



Good Morning

Eggs Any Style With Your Choice of Bacon, Sausage or Ham - 12

potatoes O'Brien and herb crushed tomato

Greek Frittata - 13

egg whites, baby spinach, feta cheese and tomatoes

Traditional Buttermilk Pancake - 10

plain or blueberry studded; vermont maple syrup, whipped butter

French Toast - 10

cinnamon orange butter and vermont maple syrup

Belgian Waffle - 10

*cinnamon orange butter and Vermont maple syrup
add mixed berries and whipped cream - 5*

Three Egg Seafood Omelet - 18

*shrimp, crab, smoked salmon, mushrooms, scallions
potatoes o'brien and herb crusted tomato*

Gasparilla Breakfast Traditions

Lobster Scrambled Eggs - scallions, tomatoes, fontina cheese with potatoes O'Brien, herb crusted tomato 18

Gravlax & Bagel - smoked salmon, lemon dill cream cheese, salmon roe, capers, red onion, hard boiled egg 15

Egg & Avocado Toast - toasted brioche, avocado, sunny side up egg, tomato-onion salad, badia coltibuono olive oil 14

Southern Pink Shrimp and Grits - gulf shrimp, andouille sausage, assorted peppers, gouda cheese grits 16

Eggs Benedict - poached eggs, irish bacon, toasted muffin, hollandaise sauce 15

House Made Corn Beef Hash - poached eggs, grain mustard hollandaise, roasted tomato 15

Grains & Cereals

Irish Steel Cut Oatmeal - brown sugar, cranraisins, bananas 5

Greek Yogurt Parfait - berries, granola, honey, coconut, greek yogurt 9

Smoked Gouda Stone Grits 4

Assorted Cold Cereal 4

Fruits

Sliced Fruit Plate 6

Half Florida Grapefruit 6

Assorted Seasonal Berries 9

Stew Prunes 6

Fruit Juices

Freshly Squeezed Orange & Grapefruit Juices 5

Apple, Cranberry, Prune, Pineapple, Tomato & V-8 3

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.

For your convenience, à la carte orders will have a 20% service charge added.



Wednesday, October 17th, 2018

Appetizers

Mini Tuna Tacos 18

SEARED TUNA, SRIRACHA AÏOLI, TOBIKO

Shrimp and Crab Cocktail 20

SHAVED ICEBERG LETTUCE, COCKTAIL AND LOUIS SAUCE, LEMON WEDGE

Beef Tartare 18

TOASTED BRIOCHE, CAPER BERRIES, SWEET PICKLED RED ONIONS, QUAIL EGG

Chicken Liver Pâté 12

TOASTED BAGUETTE, FIG JAM, DIJON MUSTARD, BABY ARUGULA

Figs & Prosciutto 14

BLACK MISSION FIGS, PROSCIUTTO DI PARMA, SOFT RIPENED GOAT CHEESE

Soups

Gazpacho 8

FETA CHEESE, AVOCADO, EXTRA VIRGIN OLIVE OIL

Minestrone 9

PARMIGIANO-REGGIANO, BASIL

Salads

Summer Caprese Salad 14

PERLINI MOZZARELLA, CHERRY HEIRLOOM TOMATOES, MIXED BERRIES, BASIL INFUSED OIL, BALSAMIC GLAZE

Gasparilla Inn Caesar Salad 10

CRISP WHITE ANCHOVIES, TOMATOES, ASIAGO CRISP, BASIL OIL, CLASSIC CAESAR DRESSING

Gasparilla Inn House Salad 10

ORGANIC GREENS, CUCUMBER, TOMATO, PICKLED RED ONION, ALMOND BRITTLE, SHERRY MAPLE VINAIGRETTE

Crab & Avocado Salad 18

CUCUMBERS, AVOCADO, FRIED TORTILLA, SMOKED TROUT CAVIAR

Beet Carpaccio Salad 14

RICOTTA IMPASTATA, TOASTED ALMONDS, FRISÉE SALAD, BEET GLAZE, HONEY VINAIGRETTE