

THE TAVERN

Oceanside Hotel

SCRAMBLES \$12

Three eggs expertly scrambled with your choice of an array of delicious ingredient combinations. Served with your choice of our special breakfast potatoes sautéed with onion and peppers or a seasonal fruit bowl.

ITALIAN

Fresh whole-milk mozzarella, vine-ripened tomatoes, italian sausage, basil and minced onion.

VEGGIE

3 egg whites, vine-ripened tomatoes, sautéed zucchini, spinach and swiss cheese.

SPINACH & BACON

Fresh sautéed spinach, crisp applewood-smoked bacon, vine-ripened tomatoes and swiss cheese.

SOUTHERN

Chorizo, serrano peppers, sweet onions and pepper jack cheese.

HERBES DE PROVENCE

Thyme, rosemary, tarragon, parsley and chives.

YOUR WAY

3 eggs scrambles with your choice of 3 toppings: tomatoes, onions, mushrooms, zucchini, spinach, peppers, ham, bacon, swiss, feta, cheddar or pepper jack cheese.

DRINKS

ESPRESSO & DECAF	3.50
CAPUCCINO	4.00
DOUBLE ESPRESSO	4.50
DOUBLE CAPUCCINO	5.00
LATTE	4.00
HOT CHOCOLATE	4.00
REGULAR & DECAF COFFEE	3.00
HOT TEA	3.00
SAMBUCA & ESPRESSO	10.00
ORANGE JUICE	4.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

WAFFLES & PANCAKES

STRAWBERRY & BANANA WAFFLE 12.00

Our signature waffle piled high with fresh sliced strawberries and bananas.

CHOCOLATE-BANANA WAFFLE 12.00

Our signature waffle dressed with a velvety, warm chocolate sauce and bananas.

NUTELLA WAFFLE 12.00

Our signature waffle smothered in a gooey hazelnut-chocolate spread.

FRESH FRUIT WAFFLE 12.00

Our signature waffle topped with an assortment of fresh-cut seasonal fruit.

STRAWBERRY WAFFLE 12.00

Our signature waffle piled high with strawberry chutney.

BERRIES PANCAKES 13.00

Fresh berries and cream cheese glaze.

CHOCOLATE CHIP PANCAKES 12.00

Chocolate sauce and whipped cream.

BANANA CINNAMON ROLL PANCAKES 13.00

Fresh caramelized bananas on top of cinnamon roll pancake and dulce de leche glaze.

BACON, EGGS & WAFFLES 15.00

Our signature waffle topped with applewood-smoked bacon and 3 scrambled eggs.

SAUSAGE, EGGS & PANCAKES 15.00

3 scrambled eggs over pancakes and sausage.

For your convenience, a 14% auto-gratuity and a 6% service charge has been added to your check.

Para su conveniencia, su cuenta incluye: Un 14% de propina y un 6% de cargo de servicio.

Pou konvenyans ou a, yon 14% oto-gratuity ak 6% chaj sevis ki te ajoute nan chek ou.

THE
TAVERN
Oceanside Hotel

TAVERN FAVORITES

FRESH FRUIT SALAD 10.00

Assortment of fresh, seasonal fruit topped with creamy low-fat yogurt, clover honey and crunchy granola.

FRENCH TOAST 12.00

Thick-cut challah bread, lightly coated and griddled golden, sprinkled with powdered sugar and served with warm maple syrup and a side of fruit.

HOMEMADE GRANOLA BOWL 10.00

Bowl of creamy low-fat yogurt, topped with crunchy granola and fresh strawberry slices.

STEAK N EGGS 16.00

Skirt steak grilled to order, topped with 3 sunny side-up eggs and side of fries.

THE ENGLISH BREAKFAST 14.00

3 sunny side-up eggs, sautéed grape tomatoes, toast, applewood-smoked bacon, sausage links and breakfast potatoes sautéed with onions and peppers.

BREAKFAST TACOS 13.00

Warm tortillas stuffed with scrambled eggs, chorizo, chopped jalapeno, black beans, red onion, queso fresco and pico de gallo. Served with seasonal fruit bowl.

