



OCEANA

SANTA MONICA

ROOM SERVICE BREAKFAST

7:00AM - 11:30AM DAILY

LIGHT & FRESH

CLASSIC CONTINENTAL | 25

your choice of toast, bagel, english muffin, or pastry, served with market fruit, a hard boiled egg, house-made jam, vermont butter, and juice or coffee

GREEK YOGURT PARFAIT | 20

Market fruit, house-made granola, organic honey

IRISH OATMEAL | 20

Steel cut oats, milk, cinnamon, vanilla, fresh cut strawberries, house granola, walnuts, dried fruit, brown sugar

FARM FRESH EGGS | 25

Two eggs any style, breakfast potatoes, choice of sourdough, whole grain, or gluten free toast, with your choice of thick cut bacon or chicken apple sausage
-sub smoked salmon + \$3

AVOCADO TOAST | 22

Fork smashed avocado, sun-gold tomato, choice of organic olive bread or gluten free bread -add poached egg +\$3

THE HOMETOWN HERO | 21

chef's favorite breakfast burrito
cage-free eggs, crispy hash brown, applewood-smoked bacon, molinari calabrese sausage, leoncini prosciutto cotto, white cheddar, flour tortilla, aji verde
-add avocado +\$3

FRESHLY BAKED

PASTRIES | 6

Butter Croissant | Chocolate Croissant | Seasonal Pastry

BAGELS | 6

Plain Bagel | Everything Bagel
-add cream cheese and lox +\$7

BEVERAGES

ORGANIC CAFÉ LUXXE TEA | 8

Earl Grey | Moroccan Mint | Dragonwell | Chamomile

LITTLE WEST COLD PRESSED JUICES | 8

CAFÉ LUXXE HOUSE BREWS | 6/8

20% gratuity will be included on all guest checks. A 5% charge is added to help offer fully covered healthcare to our employees. Please let us know if you have questions. Thanks for supporting a healthier staff!!



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ROOM SERVICE LUNCH & DINNER

TO SHARE

CLASSIC MARGHERITA PIZZA | 28

Pomodoro sauce, fresh basil, yellow tomato
confit, farm fresh mozzarella

THE PEPPERONI PIZZA | 28

Pomodoro sauce, farm fresh mozzarella,
rosemary, garlic, uncured pepperoni,
fiscalini cheddar, honey, espelette

CHIPS & GUAC | 24

Ripe Hass avocados, red onion, cilantro, and
lime, served with fresh corn tortilla chips

MAINE LOBSTA ROLL | 35

Butter poached maine lobster, brioche
bun, truffle aioli, herb gremoulata

GREENS & SOUP

CHOP IT UP SALAD | 28

Zucchini, corn, asparagus, sweet red onion,
tomato, avocado tender greens,
champagne herb vinaigrette
-add jidori chicken +\$8 -ora king salmon +\$11

SANTA MONICA SUNSET | 28

California nectarines, whipped burrata,
raspberries, pepitas, grapefruit-pink peppercorn
reduction, wild rocket, sea salt, aleppo pepper

CLASSIC CHICKEN SOUP | 24

Grilled jidori chicken, onion, zucchini, turnip, carrot,
mushroom, served with cilantro, lemon, grilled sourdough
-noodles optional

HOUSE SPECIALTIES

THE FAMOUS CHICKEN SANDWICH | 32

Buttermilk fried jidori chicken breast, heirloom tomato, house
slaw, jalapeño-herb aioli, brioche bun, hand-cut Kennebec fries
-add fried egg +\$1 -bacon +\$3 -avocado +\$3

OCEANA BURGER | 32

American wagyu beef patty, caramelized onion, white cheddar, heirloom
tomato, little gem lettuce, marie-rose sauce, hand-cut kennebec fries
-add fried egg +\$1 -bacon +\$3 -avocado +\$3

SUPERFOOD SALMON | 43

Ora king salmon, chili-mango coulis, ancient grains, herb
salad, heirloom tomato, greek feta, pink peppercorn

CANNOLICCHI POMODORO | 26

Cannolicchi, braised cherry tomatoes, shaved
garlic, fresh torn basil,
whipped burrata, single source tuscan olive oil

JIM'S BONE-IN FILET | 75

Prime 10 oz Creekstone bone-in filet mignon,
wild chantarelle mushrooms, truffle compound butter,
rosemary, roasted campari-on-the-vine

NON-ALCOHOLIC BEVERAGE

LAURETANA SPARKLING MINERAL WATER	12
EVIAN STILL WATER	12
MEXICAN COCA-COLA (CANE SUGAR)	8
DIET COKE	8
MEXICAN SPRITE (CANE SUGAR)	8
HENRY WEINHARD'S ROOT BEER	8
HENRY WEINHARD'S ORANGE CREME	8

DESSERT

SEASONAL CRÈME BRÛLÉE | 18

espresso scented custard, chocolate ganache, raspberries, meringue

PEARS HELLENE | 18

maple-poached pears, vanilla bean gelato, chocolate ganache,
cookie confetti

FRESH BAKED COOKIES | 10

Chef's selection -add a scoop of gelato +\$3

TRIO OF SORBET/GELATO 9

Seasonal flavors