

azurea

Fresh Fruit and Juices

Seasonal Berries

Cinnamon Whipped Cream

Sliced Seasonal Fruit Plate

Berries, Citrus Yogurt Dressing and Banana Nut Bread

Glazed Florida Grapefruit

Orange Blossom Honey and Dried Fruit Compote

Endless Juice

Freshly Squeezed Florida Orange Juice and Grapefruit Juice, Apple, Tomato, V8, Pineapple and Cranberry

Grains and Cereals

Steel Cut Oats

Warm Banana Brule

Warm Southern Grits

Grated Aged Cheddar Cheese

House Made Bircher Muesli

Mixed Nuts and Seasonal Wild Berries

Selection of

Shredded Wheat, Cornflakes, Rice Krispies, Cheerios Raisin Bran or All Bran with Skim, Whole or Soy Milk add Sliced Bananas add Seasonal Berries

Miniature Parfait Bar for One

Natural Yogurt, Hand Rolled Granola, Seasonal Berries

Fresh Baked Pastries, Corn Bread and Muffins

Served with Butter, Preserves and Honey

One Ocean Favorites

Thick Sliced Brioche French Toast

Crushed Strawberries, Soft Cream and Maple Syrup

Grilled All Natural Raised Beef Tenderloin with Farm Fresh Poached Eggs

Buttermilk Biscuits, Country Sausage Gravy and Onion Straws

Crisp Malted Waffle with Fresh Seasonal Berries

Genuine Vermont Maple Syrup, Soft Cinnamon Chantilly

Griddled Buttermilk Pancakes

Choice of Granola, Pecans, Chocolate Chips, or Blueberries, with Genuine Vermont Maple Syrup and Butter

Mayport Sunrise

Shrimp, Fried Egg, Chorizo, Grilled Tortilla, Guacamole and Tomato Salsa

Smoked Salmon with a Toasted Bagel

Traditional Accompaniments

Traditions

The Atlantic

Two Farm Fresh Eggs Any Style with Cast Iron Seared Home Fries, Choice of (one) Ham, Apple Smoked Bacon, Breakfast Sausage, or Chicken Sausage, White, Whole Wheat or Multigrain Toast with Butter, Preserves and Honey

The Continental

Fresh Baked Breakfast Pastries and Muffins Served with Butter, Preserves and Honey, Freshly Squeezed Florida Orange or Grapefruit Juice and Coffee, Decaffeinated Coffee or Tea

Benedict Bar

Gently Poached Eggs, Griddled English Muffin Cast Iron Seared Home Fries and Hollandaise Sauce

Grilled Canadian Bacon

Grilled Natural Petit Filet

Roasted Atlantic Lobster Tail

Scottish Smoked Salmon

Lake George Jumbo Lump Crab

Wilted Spinach and Tomatoes

Spa Inspired Omelet

Egg White Omelet, Grilled Asparagus, Roasted Vine Ripe Tomatoes, First Press Avocado Oil

The Azurea Frittata

Open Faced Omelet with Roasted Vegetables, Chorizo and Fingerling Potatoes

Accompaniments

Choice of:

Apple Smoked Bacon, Ham Link Sausage, Chicken Sausage, Corned Beef Hash, Cast Iron Seared Home Fries, Cottage Cheese, Oven Dried Tomatoes

Toasted Bagel with Cream Cheese

A Selection of White, Wheat, Rye or Multigrain Bread

Butter and Preserves

Beverages

Seasonal Fresh Juice of the Day

Cappuccino

Gourmet Blended Coffee

Gourmet Decaffeinated Coffee

Espresso

Selection of Teas

Milk

Skim Milk

Chocolate Milk

Soda

*We are delighted to offer you additional chef-inspired creations to enhance your dining experience
Our Chefs will accommodate vegetarian, vegan and most special dietary needs
Please speak with your server if you have any requests*