HUEVOS RANCHEROS 13.00

3 sunny side-up eggs over a corn tortilla, chorizo, fresh pico de gallo, black beans, sliced avocado and shredded queso fresco.

BREAKFAST SKILLET 12.00

Red potatoes, bell peppers, mushrooms, chorizo with 3 sunny side-up eggs & eggs and pepper jack cheese.

BREAKFAST SANDWICH 15.00

Golden croissant filled with 3 scrambled eggs, melted American cheese and your choice of applewood-smoked bacon, thick cut ham or sausage links. Served with our breakfast potatoes sautéed with onions and peppers or fresh fruit bowl.

BREAKFAST BURRITO 13.00

Warm flour tortilla with 3 scrambled eggs, chopped jalapeno, red onion, sharp cheddar cheese and pico de gallo. Served with our breakfast potatoes sautéed with onions and peppers or fresh fruit bowl.

POACHED

EGGS BENEDICT 15.00

English muffin topped with juicy Canadian bacon, 3 delicately poached eggs and silky hollandaise sauce served with breakfast potatoes or fresh fruit bowl.

SPINACH BENEDICT 14.00

English muffin topped with sautéed spinach, juicy Canadian bacon, 3 delicately poached eggs and silky hollandaise sauce. Served with breakfast potatoes or fresh fruit bowl.

STEAK N EGGS BENEDICT 16.00

English muffin topped with sautéed spinach, tender skirt steak, 3 delicately poached eggs and silky hollandaise sauce. Served with breakfast potatoes or fresh fruit bowl.

SALMON AVOCADO BENEDICT 15.00

English muffin topped with sliced avocado, gravlax salmon, 3 delicately poached eggs and silky hollandaise sauce. Served with breakfast potatoes or fresh fruit bowl.

TAVERN BREAKFAST \$15

3 eggs any style served with toast and your choice of bacon, ham or sausage. Choice of breakfast potatoes sautéed with onions and peppers or fresh fruit bowl. Served with coffee and a glass of fresh squeezed orange juice.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

For your convenience, a 14% auto-gratuity and a 6% service charge has been added to your check.

Para su conveniencia, su cuenta incluye: Un 14% de propina y un 6% de cargo de servicio.

Pou konvenyans ou a, yon 14% oto-gratuity ak 6% chaj sevis ki te ajoute nan chek ou.

THE TAVERN

Oceanside Hotel

STARTERS - SNACKS

ELOTE	9
Grilled Mexican street corn, served with spicy mayo, tajin, fresh lime and cotija cheese.	
HUMMUS & PITA	10
Purred garbanzo beans with roasted garlic, Tahini (sesame paste) and seasoning. Served with pita bread and kalamata olives.	
CHICKEN WINGS	12
8 marinated jumbo wings, expertly cooked, served with blue cheese dressing, buffalo sauce and fries.	
CHARCUTERIE	16
Thinly sliced Prosciutto, Salami and Soppressata. Served with mixed olives and toasted bread.	
ITALIAN MEATBALLS	10
Italian meatballs in marinara sauce with melted mozzarella and ricotta cheese, fresh basil and Parmesan cheese.	
COCONUT SHRIMP	12
6 coconut crusted shrimps. Served with spicy aioli.	
TRUFFLE FRIES	9
CHEESE PLATE	12
3 assorted cheeses with seasonal fruit crostini.	
HOMEMADE EMPANADAS	9
Choice of beef, chicken or veggies.	
STEAMED MUSSELS	12
Fresh mussels sautéed on a red or white sauce with a side of toasted bread.	
3 TACOS	14
Your choice of steak, chicken, shrimp or pork on a fresh tortilla. Served with a side of salsa verde and pico de gallo.	
CALAMARI	13
Your choice, either sautéed in olive oil, fresh herbs, fresh tomatoes and chili's or Crispy fried with marinara dipping sauce.	
CRISPY CHICKEN FINGERS	10
With honey mustard sauce.	

