

# A La Carte Brunch

Bottomless Prosecco Cocktails | \$29 per Person  
Mimosa - Cranmosa - Kir Royale - Etc.

Bottomless Bloodyies | \$31 per Person  
Bloody Mary - Bloody Caesar - Bloody Maria  
Bloody Molly - Michelada

## APPETIZERS

<b>Candied Nueske's Double-Cut Bacon</b>	<b>\$15</b>
watercress salad, champagne vinaigrette	
<b>Avocado Toast</b>	<b>\$16</b>
eggs any-style, guacamole, feta cheese, sweet basil aioli	
<b>Spicy Tuna Ahi Tacos</b>	<b>\$16</b>
sriracha aioli, ginger, lime	
<b>PEI Mussels</b>	<b>\$14</b>
thai curry sauce, fine herbs, toasted country bread	
<b>Lobster &amp; Crab Cake</b>	<b>\$19</b>
jalapeño-fennel slaw, basil aioli, balsamic-rum glaze	
<b>Coconut Shrimp</b>	<b>\$16</b>
pineapple boat, tequila-sweet chili sauce	

### Raw Bar

6 Cold Oysters	\$24
<i>mignonette, cocktail sauce</i>	
Crab Cocktail	\$19
<i>dijonnaise aioli, cocktail sauce</i>	
Jumbo Shrimp Cocktail	\$5 ea
<i>cocktail sauce</i>	
Seafood Tower	\$105
<i>lobster, oysters, clams, jumbo shrimp, lump crab</i>	
Seafood Tower Royale	\$155
<i>serves 4</i>	
Alaskan King Crab Legs	MP
<i>dijonnaise aioli, cocktail sauce</i>	

## SALADS

add to any salad: shrimp \$5 ea | salmon \$10  
mahi mahi \$10 | chicken \$7 | wagyu flat iron steak \$10

<b>Creamy Burrata</b>	<b>\$17</b>
heirloom tomatoes, white balsamic vinaigrette, basil oil	
<b>Caesar</b>	<b>\$12</b>
baby gem romaine lettuce, parmigiano-reggiano cheese, parmesan crostini	
<b>Chopped</b>	<b>\$14</b>
baby gem romaine lettuce, watercress, tomato, avocado, radish, corn, cucumber, black olives, citrus vinaigrette	

## STEAK

<b>Wagyu Beef Rib Eye</b>	<b>\$48</b>
truffle mac & cheese, green peppercorn sauce	
<b>Wagyu Filet of Beef</b>	<b>\$45</b>
black truffle mashed potatoes, grilled asparagus, cabernet sauvignon périgord reduction	

## BREAKFAST FAVORITES

<b>Huevos Rancheros</b>	<b>\$19</b>
two sunny-side-up eggs, black bean quesadilla, avocado, queso fresco, ranchero sauce, pico de gallo, grilled chorizo	
<b>Wagyu Flatiron Steak &amp; Eggs</b>	<b>\$26</b>
two eggs "any-style," chimichurri	
<b>Blue Crab Cake Benedict</b>	<b>\$20</b>
two poached eggs, green onion, old bay hollandaise, english muffins	
<b>Smoked Salmon Benedict</b>	<b>\$19</b>
two poached eggs, sliced tomato, hollandaise, english muffins	
<b>Smoked Salmon Platter</b>	<b>\$18</b>
bagel, cream cheese, red onion, capers, vine-ripe tomato	
<b>Belgian Waffle</b>	<b>\$13</b>
add \$1 each fresh strawberries or chocolate chips	

## SANDWICHES, ETC.

french fries, plantain chips or cole slaw

<b>Salmon Burger</b>	<b>\$19</b>
avocado, baby arugula, pickled onion, tartar sauce, toasted brioche bun	
<b>Wagyu Beef Sliders</b>	<b>\$21</b>
caramelized onion, smoked blue cheese, sriracha aioli, pretzel bun	
<b>Ocean2000 Burger</b>	<b>\$18</b>
cheese, iceberg lettuce, tomato, onion, pickles, brioche bun	

## LARGER PLATES

<b>Margherita Flatbread</b>	<b>\$15</b>
mozzarella cheese, roma tomatoes, fresh basil	
<b>Florida-Style Fish &amp; Chips</b>	<b>\$19</b>
coconut ale batter, shoestring fries, tartar sauce	
<b>Mahi Taco</b>	<b>\$20</b>
guacamole, cabbage & jicama slaw, mango salsa, corn tortillas	

## SIDES

<b>Fresh Seasonal Fruit</b>	<b>\$9</b>
<b>Applewood-Smoked Bacon</b>	<b>\$5</b>
<b>Toast</b>	<b>\$5</b>
sourdough, wheat, rye, white	

\*O2k would like to inform you that consuming raw or undercooked meat, poultry, seafood or eggs may increase the risk of foodborne illness. Please alert your server to any food allergy concerns prior to ordering.