

IN ROOM DINING

BREAKFAST MENU 7AM-11AM

FOR STARTERS - OMELETS IN PARADISE

Cheese Lover's Omelet ✓

Choice of swiss, american, monterey jack, pepper jack, or cheddar. \$8.00 Add ham \$1.00

Key West Omelet

Blue crab, shrimp, monterey jack cheese, and hollandaise sauce. \$11.00

Denver Omelet

Ham, peppers, onions, mushrooms, and cheddar cheese. \$10.00

Bourbon Street Omelet

Blackened shrimp, crawfish, blue crab, chorizo, peppers, onions, pepper jack cheese, hollandaise sauce, and Sriracha™. \$13.00

Fresh Veggie Omelet ✓

Mushrooms, peppers, onions, tomato and swiss cheese. \$10.00

All omelets are served with choice of white, wheat, marble rye bread or English muffin, and choice of potatoes, grits, or fruit cup. Substitute egg whites for a healthier option for \$1 extra. All omelets are gluten free when omitting toast.

SIGNATURE BREAKFAST PLATES

Cracked Eggs*

Eggs served any style with bacon or link sausage, herb potatoes, and toast. Two Eggs \$8.00 Three Eggs \$9.00

Steak and Eggs

House sirloin steak, eggs served with panhandle potatoes, and toast. \$14.00

Boatmeal ☒ ✓

Hot and healthy oatmeal served with strawberries, granola, brown sugar, and milk. \$7.00

Buttermilk Pancakes ✓

Fresh buttermilk pancakes, served with maple syrup and butter. \$8.00

Cereal ✓

Choice of Special K, Raisin Bran, or Fruit Loops with whole or 2% milk. \$4.00

Continental Breakfast ✓

Yogurt, fresh strawberries, blueberry muffin and a choice of orange juice, apple juice, coffee, or tea. \$8.00

SIDES

☒ Hardwood Smoked Bacon \$4.00

✓ ☒ Yellow Stone Ground Grits \$3.00

☒ Pork Link Sausage \$4.00

☒ Yogurt with Fresh Strawberries \$3.00

✓ ☒ Panhandle Potatoes \$3.00

✓ Silver Dollar Pancakes (3) \$3.00

**Cooked to order. Consuming raw or undercooked eggs or meat could increase your risk of foodborne illness. An 18% gratuity is added to all room service orders.*

✓ = Vegetarian Option
☒ = Gluten Free

DIAL "ROOM SERVICE" OR 760 ON YOUR IN-ROOM TELEPHONE

IN ROOM DINING

ALL DAY MENU 11AM-10PM

STARTERS & SALADS

Chicken Wings

Ten of our jumbo wings in your choice of flavors: Buffalo, Thai, or Jerk BBQ sauce. (Thai sauce is not Gluten Free) \$10.00

House Salad

Iceberg, romaine, radicchio, tomato, cucumber, carrots, croutons, and shredded jack-cheddar cheese. Side \$5.00 Entree \$9.00

Iceberg Wedge

Tomatoes, bacon, bleu cheese crumbles, chunky bleu cheese dressing with a drizzle of balsamic reduction.

Side \$5.00 Entree \$9.00

Caesar Salad

Hearts of romaine, roasted garlic-togarashi dressing, parmesan cheese and croutons.

Side \$5.00 Entree \$9.00

BURGERS* & SANDWICHES

All burgers are served with natural skin on fries. Substitute salad or onion rings for additional 2.00. Substitute a turkey burger or Boca burger for any option on request.

Frank's Famous Steak Burger

8 oz. Black Angus burger grilled to perfection on a toasted challah bun with lettuce, tomato, and kosher pickle. \$11.00

Black & Bleu Burger

Blackened burger covered with bleu cheese and bacon, with lettuce, tomato, and kosher pickle. \$12.00

Cabana Chicken Sandwich

Marinated grilled chicken breast with hardwood smoked bacon, monterey jack cheese, lettuce, tomato, and kosher pickle. \$12.00

Margaritaville® Club

Our triple decker sandwich has layered roasted turkey, swiss cheese, bacon, lettuce, and tomato with mayo on toasted white bread. \$13.00



