

Tavern N Town

3841 N Roosevelt Blvd Marriott Beachside Hotel 33040-4534 · +13052968100 · Updated: Jan 14, 2026

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LIGHTER OPTIONS 4

Mediterranean Omelet	\$16.00
Egg whites, sundried tomatoes, red onion, feta cheese, baby arugula	
Parfait	\$8.00
Greek yogurt, granola, seasonal berries	
Hot Oatmeal	\$7.00
Raisins, cinnamon	
Seasonal Assorted Fruit	\$12.00
Cantaloupe, pineapple, honeydew, berries	

MAIN 8

Breakfast Tacos	\$17.00
House pork sausage, scrambled eggs, white cheddar cheese, flour tortillas, breakfast potatoes	
Island Benedict	\$19.00
Canadian bacon, poached eggs, toasted english muffin, key lime hollandaise	
Avocado Toast	\$17.00
Mandarin oranges, pistachios, lavender, radish, toasted ciabatta	
Western Omelet	\$15.00
Ham, peppers, onion, swiss cheese	
Tavern Omelet	\$19.00
Ribeye,peppers, onions, mushrooms, baby spinach, goat cheese - thyme	
Breakfast Sandwich	\$15.00
House pork sausage, scrambled egg, white cheddar cheese, croissant	
Chicken & Waffle	\$18.00
Belgian waffle, crispy chicken breast, sunny side egg, chives	
Blueberry Pancakes	\$16.00
Powder sugar, lemon curd, maple syrup	

BREAKFAST PACKAGES 3

Full Buffet	\$33.00
Assortment of pastries, breads & bagels, fresh fruit, yogurt, granola, oatmeal, scrambled eggs, breakfast potatoes, breakfast sausage, bacon, belgian waffles, omelet bar	
Continental	\$18.00
Cold cereal, house made yogurt parfait with granola, fresh berries, toast, assorted pastries	
All American	\$19.00
Two eggs any style, potato hash, bacon or chicken sausage-toast or pastry "includes juice & coffee	

SIDES 8

Toast white, wholegrain	\$4.00
Smoked bacon	\$5.00
Assorted cereals	\$5.00
Yogurt plain, flavor	\$5.00
Pork sausage	\$5.00
Chicken sausage	\$5.00
Breakfast potato	\$5.00
Assorted pastries	\$5.00

BEVERAGES 8

Fresh Florida orange juice	\$5.00
Apple juice	\$5.00
Pineapple juice	\$5.00
Cranberry juice	\$5.00
V-8 juice	\$5.00
Milk whole, soy. 2% or skim	\$5.00
Coffee regular, decaffeinated	\$5.00
Tea assorted flavors	\$5.00

BAR MENU 7 7

SPICY SALMON BITES

King salmon - crispy sushi rice - jalapeno - nori

GIANT MEATBALL

Australian wagyu ground - whipped ricotta chiffonade basil - lemon zest

KEY WEST BANG BANG SHRIMP

Key west pink shrimp - spicy tavern aioli - crispy rice noodles - scallions - warm tortilla

OYSTER ROCKEFELLER

Shallot - garlic fresh grated parmesan - bernaïse - fresh herbs

CLASSIC SHRIMP COCKTAIL

Key west pink shrimp - house made cocktail sauce

ASIAN STICKY RIBS

Pickled slaw - fresno peppers - sesame seed

LAMB LOLLIPOPS

Mint raita - toasted pine nut relish

DESSERT 7

Pistachio Molten Cake \$15.00

pistachio cake - dark chocolate center - morello cherry ice cream

DDL CHEESECAKE \$14.00

dulce de leche cheesecake - vanilla crust - alfajores

CAPRESE AL LIMONE \$15.00

Lemon cake - macadamia nuts - limoncello strawberry sorbet

TNT Donuts \$14.00

chocolate & vanilla donuts - peanut butter fudge - apple butter & compote

KEY LIME BAR \$15.00

Graham cracker crust - merengue - candied lime - vanilla ice cream

Southern Chocolate Cake \$15.00

dark chocolate cake - salted bourbon caramel - bourbon ice cream - cocoa nibs

HOUSE MADE ICE CREAM \$5.00

vanilla | chocolate | coffee | cookies n cream | rocky road | mocha almond fudge | limoncello | mango sorbet

TAPAS 8

Charcuterie Board \$27.00

Assorted meats & cheeses - truffle honey-dried fruit - marcona almonds- house focaccia

