

# Ocean Social

4525 Collins Ave · +17869616043 · Updated: Jan 14, 2026

[View online menu](#)



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## SOCIAL STARTERS 4

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<b>Shrimp Ceviche*</b>	<b>\$24.00</b>
leche de tigre, cucumber, mango, tomato , onion	
<b>Calamari</b>	<b>\$20.00</b>
smoked paprika, lemon aioli, giardiniera	
<b>Brussels Sprouts</b>	<b>\$16.00</b>
smoked thick cut bacon, white balsamic glaze, parmesan	
<b>House Smoked Wings</b>	<b>\$22.00</b>
eight jumbo wings, smoked in house, giardiniera, blue ranch, additional choice of: smokey bbq or classic buffalo	

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## FROM THE GARDEN 4

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<b>Apples &amp; Green Salad</b>	<b>\$20.00</b>
mixed greens, truffle cider vinaigrette, green apple, shaved root vegetables, gruyere cheese, toasted almonds	
<b>Burrata Caprese Salad</b>	<b>\$22.00</b>
heirloom tomatoes, basil vinaigrette, balsamic glaze, pan de cristal	
<b>Kale Caesar Salad</b>	<b>\$22.00</b>
romaine, parmesan, white anchovy, garlic croutons, homemade dressing	
<b>Chopped Salad</b>	<b>\$24.00</b>
mixed greens, lolo rosa, avocado, bacon, tortilla strips, cherry tomatoes, radish, carrots, parmesan, fresh oregano vinaigrette	

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## FOR THE TABLE 4

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<b>Wild Mushroom Rice Pilaf</b>	<b>\$11.00</b>
fresh herbs, parmesan	
<b>Aparagus</b>	<b>\$14.00</b>
grilled asparagus, herb oil, charred lemon	
<b>French Fries</b>	<b>\$10.00</b>
thin cut fries	
<b>Focaccia Bread Service</b>	<b>\$8.00</b>
house made bread	

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## FIRE TO TABLE 4

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<b>Margarita Pizza</b>	<b>\$21.00</b>
tomato, mozzarella, fresh basil	
<b>Avocado Pizza</b>	<b>\$28.00</b>
jalapeño ricotta, sliced avocado, marinated cherry tomatoes, cilantro, agave syrup	
<b>Mushroom Pizza</b>	<b>\$24.00</b>
bechamel, wild mushrooms, fontina cheese, garlic confit, thyme	
<b>Roasted Cauliflower &amp; Mushrooms</b>	<b>\$25.00</b>
wood oven roasted cauliflower, pickled beech mushrooms, pumpkin seed pesto, raisins	

## CHARRED & CRAFTED 6

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<b>Seabass</b>	<b>\$36.00</b>
cherry tomatoes, asparagus, mixed olives, citrus cream sauce	
<b>Steak Frites</b>	<b>\$45.00</b>
12oz ny strip, house chimichurri, crispy fries	
<b>Pasta Alla Norcina</b>	<b>\$32.00</b>
truffle infused sauce, italian sausage, parmesan, black pepper	
<b>Rigatoni Pomodoro</b>	<b>\$28.00</b>
san marzano tomato sauce, basil, garlic confit, parmesan	
<b>Chef's Market Feature</b>	
inspired by Miami's vibrant markets & heritage, crafted with seasonal flavors	
<b>Entrecôte</b>	<b>\$62.00</b>
20oz bone-in ribeye, house chimichurri, choice of accompaniment	

## BLAZE & BARREL 5

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<b>Birria Quesadilla</b>	<b>\$27.00</b>
slow-braised beef birria, oaxaca cheese, consomme	
<b>Shrimp Tacos</b>	<b>\$26.00</b>
corn tortillas, cabbage slaw, chipotle aioli, pico de gallo, guacamole	
<b>Carne Asada Tacos</b>	<b>\$24.00</b>
roasted salsa verde, pickled onions, queso fresco	
<b>Charred &amp; Glazed Ribs</b>	<b>\$32.00</b>
house-smoked, french fries, chef's bbq sauce, coleslaw	
<b>The Classic Burger</b>	<b>\$26.00</b>
wagyu beef, cheddar, lettuce, tomato, house sauce, french fries	

## BUFFET 1

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## Rise & Shine Breakfast Buffet

### AVAILABLE OPTIONS

Enjoy a variety of breakfast favorites with an omelette action station. Buffet includes coffee & juice

Adults: \$38.00

Children: \$18.00

## EGGS 3

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### Eggs Your Way \$23.00

Served with: a choice of bacon or chicken sausage a choice of white, wheat, sourdough, English muffin, bagel, or gluten-free bread and crispy breakfast potatoes

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### Eggs Benedict \$24.00

Poached eggs, smoked ham, English muffin, Hollandaise

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### Omelet \$24.00

Choice of 3: ham, sausage, bacon, pepper, tomato, mushroom, jalapeño, spinach, cheddar, feta, mozzarella, comes with choice of white or wheat toast

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## MAINS 8

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### Greek Yogurt \$15.00

Honeyed Greek yogurt, berries, granola

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### Oatmeal \$13.00

Mixed berries, brown sugar

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### Tropical Fruit Plate \$23.00

Fresh cut seasonal fruits

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### Smoked Salmon Bagel\* \$26.00

Whipped lemon cream cheese, pickled red onion, capers

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### Malted Pancakes \$23.00

Strawberry sauce, whipped cream

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### ROC French Toast \$22.00

