



COCKTAILS / \$14

Summer Harvest

grey goose "la poire" vodka, lemon, raspberries, simple syrup, fresh mint

Lychee Martini

ketel one vodka, simple syrup, lime

Cool As A Cucumber

ketel one "botanical" cucumber & mint vodka, lemon, fresh mint

Silver Surfer

sobieski raspberry vodka, peach, cranberry, mionetto prosecco

Rainy Day

belvedere vodka, grapefruit, cranberry

Espresso Martini

grey goose vodka, bailey's irish cream, kahlúa, espresso

Dragonberry Mojito

bacardi dragonberry rum, pomegranate, mixed berries, lime, fresh mint

El Presidente

bacardi "cuatro" rum, noilly prat sweet vermouth,
pierre ferrand dry curaçao, grenadine

Hurricane

captain morgan spiced rum, cruzan "151" rum, passion fruit, guava, grenadine

Tropical Banana Punch

bacardi "superior" rum, bacardi banana rum, orange, lime, pineapple, coconut

Pelican Beach

cruzan coconut rum, pineapple, orange, grenadine, cruzan "151" rum float

Frozen Mojito

bacardi lime rum, mojito mix, mint

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Pineapple & Tequila Sour

don julio blanco tequila, lemon, agave syrup

Passion Fruit Margarita

don julio blanco tequila, lemon, agave syrup

El Guapo

volcan de mi tierra tequila, pomegranate, orange, passion fruit, lime

Mexican Lemonade

patron silver tequila, lemon, simple syrup, mint

The Noble Negroni

bombay "sapphire" gin, campari, carpano "antica formula" sweet vermouth

Gin & Juice

tanqueray gin, pineapple, orange

Peach Slushie

bulleit bourbon, peach, lemon, mint

Old Fashioned "Your Way"

angel's envy bourbon or suntory "toki" japanese whisky,
simple syrup, angostura bitters

Top Shelf Manhattan

maker's mark bourbon, noilly prat sweet vermouth,
angostura bitters, luxardo brandied cherries

A Hot Summer's Spritz

hennessy "privilège" vsop cognac, st. germain elderflower liqueur, lemon

A Walk on the Shore

glenmorangie 10 year single malt scotch, lemonade, lime, angostura bitters

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SPARKLING

	BTG / BTB	
Prosecco, Mionetto Brut, Treviso, IT NV	\$12	\$46
Prosecco, Mionetto Extra Dry Rosé, Veneto/Trentino, IT NV	\$12	\$46
Sparkling, Chandon Brut Rosé, CA NV	\$16	\$61
Champagne, Nicolas Feuillatte Brut, Chouilly, FR NV (187 ml)	\$24	

WHITE

Chardonnay, Drumheller, Columbia Valley, WA 2017	\$11	\$42
Chardonnay, Meiomi, Tri-County, CA 2016	\$14	\$53
Chardonnay, Stag's Leap "Hands of Time", Napa Valley, CA 2017	\$16	\$61
Pinot Grigio, Alto Vento, Venetie, IT 2016	\$12	\$46
Pinot Gris, Erath, OR 2015	\$13	\$50
Riesling, Charles Smith "Kung Fu Girl", Ancient Lakes, WA 2015	\$11	\$42
Sauvignon Blanc, Gérard Bertrand "Perles", Languedoc, FR 2018	\$12	\$46
Sauvignon Blanc, Kim Crawford, Marlborough, NZ 2018	\$15	\$57

PINK

Rosé, Ferrari-Carano, Sonoma County, CA 2017	\$14	\$53
Rosé, Gérard Bertrand "Cote des Roses", Languedoc, FR 2018	\$15	\$57

RED

Cabernet Sauvignon, Newton "Skyside", North Coast, CA 2017	\$15	\$57
Cabernet Sauvignon, Robert Mondavi, Napa Valley, CA 2017	\$18	\$68
Cabernet Sauvignon, Seven Falls Cellars, Wahluke Slope, WA 2016	\$12	\$46
Chianti, Castello di Monsanto "Monrosso", Tuscany, IT 2016	\$14	\$53
Malbec, Terrazas "Altos del Plata", Mendoza, AR 2015	\$15	\$57
Merlot, Tangle Oaks, Napa Valley, CA 2015	\$14	\$53
Pinot Noir, Böen, Russian River Valley, CA 2017	\$16	\$61
Pinot Noir, Elouan, OR 2016	\$14	\$53
Syrah, Charles Smith "Boom Boom!", Columbia Valley, WA 2015	\$12	\$46
Zinfandel, Beran, Sonoma County, CA 2014	\$14	\$53

