In-Room Dining by Oystercatcher
bar + restaurant

BREAKFAST SERVED
7:30 - 11:30 AM

**Honey Whipped Greek Yogurt $15**
mixed berries, crushed almonds, chia & flax seed, cinnamon, homemade coconut granola
GF | V

**Overnight Oats $14**
chilled overnight oats, chia & flax seed dust, mixed nuts, berry syrup
VG

**Belgian Waffle $17**
pearl sugar waffles, berries, sugar dust, almond brittle
Vermont maple syrup
V

**Farmer's Omelet* $19**
open face omelet, baby spinach, wilted grape tomatoes
roasted wild mushrooms, cheddar cheese, toasted sourdough
NF | V

**The Sweet Grass* $23**
scrambled eggs, melted jack cheese, sausage patty
buttermilk biscuit, IOP home fries
NF

**Open Face Smoked Salmon Sandwich $20**
hickory smoked salmon, cucumber, sprouts, pickled red onion
cream cheese, crushed avocado, toasted sourdough
NF

**Avocado Toast $15**
sourdough, cherry tomatoes, chia & flax seed dust
add side of two eggs any style - 7
DF | NF | V

## À LA CARTE

| | |
|---|---|
| IOP home fries $6 | DF \| GF \| NF \| V \| VG |
| sourdough toast $4 | DF \| NF \| V \| VG |
| farm fresh sausage patty $7 | DF \| GF \| NF |
| chicken sausage link $7 | DF \| GF \| NF |
| pecan-wood smoked bacon $7 | DF \| GF \| NF |
| buttermilk biscuit & honey $6 | NF \| V |
| two eggs $7 | NF \| GF \| V |
| griddled tofu $4 | DF \| GF \| NF \| V \| VG |
| crushed avocado $4 | DF \| GF \| NF \| V \| VG |
| fresh fruit $7 | DF \| GF \| NF \| V \| VG |

## BEVERAGES

alcohol sales begin after 10:00 am

**Mimosa $12**
classic with orange juice
bellini with peach
poinsettia with cranberry

**Michelada $12**
draft lager in tajin rimmed pint glass
bloody mary mix, hot sauce, lime juice

**Juice $5**
apple, orange, grapefruit, tomato
cranberry, pineapple

**Tea $5**
chai, white peach, Earl Gray, mint,
black bourbon vanilla

**Cup of Coffee $5**

**Pot of Coffee $10**

**Espresso $4**

**Cappuccino $6**

**Hot or Iced Latte $6**
Flavors: vanilla, SF vanilla,
hazlenut, caramel

**Fountain Drink $4**
pepsi, diet pepsi, starry
ginger ale, lemonade

DF DAIRY FREE | GF GLUTEN FREE | NF NUT FREE | V VEGETARIAN | VG VEGAN

***Full bar available. 21+ over, proper ID required.**

In-Room Dining orders will automatically incur a 20% gratuity charge and a $5 delivery fee.

***Consumer Advisory:** Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Many menu items can be prepared gluten-free, vegetarian, or in compliance with many dietary restrictions. Please advise your server if interested.

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AVAILABLE
5:00 PM - 10:00 PM

## SAVORY

**WHITE BEAN HUMMUS** **$14**
naan bread, olive oil, za'atar
V | NF | DF

**TURKEY CLUB*** **$17**
house turkey, bacon, heirloom tomato lemon herb aioli, cheddar cheese, toasted brioche, choice of fries or fruit
NF

**OYSTERCATCHER SMASHBURGER*** **$21**
signature blend, pork belly, American cheese, dijonaise, lettuce, choice of fries or fruit
NF

**SPATCHCOCK CHICKEN** **$29**
swiss chard, lemon, herb jus
GF | NF

**GRILLED HANGER STEAK** **$34**
labneh, potato pave, charred allium viniagrette
NF | GF

**FRIED CHICKEN CAESAR WRAP*** **$17**
house made caesar dressing, romaine lettuce, choice of fries or fruit
NF

**CHEESE AND CHARCUTERIE BOARD** **$27**
prosciutto di parma, salami, aged cheddar, brie, house jam, dried fruits crackers
NF

**OYSTERCATCHER SALAD** **$17**
caramelized feta dressing, tomato cucumber, castelvetrano olive, crispy chickpeas, salami, red onion, mozzarella ricotta salada
NF | GF