SALADS

CHOPPED SALAD	13
Chopped romaine lettuce, grilled corn, Portobello mushrooms, asparagus, green beans, radish, artichoke hearts, feta cheese and green goddess dressing.	
QUINOA SALAD	14
Quinoa grains with hearts of palm, grape tomatoes, roasted corn, fresh herbs and cucumbers, tossed in lemon vinaigrette.	
CAESAR SALAD	12
Hearts of romaine lettuce tossed with Caesar dressing, shaved Parmesan and brioche croutons.	
CRISPY CALAMARI SALAD	15
Crispy tender calamari over romaine hearts with parmesan dressing.	
PORTOBELLO CAPRESE SALAD ...	14
Marinated grilled Portobello mushrooms, beef steak tomatoes, fresh mozzarella, pesto dressing and aged balsamic glaze.	
GRILLED CHICKEN COBB SALAD ...	16
Romaine hearts, grilled chicken breast, crumbled blue cheese, pecan smoked bacon, hard-boiled egg, grape tomatoes, avocado and housemade buttermilk ranch dressing.	
WEDGE SALAD	13
Avocado cream, lardons, blue cheese dressing and cherry tomatoes.	
KALE CHOPPED SALAD	14
Kale, roasted carrots, faro, green apples and golden raisins tossed with lemon grain mustard dressing.	
ANCIENT GRAIN SALAD	14
Bloomed mother grains, cherry tomatoes, fennel, scallions, spinach, fresh herbs, dried cranberries, dried apricots, walnuts, cucumber and lemon vinaigrette.	

* ALL SALADS HAVE THE CHOICE TO ADD:
CHICKEN 5, SHRIMP 6, STEAK 6, SALMON 6.

SANDWICHES

** All sandwiches come with French Fries and side salad.**

PROSCIUTTO MOZZARELLA	14
Thinly sliced Parma ham, vine-ripened tomatoes and fresh mozzarella with balsamic reduction and pesto dressing.	
MEATBALL PARM	12
Italian meatballs in marinara sauce with melted mozzarella, fresh basil and Parmesan cheese on a toasted hoagie bun.	
CRISPY FRESH CATCH SANDWICH	14
Fresh crispy fish fillet with lettuce, tomato and topped with cabbage veggie slaw.	
CAPRESE PANINI	12
Portobello mushroom, beef steak tomatoes, fresh mozzarella, pesto spread and aged balsamic glaze.	
ITALIAN PANINI	14
Prosciutto de Parma, Salami, Soppressata, fresh basil and fresh mozzarella cheese.	
CHICKEN BACON PANINI	13
Grilled chicken breast topped with Swiss cheese, pecan smoked bacon, lettuce, tomato, onions and avocado on a toasted Ciabatta bread.	
SHORT RIB SANDWICH	15
Grilled short rib, Provolone, caramelized onions, lettuce and tomatoes.	
STEAK SANDWICH	16
Grilled sliced steak with Provolone cheese and caramelized onions.	
CUBAN SANDWICH	12
Mojo slow braised pulled pork, country ham, Swiss cheese, grainy mustard and pickles.	
CHICKEN PARM SANDWICH	12
Breaded chicken topped with marinara sauce and mozzarella cheese on a toasted hoagie bun.	
PULLED PORK SANDWICH	14
Slow cooked pork, mixed with our housemade BBQ sauce, crispy onions and topped with cabbage veggie slaw on a toasted brioche.	
GRILLED CHICKEN BURGER	14
Herbs marinated chicken breast with avocado, tomato, crisp lettuce, red onions, pepper jack cheese and spicy mayo on a brioche bread.	
BLACKENED MAHI SANDWICH	14
Lettuce, tomato, onions, cabbage veggie slaw on a toasted brioche bun.	
CLASSIC GRILLED CHEESE	12
Cheddar, tomato and pecan smoked bacon.	
CHICKEN A LA PLANCHA	19
Grilled chicken breast with seasonal vegetables and quinoa salad.	
GRILLED VEGGIE PANINI	12
Grilled fresh veggies, Portobello mushrooms, avocado and sprouts with green goddess dressing on Ciabatta bread.	

