.00
Michelob Ultra – \$4.00
30A Beach Blonde Ale – \$5.00
Shock Top – \$5.00
Li’l Napoleon IPA – \$5.00
Riptide Amber – \$5.00

An additional charge of \$2.00 will be added to split entrées.

A 10% service charge will be added to all to-go orders.

An 18% service charge will be added to parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.