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SMALL PLATES

Hummus / \$13

jicama, carrot, celery, pita

6 Cold Oysters* GF / \$24

cocktail sauce, mignonette

Crab Cocktail GF / \$19

dijonnaise aioli, classic red sauce

Jumbo Shrimp Cocktail GF / \$5 each

classic red sauce

Spicy Ahi Tuna Tacos* / \$16

avocado crema, sriracha aioli, ginger, lime

Charcuterie & Cheese Board / \$24

local honeycomb, house-made pickles, mixed olives,
chiles, house-made blueberry jam

Fried Calamari / \$14

spicy smoked tomato coulis

Coconut Shrimp / \$16

pineapple boat, tequila-sweet chile sauce

Crab & Lobster Cake / \$20

jalapeño-fennel slaw, balsamic vinegar-rum glaze, basil aioli

Lobster Mac & Cheese / \$18

four cheese fondue, butter crumbs, chives

Pulled Chicken Quesadilla / \$15

cheddar & jack cheeses, pico de gallo, spicy crema

Tropical Nachos / \$14

pulled pork, jalapeños, pineapple salsa, three cheese sauce, cotija cheese
sub steak 4

Candied Nueske's Double-Cut Bacon GF / \$15

watercress salad, champagne vinaigrette

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SALADS

Caesar* / \$12

baby gem romaine, shaved parmigiano-reggiano cheese, parmesan crostini

Chopped^{GF} / \$14

baby gem romaine, watercress, tomato, avocado, radish, corn, cucumber, black olives, citrus vinaigrette

add to any salad

Shrimp \$5 ea | Salmon \$10 | Mahi Mahi \$10

Chicken \$7 | Wagyu Flat Iron Steak \$10

MAINS

Florida-Style Fish & Chips / \$19

coconut ale batter, shoestring fries, tartar sauce

Tido's Jumbo Wings / \$16

traditional buffalo or honey-tequila-lime, ranch or blue cheese, celery

Margherita Flatbread / \$16

mozzarella cheese, roma tomatoes, fresh basil

Mediterranean Flatbread / \$19

beef filet tips, olives, grape tomatoes, baby arugula, feta cheese, basil aioli

Fish Tacos / \$20

grilled or blackened mahi mahi, cabbage & jicama slaw, mango salsa

Pork Carnitas Tacos / \$17

avocado crema, pickled onion

Steaks Frites* / \$26

8 oz. wagyu flat iron steak, truffle fries, chimichurri

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SANDWICHES

french fries, plantain chips or coleslaw

**available with gluten-free bread or as a wrap*

Cubano Panini / \$16

mojo-roasted pork, ham, swiss cheese, dill pickles, cuban bread

Salmon Burger* / \$19

avocado, baby arugula, pickled onion, tartar sauce, toasted brioche bun*

Wagyu Beef Sliders / \$21

caramelized onion, smoked blue cheese, burger sauce, sriracha aioli, pretzel bun*

Ocean2000 Burger* / \$18

cheese, iceberg lettuce, tomato, onion, pickles, brioche bun*

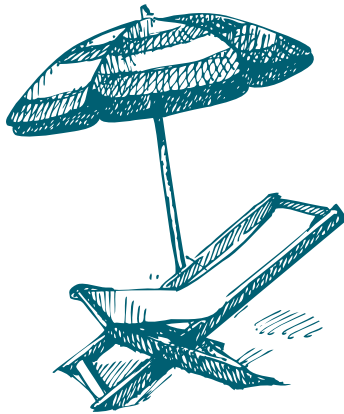
SIDES

Fresh Fruit ^{GF} / \$7

Cole Slaw ^{GF} / \$5

French Fries / \$7

Truffle Fries / \$9



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