

Breakfast 7:00am-11:00am Daily

Two Cage Free Eggs Any Style* 15

Breakfast potatoes, choice of meat, choice of toast

Egg White Omelet * 13

With spinach, avocado, sundried tomato, shaved parmesan

Down Island French Toast 15

Cole's Peace Mango bread, maple syrup, toasted coconut & fresh berries.

The Centric Breakfast Sandwich 16

Fried egg, pork belly, white cheddar, pickled onions, spinach, chipotle mayo on a croissant bun with breakfast potatoes.

Island Continental Breakfast 14

*Seasonal fruit, yogurt, choice of croissant, muffin, or toast
Juice or coffee*

To Drink

Torrefazione Italia Coffee—3.5

Fresh pressed juice— Orange, grapefruit—4

Pepsi, diet Pepsi, Sierra Mist —3.5

Tea— Earl Grey, English Breakfast, mint, green, orange, chamomile—3.5

The Sweeter Side

Award-winning Key Lime Pie 9

Flamingo Crossing Double scoop ice cream 7

Vanilla, chocolate, seasonal selection

Please ask your server for our dessert specials 9

*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders you are at risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of risk consult a physician. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

Lunch 11:00am-10:00pm daily

Florida Green Salad 13

*Local mixed greens, avocado, orange supreme, fresh heart of palm
Passion fruit-mango dressing
Add chicken breast*5, shrimp*6, mahi mahi*8*

Soup of the Day 9

Please ask your server about our soup of the day

Local Mahi Mahi Sandwich* 18

Grilled, blackened, fried with scotch bonnet tartar, French fries or plantains

Cuban Panini 14

*seasoned pulled pork, sliced ham,
Swiss cheese, pickles mustard mayo sauce,
served on grilled Cuban bread with plantain chips*

Create Your Own Burger 16.5

Grass-Fed Beef OR

Beyond Meat Burger

*Toppings: lettuce, tomato, onion, pickle,
Sauces: tarragon mayo, spicy ketchup, bourbon bbq
Cheese \$1 each: American, Swiss, cheddar, bleu cheese crumbles
Extras \$2: avocado, bacon, jalapenos, fried egg
served with fries, chips, fresh fruit, house salad or Caesar salad*

Dinner 5pm-9pm daily

Butchers Cut of the Day MP

Fresh Catch of the Day MP

*Both served with Chef's choice of sides
Please ask your server for details*

Bar options

Sparkling

- Canvas, Blanc de Blanc, Brut, Sparkling Wine 11/40
- La Marca, Prosecco, Italy 11/42
- Nicolas Feuillatte, Brut, France - /80

White and Rose

- Canvas, Pinot Grigio, California 9/35
- Canvas, Chardonnay, California 9/35
- Château Beaulieu Côteaux D'Aix-En-Provence Rosé 11/50

Red

- Canvas, Merlot, California 9/35
- Primarius, Pinot Noir, Oregon 12/45
- William Hill Winery, Cabernet Sauvignon, California 13/45

Brew

- Bud, Bud light, Miller lite, Coors light, Michelob Ultra, Sam Adams
- Corona, Corona light, Heineken, Heineken light, Red Stripe

Draft

- Key West ale, Islamorada Citrus Ale, Lazy Way IPA, Blue Moon, Corona Light, Stella Artois