"We constantly source local farms, natural antibiotic free and cage free ingredients"

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

For your convenience, a 14% auto-gratuity and a 6% service charge has been added to your check.
Para su conveniencia, su cuenta incluye: un 14% de propina y un 6% de cargo de servicio.
Pou konvenyans ou a, yon 14% oto-gratuity ak 6% chaj sevis ki te ajoute nan chek ou.

THE TAVERN

Oceanside Hotel

BURGERS

*All burgers are 10 oz, fresh ground certified angus beef.
Served with fries and salad.*

CLASSIC CHEESE BURGER	13
Angus beef patty with 2 cheddar slices, lettuce, tomato, onions and a secret sauce on a toasted bun.	
AMERICANO BURGER	12
Angus beef patty with lettuce, tomato, onions American cheese and a secret sauce on a toasted bun.	
PORTOBELLO BURGER	15
Angus beef patty, grilled Portobello mushroom, Swiss cheese, iceberg lettuce and caramelized onions.	
MAC 'N' CHEESE BURGER	14
Angus beef patty, topped with mac 'n' cheese, cheddar cheese, iceberg lettuce and tomato on a toasted bun.	
BLT BURGER	14
Angus beef patty with bacon, lettuce, tomato and cheddar cheese on a toasted bun.	
THE HANGOVER BURGER	14
Angus beef patty topped with a fried egg and American cheese on a toasted bun.	
VEGGIE BURGER	13
Our housemade veggie patty topped with avocado, iceberg lettuce, tomato, red onion and sprouts.	
CUBAN BURGER	16
Angus beef patty, Cuban chorizo and Swiss cheese topped with shoestring fries on a toasted bun.	
TAVERN BURGER	14
Angus beef patty, caramelized onions and Gruyere cheese on a toasted bun.	
SHORT RIB BURGER	17
Slow braised short rib with iceberg lettuce, tomato, caramelized onions and Provolone cheese on a toasted bun.	
ITALIAN BURGER	16
Angus burger topped with zesty pizza marinara, melted mozzarella, caramelized onions, lettuce and tomatoes on a toasted bun.	
JUICY LUCY	14
Angus beef patty stuffed with cheddar cheese. Served with lettuce, tomato and onions on a toasted bun.	

ENTRÉES

MUSSELS AND FRITES	22
Steam mussels in a red or white sauce served with artisan bread.	
CHICKEN PICATTA	20
Chicken breast scallopini sautéed in lemon white wine caper sauce and served in a bed of angel hair pasta.	
STEAK FRITES	25
Grilled seasoned churrasco steak with fries, field greens and chimichurri sauce.	
ARROZ CON POLLO	20
1/2 chicken marinated and roasted with yellow rice and sweet plantains.	
FRESH WHOLE FISH OF THE DAY	29
Crispy or baked, with jasmine rice and fresh vegetables.	
GRILLED SHRIMP	22
Grilled gulf shrimp with fresh herbs, jasmine rice and sautéed vegetables.	
CHICKEN MILANESE	20
Lightly breaded crispy chicken breast with field green salad and bruschetta tomatoes.	
STEAK PIZZAIOLA	26
10oz skirt steak served in homemade neapolitan sauce (stewed tomatoes, green peppers and capers) covered with melted fresh mozzarella and aged parmesan cheese. Accompanied by mashed potatoes and fresh vegetables.	
MADRAS VEGETABLES	16
Locally sourced season vegetables in Madras curry sauce on a bed of jasmine rice.	
COCONUT CURRY CHICKEN RICE BOWL	18
Housemade yellow coconut curry sautéed with chicken breast and fresh garden vegetables over jasmine rice.	
ROASTED WILD SALMON	22
With seasonal vegetables and jasmine rice.	
SHORT RIB	24
Prime braised short rib seasoned with fresh herbs and a roasted corn salsa. Served with cowboy mash topped with tumbleweed onions.	
CUBAN STYLE CHICKEN	20
Mojo marinated chicken with black beans, rice and plantains.	
MAHI-MAHI	20
Pan seared mahi-mahi, jasmine rice, sautéed broccoli rabe in puttanesca sauce.	

