

# SEASIDE BRUNCH

*Served daily 8:00 am to 4:00 pm*

## BRUNCH BEVERAGES

### **Champagne Mimosa or Poinsettia**

Half Carafe \$200 Full Carafe \$340

**Sueños Bloody Mary, Frozen Margarita, Frozen Mango Margarita \$65**

**Frozen Isla Mujeres Mojito, Frozen Dirty Monkey, Frozen Piña Colada \$85**

## BREAKFAST ENTRÉES

### **Fruit Plate**

A variety of fresh tropical fruits. \$120

### **French Toast**

Parmesan and egg dipped bread griddled and served with maple syrup, honey and your choice of bacon, sausage or ham. \$100

### **Belgian Waffles**

Homemade waffles served with fresh fruit, powdered sugar and whipped cream. Served with your choice of bacon, sausage or ham. \$130

### **Buttermilk Pancakes**

Three pancakes served with butter, maple syrup, honey and your choice of bacon, sausage or ham. \$120

### **American Breakfast**

Two eggs any style with home fries, toast and your choice of bacon, sausage or ham. \$140

### **Southern Grilled Pork Chop and Eggs**

Grilled pork chop, two eggs, home fries and homemade applesauce. \$230

### **Steak and Eggs**

Grilled steak served with two eggs, home fries and sliced tomatoes. \$270

### **Western Omelette**

Ham, onion, green pepper and Monterey Jack cheese. Served with home fries and toast. \$150

### **Garden Omelette**

Sautéed broccoli, onions, mushrooms and Monterey Jack cheese. Served with home fries and toast. \$130

### **Lobster and Shrimp Omelette**

Sautéed lobster, shrimp, broccoli and tomatoes. Served with home fries and toast. \$270

We gladly accept Mexican Peso, US Dollars and all major credit cards. Gratuity is not included on your bill. A minimum of 15% is recommended. 18% Gratuity is added to parties of 6 or more.

Not all ingredients are listed. Alert your server to any special dietary needs.

### **Goat Cheese and Tomato Omelette**

Fresh thyme-sautéed tomatoes and goat cheese, topped with sliced avocado. Served with home fries and toast. \$140

### **Crabmeat Omelette**

Fresh crab meat, roasted red peppers, shallots and Monterey Jack cheese. Served with home fries and toast. \$220

### **Classic Eggs Benedict**

Grilled Canadian bacon atop toasted English muffins with poached eggs and Hollandaise sauce. \$160

### **Southern Crab Cake Benedict**

We replace the English muffins with crab cakes, then top them with two poached eggs and fresh Béarnaise sauce. \$220

### **Ramon's Lobster Benedict**

Two toasted English muffins topped with sautéed lobster, poached eggs and Béarnaise sauce. \$250

### **Portabellino Benedict**

Grilled portabella mushrooms topped with sautéed spinach, asparagus, bell peppers, mushrooms, two poached eggs and Hollandaise sauce. \$220

### **Sueños Migas**

Sautéed tomatoes, onions and crisp tortilla chips folded into scrambled eggs and topped with spicy queso. \$150

### **Huevos Rancheros**

Two eggs over-easy, served over crispy corn tortillas and topped with tomato salsa, spicy queso and avocado. \$150

### **Dad's Breakfast Tacos**

Two flour tortillas with eggs, potatoes, cheddar cheese and choice of bacon, ham, sausage or black beans. \$150

### **Chef's Mexican Breakfast Special**

Fried eggs over re-fried black beans on a fried tortilla, topped with salsa and served with fried plantains, ham and crumbled Mexican queso. \$150

### **Chicken Chilaquiles**

Tortilla chips cooked with onion and topped with shredded chicken and sour cream. Served with red or green salsa. \$150



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## LUNCH FOR BRUNCH

### Pico de Gallo and Chips

Homemade fresh Pico de Gallo with corn tortilla chips. \$80

### Guacamole and Chips

Homemade guacamole served with corn tortilla chips. \$115

### Nachos

Cheese & Bean \$115 Chicken \$150 Beef \$170 Shrimp \$220

### Shrimp Ceviche

Shrimp in Pico de Gallo salsa marinated in lime juice. \$170

### Fried Calamari

Fresh calamari fried, with a garlic aioli dipping sauce. \$220

### Coconut Shrimp

3 Jumbo shrimp fried in a coconut batter with a mango salsa. \$170

### Chili Rellenos

Roasted poblano chilies stuffed with chorizo, ham and cheese. \$110

### Basket of Fries

French fried potatoes fried to a golden crisp. \$90

### Chicken Wings

Crispy fried naked chicken wings, with your choice of ranch dressing, mild or hot dipping sauce and served with carrot and celery sticks.

6 wings \$120 12 wings \$220

### Hot Dog

Jumbo all beef hot dog grilled and put on a fresh bun. Served with French Fries. \$110

### Hamburger

1/2 lb. USDA ground sirloin grilled to order and served on a fresh bun. Served with French Fries. \$190

Add Cheese \$10

### Chicken Strips

Strips of chicken breast dipped in a vanilla ice cream batter and fried to a golden crisp. Served with French Fries. \$160

### Double Decker Club Sandwich

Chicken, bacon, lettuce, tomato and mayonnaise on toasted bread. Served with French Fries. \$180

### Isla Lobster Club Sandwich

A double decker club with 8 ounces of fresh lobster, bacon, lettuce, tomato and mayonnaise. Served with French Fries. \$300



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## Garden Salad

Fresh crisp lettuce, tomato, cucumber and red onion with a light house dressing. \$140

## Caesar Salad

Fresh crisp Romaine lettuce is tossed with a dressing made of: olive oil, egg yolks, garlic, Dijon mustard, and anchovies. Topped with homemade croutons and Parmesan cheese. \$150  
Add Chicken \$25 Add Shrimp \$50

## Apple Walnut Gorgonzola Salad

Candied walnuts, Gorgonzola cheese, mixed greens and a house vinaigrette. \$185

## Fresh Fruit Salad

Mixed seasonal tropical fruits served on a bed of fresh crisp lettuce. \$120

## Lobster Tacos

Grilled lobster with mango and avocado salsa. \$300

## Quesadillas

Cheese \$110 Chicken \$150 Beef \$170 Shrimp \$220

## Taco

Chicken \$150 Beef \$170 Fish \$170 Shrimp \$220

## Burritos

Cheese & Bean \$115 Chicken \$150 Beef \$170 Shrimp \$220

## FOR THE KIDS

*12 years and younger*

## Grilled Cheese

Served with French Fries. \$85

## Mac & Cheese

Chef's special homemade mac and cheese. \$85

## Chicken Nuggets

Pieces of chicken breast dipped in a vanilla ice cream batter and fried to a golden crisp.  
Served with French Fries. \$90

## DESSERTS

## Chocolate Chip Cookie

Mrs. Fields chocolate chip cookie. \$35

## Brownie

Triple fudge homemade brownie. \$65

**Assorted Frozen Treats (Ice Cream Sandwichs, Popsicles, Dove Bars, Etc.) \$40**

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