Fresh Catch Sandwich

Grilled, blackened, or fried fish fillet with lettuce, tomato, pickle, and sundried tomato tartar sauce. \$13.00

Crab Cake BLT

Pan-seared crab cake, fried green tomato, lettuce, bacon, and spicy remoulade sauce. \$13.00

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SPECIALTIES

Catch of the Day

8 oz. fillet of Gulf fresh fish (selections change daily) grilled, blackened or fried, served with island rice pilaf and chef's seasonal vegetables. \$22.00

Grilled Vegetable and Pesto Linguini Pasta

Linguini pasta tossed in a basil pesto with grilled asparagus tips, squash, zucchini, tomatoes, and finished with a sprinkle of feta cheese. \$16.00

Seafood Mac and Cheese

Shrimp and lump crab meat with elbow macaroni noodles in a Boursin® mornay sauce, topped with jack-cheddar cheese and toasted panko. \$18.00

Crab Cakes

Pan seared golden brown crab cakes served with island rice pilaf and chef's seasonal vegetables, topped with creole remoulade sauce. \$21.00

Rio Cobre Chicken

Marinated, rotisserie-style half chicken, served with island rice pilaf and chef's seasonal vegetables. \$17.00

House Sirloin*

10 oz. sirloin seasoned and grilled, finished in garlic herb butter and served with redskin mashed potatoes and seasonal vegetables. \$19.00

Filet Mignon*

8 oz. Center Cut Filet, garlic mashed potatoes and grilled asparagus. \$29.00
Add crab meat \$3.00 Add fried oysters \$3.00

DESSERTS

Key Lime Pie \$6.00



Chocolate Cake \$6.00

Salted Caramel Cheesecake \$7.00

Banana Fosters Bread Pudding \$7.00

N.Y. Style Cheesecake \$6.00

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BEVERAGE MENU 11AM-10PM

THE BEST MARGARITAS

Frank and Lola's Fresh Margarita

The best Margarita on the beach! Maestro Dobel Tequila, Cointreau, hand squeezed fresh lime margarita mix, and topped with Grand Marnier. 9.50

Who's to Blame®

Our traditional house margarita made with Margaritaville® Gold Tequila, Margaritaville® Triple Sec, and our special margarita mix. Served frozen or on the rocks. Also available as the Woman to Blame™, our full-flavored 95 calorie version. 7.00

FROZEN CONCOCTION

Bama Breeze

"You can play it cool" with this frozen concoction made with Margaritaville® Premium Silver Rum, Cruzan® Vanilla Rum, orange juice, and Island Oasis® mango and coconut mixes. 7.50

PREMIUM BOTTLED BEERS

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, or O'Doul's N/A 4.50

Guinness, Heineken, LandShark® Lager, Stella Artois, or Yuengling 5.25

WINE

Ask for current wine specials.

An 18% gratuity is added to all room service orders.

BOAT DRINKS

Bahama Mama

Get Reggae with a blend of Margaritaville® Premium Spiced Rum, Margaritaville® Premium Coconut Rum, Cruzan Dark Rum, Bols® Creme de Banana, pineapple juice, and orange juice. Shaken and served over ice with a dash of Finest Call® Grenadine. 6.50

Incommunicado

Close your eyes and imagine you're there. Margaritaville® Gold Tequila, Margaritaville® Premium Silver Rum, Margaritaville® Triple Sec, vodka, and gin mixed with cranberry juice, pineapple juice, sour mix, and Finest Call® Grenadine. 7.50

5 O'Clock Somewhere

Give me a Hurricane before I go insane! Margaritaville® Premium Jamaican Silver Rum, Margaritaville Paradise Passion Fruit™ Tequila, Cruzan® 151 Rum, sour mix, orange juice, pineapple juice, and a splash of Finest Call® Grenadine. Served on the rocks. 8.50

BEVERAGES

Coke Classic, Diet Coke, Sprite, Dr. Pepper, Lemonade, Fruit Punch, or Iced Tea 2.50

Orange, Apple, Pineapple, or Grapefruit Juice 3.95

Margaritaville® Bottled Water 3.00

Red Bull or Red Bull Sugar Free 5.00

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