**RIGATONI BOLOGNESE** **$26**
bison bolognese, vodka sauce, torn burrata, aged parmesan

**WARM QUINOA SALAD** **$22**
cherry tomato, roasted mushroom, lemon vinaigrette
VG | NF | DF | GF

## SWEETS

**ICE CREAM SCOOP** **$4**
vanilla, chocolate, seasonal
N | V | GF

**PEANUT BUTTER PIE** **$11**
oreo shell, peanut butter mousse, chocolate ganache
V

**MILK & COOKIES** **$8**
choice of milk chocolate chip cookies
NF | V

## BEVERAGES

**TEA** **$5**
chai, white peach, Earl Grey mint, black, bourbon, vanilla

**JUICE** **$5**
apple, orange, grapefruit, tomato cranberry, pineapple

**FOUNTAIN DRINK** **$4**
pepsi, diet pepsi, starry, ginger ale lemonade

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DINNER SERVED
5:00 PM - 10:00 PM

# BEVERAGES

## sparkling & rosé

| | |
|---|---|
| **CANVAS BLANC DE BLANC** \| BRUT \| NAPA VALLEY, CA \| NV | $11/40 |
| **CAVE DE LUGNY** \| SPARKLING ROSÉ \| BURGUNDY, FR \| NV | $13/65 |
| **POEMA** \| CAVA BRUT \| CATALONIA, SP \| NV | $11/55 |
| **AMAZTOI "RUBENTIS"** \| STILL ROSÉ \| TXAKOLINA, SP \| 2024 | $16/78 |

## white

| | |
|---|---|
| **CANVAS** \| PINOT GRIGIO \| NAPA VALLEY, CA \| 2023 | $11/44 |
| **LOVEBLOCK** \| SAUVIGNON BLANC \| MARLBOROUGH NZ, \| 2023 | $16/68 |
| **DR. LOOSEN TREPPCHEN KABINETT** \| RIESLING \| DE \| 2022 | $19/75 |
| **MASSICAN 'Annia'** \| White Blend RUSSIAN RIVER, CA \| 2023 | $18/90 |
| **JOSH** / CHARDONNAY \| SONOMA, CA \| 2024 | $13/52 |
| **ROMBAUER** \| CHARDONNAY \| NAPA VALLEY, CA \| 2024 | $30/125 |

## red

| | |
|---|---|
| **MCBRIDE SISTERS** \| PINOT NOIR \| CA, 2022 | $13/52 |
| **ELOUAN** \| PINOT NOIR \| WILLAMETTE VALLEY, OR \| 2021 | $12/68 |
| **VISTA FLORES** \| MALBEC \| MENDOZA, AR \| 2022 | $10/40 |
| **JOSH** \| CABERNET SAUVIGNON \| SONOMA, CA \| 2023 | $10/44 |
| **DECOY** \| CABERNET BLEND \| NAPA VALLEY, CA \| 2022 | $14/56 |

## zero proof cocktails

**TINY BURROUGH $13**
raspberry, pineapple, ginger
fever-tree soda water

**COFFEE OLD FASHIONED $13**
cleanco zero proof whiskey
espresso, cocoa nib demerara

**MAI TIME $13**
pineapple, orgreat,
lime aromatic bitters
**contains nuts*

**FOOL FOR YOU $13**
cleanco zero proof gin
blackberry lemon, cream

## craft cocktails

**BARREL AGED MANHATTAN $19**
woodford bourbon
italian vermouth
spiced cherry bitters

**PIRATE'S PASSION $17**
lalo tequila, passion fruit
lime, fever-tree soda water

**JUNGLE SMASH $16**
diplomatico reserva rum
italian bitter, pineapple
lime

**NORTHERN BORDER $18**
high west double rye
tippleman's smoked maple
fernet branca

**CRAZY 88S MARTINI $17**
belvedere vodka, roku gin
junmai sake, lemongrass

**TREETOP TREASURE $16**
pierre ferrand cognac
pineapple, orgeat, lime
**contains nuts*

**DEUCES WILD $16**
grey goose vodka
aperol, wild berry, lemon

**KENTUCKY BRAMBLE $17**
woodford rye, blackberry
lemon, cardamom

## draft beer

**ESTUARY BREWING CO. 25 ISLAND WIDE IPA $9**
**BLUE MOON $9**
**NEW BELGIUM FAT TIRE $9**
**STELLA ARTOIS LAGER $9**
**MODELO ESPECIAL $9**
**EDMUND'S OAST**
**BOUND BY TIME IPA $9**
**COMMONHOUSE GOLDEN ISLE LAGER $9**
**COMMONHOUSE IRISH RED ALE $9**

## canned beer

**BUDWEISER $7**
**BUD LIGHT $7**
**COORS LIGHT $7**
**MILLER LITE $7**
**MICHELOB ULTRA $7**
**GUINNESS $10**
**HEINEKEN $7**
**CORONA LIGHT $7**
**Wild Dunes 'Golden Isle' $8**
**Athletic Brewing 'Run Wild' (N/A) $7**

**HIGH NOON $11**
Vodka & Tequila Seltzer Assorted Flavors

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