

SCRAMBLES \$14

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 & 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 and mozzarella cheese.

SPINACH AND BACON

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

SOUTHERN

Chorizo, Serrano peppers, sweet onions, sharp cheddar cheese

HERBES DE PROVENCE

Thyme, rosemary, tarragon, parsley chives.

YOUR WAY

3 eggs scrambles with your choice of 3 toppings: tomatoes, onions, mushrooms, peppers, ham, bacon, mozzarella or sharp cheddar cheese.

DRINKS

ESPRESSO & DECAF	3.50
LATTE	5.00
DOUBLE ESPRESSO	5.50
CAPPUCCINO	5.00
DOUBLE CAPPUCCINO	6.00
HOT TEA	4.00
HOT CHOCOLATE	5.00
FRESHLY SQUEEZED	
ORANGE JUICE	5.00
REGULAR / DECAF COFFEE	3.50
SAMBUCA & ESPRESSO	11.00

WAFFLES & PANCAKES

STRAWBERRY & BANANA WAFFLE Our signature waffle piled high with fresh sliced strawberries & bananas.	12.00
CHOCOLATE - BANANA WAFFLE Our signature waffle dressed with a velvety, warm chocolate sauce & bananas.	12.00
NUTELLA WAFFLE Our signature waffle smothered in a gooey hazelnut-chocolate spread	12.00
FRESH FRUIT WAFFLE Our signature waffle topped with an assortment of fresh-cut seasonal fruit.	14.00
STRAWBERRY WAFFLE Our signature waffle piled high with strawberry chutney.	12.00
BERRIES PANCAKES Fresh berries and cream cheese glaze.	14.00
CHOCOLATE CHIP PANCAKES Chocolate sauce and whipped cream.	14.00
BANANA CINNAMON ROLL PANCAKES Fresh caramelized bananas on top of cinnamon roll	14.00

pancake and dulce de leche glaze

BACON, EGGS AND WAFFLES

15.00

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

SAUSAGE, EGG AND PANCAKES3 scrambled eggs over pancakes and sausage.

*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 convenience, 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.



TAVERN FAVORITES

POACHED

FRESH FRUIT SALAD

12.00

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

HOMEMADE GRANOLA BOWL

12.00

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

STEAK AND EGGS

19.00

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

THE ENGLISH BREAKFAST

3 sunny side-up eggs, sautéed grape tomatoes, toast, applewood-smoked bacon, sausage links & breakfast potatoes sautéed

with onions & peppers.

14.00

BREAKFAST TACOS

13.00

Warm tortillas stuffed with scrambled eggs, chorizo, chopped jalapeño, black beans, red onion, queso fresco & 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 and mozzarella cheese.

BREAKFAST SANDWICH

15.00

Golden croissant filled with 3 scrambled eggs, melted sharp cheddar cheese & 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.

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

STEAK AND EGGS BENEDICT

19.00

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

SALMON AVOCADO BENEDICT

19.00

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 & 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.

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TAVERN

Oceanside Hotel

STARTER

COCONUT SHRIMP

Coconut crusted shrimps. Served with spicy aioli	
CRISPY CALAMARI	12
Served with homemade marinara sauce	
CLAM STRIPS	
Hand breaded clams fried golden brown with Tartar Sau	
LOUISIANA STYLE ROCK SHRIMP Served with a barbecue dipping sauce.	12
CHICKEN WINGS BBQ OR HOT	16
Pieces of marinated jumbo wings, BBQ or HOT	10
CHICKEN FINGERS	12
Served with a sweet chili dipping sauce	
STEAK TIPS	14
Served with a barbecue dipping sauce	
EMPANADAS	12
Chicken, beef or vegetable with cheese	
CAPRESE Mozzarella cheese and tomatoes.	10
	10
Your choice of Fish, Steak, Chicken served on soft	10
corn tortillas, aioli, crisp romaine & Pico de Gallo	
FRESH STEAMED MUSSELS	14
Fresh steamed in a Marinara or a garlic white sauce	
CRISPY BEER BATTERED ATLANTIC COD	14
Served with a creamy tartar sauce	
= SALADS & BOWLS =	
SALADS & DOWLS	
Add Chicken \$7, add shrimp or salmon \$9	
CAESAR SALAD	12
Hearts of Romaine lettuce tossed with a creamy	
Caesar dressing parmesan cheese & crispy croton.	
QUINOA SALAD	14
Quinoa grains with grape tomatoes, fresh herbs, cucumbe carrots, and flax seed tossed in lemon vinaigrette.	rs,
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ARUGULA SALAD	14
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ARUGULA SALAD Arugula, avocado, red onion, mozzarella, cherry	14
ARUGULA SALAD Arugula, avocado, red onion, mozzarella, cherry tomatoes, cucumbers and carrots with a balsamic	14 16

cilantro, flax seeds, cucumber, and fresh herbs.

Mozarella, tomatoes, arugula, olive oil & balsamic vinegar.