Ribeye Steam Buns \$19.00

Wakami - soy ginger cabbage - sesame - shiso - pickled thai chili

Tuna Tostada \$25.00

Yellowfin tuna-guacamole - soy ginger-pickled chili - crispy white corn tortilla

Naked Chicken Wings \$17.00

Served with house-made sauces

Fresh Calamari	\$17.00
Sofrito-chimichurri aioli	
Shrimp Cocktail & Lobster Ceviche MKT	
House cocktail sauce-horseradish	
Blistered Shishito Peppers	\$15.00
Key lime - tavern aioli	
Oysters on the Half Shell MKT	
Key lime cocktail sauce - pomegranate mignonette - house bottled spicy vinegar	

SOUP & SALAD 4

Key West Conch Chowder	\$14.00
Tomato - lime	
French Onion	\$14.00
Gruyere - swiss - toasted baguette	
Caesar Salad	\$15.00
Croutons - grated parmesan cheese - house caesar dressing	
Tavern Salad	\$16.00
Baby greens - marcona almonds - mandarin oranges-goat cheese - balsamic vinaigrette	

PIZZA 3

Tavern	\$19.00
House-made fennel sausage - oregano - mozzarella cheese - mushrooms	
Margherita	\$17.00
Heirloom tomato-basil-mozzarella cheese	
Prosciutto	\$21.00
Burrata cheese - arugula - parmesan - lemon olive oil	

ENTRÉE 7

Prime Rib	\$53.00
Yukon mashed potatoes - fire roasted brussel sprouts- au jus - horseradish cream	
Sea Scallops	\$49.00
Corn salsa - parsnip - key lime beurre blanc - herb oil	
Local Catch	\$41.00
Asparagus tips - mushrooms - lemon-caper butter served over linguine	
Ora King Salmon	\$46.00
King salmon filet - roasted curry cauliflower florets- coconut carrot cream sauce - micro mint & cilantro	

Parmesan Crust Chicken	\$39.00
pan seared chicken breast & thigh - hearts of palm - artichoke - lemon butter - basil	
Tavern Burger	\$37.00
1/2 Lb. australian wagyu-caramelized onion-white cheddar-smoked ketchup - brioche - house fries	
Chef's Seasonal Vegetarian Dish	\$32.00

A LA CARTE 4

14 OZ. Duroc Bone In Pork Chop	\$45.00
16 OZ. Australian Wagyu NY Strip	
MKT	
8 OZ. Australian Wagyu Filet Mignon	
MKT	
24 OZ. Australian Wagyu Ribeye	
MKT	

DINNER MENU 7

Asparagus	\$8.00
Yukon mashed potatoes	\$7.00
French fries	\$6.00
Brussel sprouts	\$7.00
Parmesan creamed spinach	\$8.00
Thyme roasted mushrooms	\$10.00
Herb linguine	\$8.00

SPARKLING WINES-BY THE GLASS 3

Domaine Ste. Michelle, Brut, Columbia Valley n/v	\$11.00
Prosecco, La Marca, Veneto Italy n/v	\$12.00
Piper Sonoma Brut Rosé, Sonoma n/v	\$15.00

WHITE WINES - BY THE GLASS 11

Moscato, Primo Amore, Italy n/v	\$11.00
Rosé, Pink Flamingo, France 2018	\$12.00
Pinot Grigio, Sterling, Sonoma 2017	\$10.00

Pinot Grigio, Santa Margherita, Italy 2018	\$18.00
Riesling, Chateau Ste Michelle, Columbia Valley 2018	\$11.00
Sauvignon Blanc, Matua, Marlborough, New Zealand 2019	\$11.00
Sauvignon Blanc, Honig, Napa Valley 2018	\$13.00
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand 2019	\$15.00
Chardonnay, Sterling, Sonoma 2017	\$10.00
Chardonnay, Sonoma-Cutrer, Sonoma County 2017	\$16.00
Chardonnay, Black Stallion, Napa Valley 2018	\$13.00

RED WINES-BY THE GLASS 13

Pinot Noir, Sterling, Sonoma 2017	\$10.00
Pinot Noir, La Crema, Sonoma 2017	\$18.00
Pinot Noir, Rodney Strong, Russian River Valley 2016	\$15.00
Malbec, Bodini, Mendoza, Argentina 2018	\$11.00
Malbec, La Posta, Pizzella, Mendoza, Argentina 2017	\$15.00
Merlot, Wente Sandstone, California 2016	\$12.00
Red Blend, Black Ink, California 2017	\$11.00
Red Blend, "Gun-Bun" Mountain Cuvée, Sonoma County 2017	\$15.00
Cabernet Sauvignon, Sterling, Sonoma 2017	\$10.00
Cabernet Sauvignon, Broadside, Paso Robles 2016	\$15.00
Cabernet Sauvignon, Wente "Charles Wetmore Vineyard", Livermore Valley 2017	\$17.00
Petite Sirah & Petit Verdot, Petite Petit, California 2016	\$13.00
Zinfandel, Zen Of Zin, California 2016.	\$11.00