

BREAKFAST 10 - 11 AM

BREAKFAST PANINI \$10

two free range eggs any style,
choice of bread, choice of bacon or ham,
choice cheese

served with fruit or house salad

BREAKFAST PLATE \$10

two free range eggs any style,
choice of bacon or ham, choice of toast

served with fruit or house salad

SMALL BITES

STEAMED EDAMAME \$8

tossed in house soy glaze,
toasted black & white sesame seeds

WHITE BEAN HUMMUS PLATE \$12

house made white bean hummus,
assorted sliced veggies, grilled pita

SMOKED ATLANTIC FISH DIP \$13

wild caught fish, house pickled veggies,
grilled pita

WEEK DAY PROMO

MONDAY \$3

May your coffee be as strong as your Monday.
OCEANA COFFEE " NED KELLY "bold &
flavorful, hot or iced

add vanilla, caramel or hazelnut \$1

OCEANA COLD BREW \$5

TACO TUESDAY

Get 10% off any Taco you order

WINE DOWN WEDNESDAY

Buy 1 glass of wine and receive the second
glass for 50% off

THIRSTY THURSDAY

Order a Burger and receive 1 LOCAL CRAFT
BEER for only \$2

FRIDAY

Kick off your Fry-Day with a Rancher Sandwich
and receive a free basket of our house cut fries
and all the dipping sauces to kick off your
weekend!!!



SOUP & QUICHE

CURRIED BUTTERNUT SQUASH SOUP \$7

garnish: sour cream, cracked black pepper, parsley

ROASTED TOMATO SOUP \$7

*garnish: fresh cracked pepper, parmesan cheese,
house croutons, basil pesto*

MEAT QUICHE \$6

swiss, ham, chive

VEGGIE QUICHE: \$6

goat cheese, spinach, tomato

TODAY'S SPECIALS

MEDITERRANEAN TURKEY CLUB PANINI \$15

choice of bread, turkey, bacon, house hummus,
fresh mozzarella, olive tapenade, shaved red onion,
sundried tomato, arugula tossed in red wine vinaigrette
choice of side & pickle

BUFF CRISPY CHICKEN SAMMIE \$15

toasted brioche bun, hormone free crispy chicken thigh,
house buffalo sauce, ranch dressing, american cheese,
avocado mash, applewood smoked bacon,
organic tomato, carrot & cabbage slaw
choice of side & pickle

PAN SEARED SALMON \$16

fresh tri- berry salad, herbed goat cheese,
candied pecans, avocado, artisan mixed greens,
raspberry- jalapeno vinaigrette

ROASTED BEET, FARRO & GOAT CHEESE SALAD \$17

organic mixed greens, roasted red & yellow beets
organic farro, herbed goat cheese, candied pecans,
roasted brussels sprouts, gala apples, shaved fennel,
apple cider vinaigrette