PARM TOWN

STACKED PARM	22
All of your favorites stacked sky high. Chicken, Portobello mushroom and eggplant parmesan style.	
EGGPLANT PARMESAN	18
Sliced eggplant with fresh basil and mozzarella. Served with penne marinara.	
CHICKEN PARMESAN	20
Lightly breaded chicken topped with fresh basil and mozzarella. Served with penne marinara.	
CHICKEN PARMESAN	20
Baked Shrimp with fresh basil and mozzarella. Served with penne marinara.	

ROASTED CHICKEN YOUR WAY \$18

ALL-NATURAL FREE RANGE 1/2 CHICKEN, TOASTED TO PERFECTION WITH JASMINE RICE, FRESH VEGETABLES AND THE CHOICE OF ONE OF THE FOLLOWING SAUCE STYLES:

SPICY

Slow roasted chicken marinated in spicy Sriracha sauce.

HONG KONG STYLE

Slow roasted chicken marinated in a ginger, garlic and teriyaki honey sauce.

CLASSIC

Slow roasted chicken marinated with fresh herbs.

BBQ

Slow roasted chicken marinated in our homemade BBQ sauce.

PASTA

GRILLED CHICKEN ALFREDO	18
Diced seasoned grilled chicken breast, fettuccini and creamy garlic Alfredo sauce.	
PORTOBELLO RISOTTO	14
Italian Arborio rice cooked with saffron, portobello mushrooms, aromatics and stock.	
ASPARAGUS RISOTTO	15
Italian Arborio rice cooked with saffron, asparagus spears, aromatics and stock.	
SEAFOOD RISOTTO	20
Italian Arborio rice cooked with saffron, mussels, calamari, shrimps, aromatics and stock.	
SHORT RIB RISOTTO	18
Italian Arborio rice cooked with saffron, slow braised short rib, aromatics and stock.	
MAC 'N' CHEESE	16
Creamy mac 'n' cheese with a mix of sharp Cheddar, Gruyere, mozzarella and parmesan cheese.	
SPAGHETTI & MEATBALLS	16
Traditional meatballs, slow cooked in marinara sauce with fresh herbs and tossed with al dente spaghetti.	
PASTA PRIMAVERA	18
Seasonal vegetables tossed with fresh herbs, lightly seasoned virgin olive oil and spaghetti pasta.	
SHORT RIB	18
Penne pasta with slow braised short rib ragout.	
FRESH GRILLED SALMON PASTA	22
Grilled salmon, spaghetti, puttanesca sauce with broccoli rabe, capers, olives, fresh herbs, garlic and crusted pepper.	
ANGEL HAIR	16
Capellini pasta al dente, tossed in garlic, fresh tomatoes, fresh basil and olive oil.	
FRESH MUSSELS LINGUINI	20
East coast fresh mussels with garlic, fresh herbs and marinara sauce.	
RIGATONI CARBONARA	18
Cream sauce with smoked bacon, English peas and a poached egg on top.	
SHRIMP SCAMPI LINGUINI	21
Local white shrimp, sautéed in garlic lemon butter sauce with fresh herbs and fresh Roma tomatoes.	
BAKED CRUSTED ZITI	16
Ziti pasta in rose sauce topped with mozzarella and parmesan cheese baked golden and crispy.	

DESSERTS

OVER THE TOP BANANA SPLIT	10
With vanilla ice cream.	
KEY LIME PIE	7
WARM APPLE COBBLER	7
With vanilla ice cream.	
COLOSSAL WAFFLE SUNDAY	10
With vanilla ice cream topped with pecans, fresh whipped cream and a warm chocolate sauce on a homemade waffle.	
BROWNIE A LA MODE	7
With pecans, fresh whipped cream and vanilla ice cream.	
ICE CREAM WAFFLE SANDWICH	7
With warm chocolate sauce.	