CAPRESE SALAD

= SANDWICHES & BURGERS =

** All served with fries and creamy coleslaw.**	
TAVERN BURGER 8 oz freshly ground angus beef, aged cheddar, caramelized onions, applewood bacon & pickles.	15
JUICY LUCY BURGER	16 an
THE HANGOVER BURGER Angus Beef Patty topped with a fried egg, bacon and cheese.	
VEGGIE BURGER A savory blend of organic whole grains and organic vegetable With brown rice, rolled oats, corn, carrots, onions, green pepp and a signature spice blend.	s.
LOCAL CAUGHT MAHI Blackened or Grilled, arugula, tomatoes, & our special sauce.	18
CRISPY CHICKEN Herbs marinated chicken breast with tomato, crisp lettuce, reconions, pickles and spicy mayo on a buttery bun.	
CHICKEN PARMESAN Breaded chicken topped with marinara sauce and mozzarella cheese on a toasted buttery bun.	
GRILLED BACON CHEESE Golden grilled cheese & tomatoes with hickory smoked bacon	13
FRIED CLAMS Hand breaded clams piled high on a buttery roll with creamy tartar sauce & pickles.	14
CRISPY COD FILLET Crispy fish fillet with arugula, tomato & a special sauce on a toasted bun.	14
CHURRASCO STEAK SANDWICH. Sauteed in garlic, onions & a chimichurri sauce.	18
GRILLED CHICKEN SANDWICH	14
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"We constantly source local farms, natural antibiotic free and cage free ingredients"

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THE

TAVERN

Oceanside Hotel

CRISPY BIG BASKET

** All served with fries and creamy coleslaw. **

FRIED CLAM'S
FRIED CALAMARI Tender calamari lightly breaded and fried to crisp, shattering perfection. Served with homemade marinara sauce.
COCONUT SHRIMP
FISH & CHIPS
SHRIMP & CHICKEN
CHICKEN WINGS
CHICKEN FINGERS14 Served with with a sweet chili dipping sauce.
LOUISIANA STYLE ROCK SHRIMP16 Served with a spicy aoli.

PASTAS —
PRINCE EDWARD MUSSELS
CRISPY CHILI CALAMARI
PASTA PRIMAVERA
SHRIMP SCAMPI OVER LINGUINI
CHICKEN ALFREDO WITH BACON
GRILLED CHICKEN & SHRIMP FETTUCCINI20 Grilled Chicken & Shrimp with a creamy garlic Alfredo sauce.
FISHERMEN'S STEW
SHRIMP FRA DIAVOLO OVER SPAGHETTI 18 Spicy Spaghetti Fra Diavolo with local white shrimp.
SHRIMP LINGUINI ALFREDO
MACARONI & CHEESE

3 CHEESE SHRIMP & CALAMARI PENNE . . . 22

Shrimp baked with 3 cheese penne topped with crispy calamari

Marinara sauce tossed with a bed of spaghetti with fresh tomatoes

Add Shrimp \$ 9

ENTRÉES

PRINCE EDWARD MUSSELS
GARLIC SAUTEED SHRIMP
SIMPLE GRILLED SALMON
BBQ STYLE SHRIMP & SALMON
BALSAMIC SALMON
SALMON AND ROCK SHRIMP
FRESH FLORIDA MAHI MAHI
MAHI & SHRIMP
CHICKEN PARMESAN
CHICKEN PICATTA
CHICKEN A LA PLANCHA
CHURRASCO
SURF & TURF. 29 Grilled skirt steak with shrimp and risotto
SHRIMP 3 WAYS

_____ DESSERTS \$9 =

KEY LIME PIE
BROWNIE A LA MODE
NEW YORK CHEESE CAKE
APPLE PIE
ICE CREAM

6084 COLLINS AVE, MIAMI BEACH, FL OCEANSIDEHOTELMIAMIBEACH.COM BREAKFAST - LUNCH - DINNER + BAR



SHOTS \$13

GREEN TEA

WHISKEY, PEACH SCHNAPPS, SPRITE, AND SWEET AND SOUR MIX.

BABY GUINNESS

PATRON XO AND BAILEYS

LEMON DROP

VODKA, LEMON, AND SUGAR.

BLUE KAMIKAZE

VODKA, BLUE CUCCACO, AND LIME JUICE.

COCKTAILS

MARGARITA \$14

TEQUILA, TRIPLE SEC AND LIME JUICE (FLAVOR CHOICES STRAWBERRY, PASSION FRUIT AND MANGO).

OLD FASHIONED \$16

BOURBON, SUGAR AND BITTERS.

CAIPIRINHA \$15

CACHACA, LIME, SUGAR AND SODA WATER

SOUTH BEACH SPRITZER \$14

APEROL, PROSECCO, AND SODA.

TEQUILA SUNRISE \$14

TEQUILA WITH ORANGE JUICE AND GRENADINE.

MOJITO \$14

LIGHT RUM, LIME, SUGAR, MINT, AND SODA.

BEACH PARTY \$16

MALIBU WITH PEACH SCHNAPPS PINEAPPLE AND ORANGE JUICE.

CADILLAC MARGARITA \$18

Tequila Reposado, Grand Marnier, and Lime Juice.

MOSCOW MULE \$14

TEQUILA, LIME JUICE, AND GINGER BEER.

BLOODY MARY \$14

VODKA, TOMATO JUICE, WORCESTERSHIRE AND HOT SAUCE.

CORONARITA \$25

Margarita with a Corona Twist.

MIMOSA \$14

PROSESSO AND OJ.

BELLINI \$14

PROSESSO WITH COUR CHOICE OF STRAWBERRY, MANGO OR PASSION FRUIT.

CHAMBORD AMARETTO SOUR \$16

AMARETTO, CHAMBORD, LEMON JUICE AND SUGAR.