Miami mango compote, seasonal fresh berries, powdered sugar

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### Cuban Breakfast \$25.00

Braised black beans and rice, fried egg, avocado, maduros

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### Avocado Toast \$21.00

2 poached eggs, radish, everything spice, crispy chickpeas, sourdough

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## SIDES 5

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### Bagel & Cream Cheese \$10.00

white, whole, wheat, gluten-free, bagel

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### Toast \$6.00

White, whole wheat, multigrain, or English muffin

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**One Egg Any Style** \$6.00

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**Breakfast Meats** \$8.00

Chicken sausage or smoked bacon

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**Breakfast Potatoes** \$8.00

## DESSERTS 4

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**Burnt Basque Cheesecake** \$16.00

Spanish caramelized cheesecake, creamy idiazabal cheese, mango mousse, infused cherry

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**Cafe con Leche Flan** \$14.00

creamy flan, Cuban coffee, caramel

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**Homemade Gelatos** \$14.00

choice of vanilla, chocolate, strawberry, mango sorbet or chef's choice

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**Affogato** \$12.00

vanilla gelato, espresso

## DIGESTIFS 8

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**Amaretto, Disaronno** \$15.00

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**Baileys Irish Cream** \$12.00

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**Fernet Branca** \$12.00

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**Frangelico** \$12.00

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**Grand Marnier** \$15.00

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**Kahlua** \$12.00

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**Licor 43** \$12.00

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**Sambucca** \$12.00

## COGNAC 3

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**Courvoisier V.S.** \$14.00

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**Hennessy V.S.** \$18.00

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**Remy Martin Louis XIII** \$125.00

## COCKTAILS 2

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**Piña Coladita** \$20.00

Brugal 1888 rum, coconut, pineapple, lime

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## Berry Brumble

\$20.00

No.3 gin, blackberry, raspberry, creme de cassis, lemon

## COFFEE 4

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### Coffee / Tea

\$6.00

### Espresso

#### AVAILABLE OPTIONS

Single: \$6.00

Double: \$8.00

### Café Latte

\$8.00

### Cappuccino

\$8.00

## ROSÉ 3

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### Daou

Grenache, California

#### AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$65.00

### Chateau Miraval

Grenache blend, France

#### AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$65.00

### Whispering Angel

Grenache blend, France

#### AVAILABLE OPTIONS

Glass: \$20.00

Bottle: \$78.00

## BUBBLES 4

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### La Marca

Prosecco, Italy

#### AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$65.00

### Ballerina Rosé

France

#### AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$70.00

### Cremant De Limoux

Brut, France

#### AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$70.00

### Möet & Chandon

Impérial Brut, France

#### AVAILABLE OPTIONS

Glass: \$28.00

Bottle: \$160.00

## WHITE 7

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## Loveblock

Sauvignon Blanc, New Zealand

### AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$65.00

## Cloudy Bay

Sauvignon Blanc, New Zealand

### AVAILABLE OPTIONS

Glass: \$20.00

Bottle: \$78.00

## Don Pascual

Albariño, Spain

### AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$65.00

## Benvolio

Pinot Grigio, Italy

### AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$68.00

## Firestone

Riesling, Monterey

### AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$65.00

## Daou

Chardonnay, California

### AVAILABLE OPTIONS

Glass: \$20.00

Bottle: \$78.00

## Heritage An 1618

Picpoul de Pinet, France

### AVAILABLE OPTIONS

Glass: \$20.00

Bottle: \$78.00

## REDS 9

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### Simi

Pinot Noir, California

### AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$68.00

### La Crema

Pinot Noir, California

### AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$72.00

### Domaine de L'Aigle

Pinot Noir, France

### AVAILABLE OPTIONS

Glass: \$22.00

Bottle: \$93.00

### Heresie

Red blend, France

### AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$78.00

### Unshackled

Red blend, California

### AVAILABLE OPTIONS

Glass: \$20.00

Bottle: \$78.00

## Heritage An 1152 Cahors

Malbec, France

### AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$78.00

## Intrinsic

Cabernet Sauvignon, Sonoma County

### AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$68.00

## Justin

Cabernet Sauvignon, Central Coast

### AVAILABLE OPTIONS

Glass: \$20.00

Bottle: \$78.00

## Daou

Cabernet Sauvignon, California

### AVAILABLE OPTIONS

Glass: \$20.00

Bottle: \$78.00

## FROZEN COCKTAILS 2

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### Lifes A Peach

**\$20.00**

ketel One botanical peach & orange blossom vodka, rosé

### La Margarita

**\$20.00**

volcan de mi tierra blanco tequila, lime, agave

## SHAKEN COCKTAILS 8

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### Pink Bikini

**\$20.00**

volcan de mi tierra blanco tequila, cranberry juice, agave, prosecco

### Piña Coladita

**\$20.00**

brugal 1888 rum, coconut, pineapple, lime

### Berry Brumble

**\$20.00**

no.3 gin, blackberry, raspberry, crème de cassis, lemon

### Frye & Lime

**\$20.00**

mi campo blanco tequila, filthy cherry syrup agave, monin jalapeño, lime juice, tajin

### Watermelon Kiss

**\$20.00**

E11even vodka, watermelon juice, agave, lime, pamplemousse

### Love Song

**\$20.00**

ketel one botanical grapefruit and rosé, cocci americano, lemon, grapefruit, soda

### Cool It Now

**\$20.00**

ketel one botanical cucumber & mint, midori melon, lime, soda

### Halo

**\$20.00**

ketel one botanical peach & orange blossom, passion fruit, lemon, soda

## ZERO PROOF 3

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<b>Nah-Garita</b>	<b>\$16.00</b>
lime, agave, passionfruit, barrel aged orange bitters, orange flower water	
<b>Espresso-No Martini</b>	<b>\$16.00</b>
espresso, demerara, aztec chocolate bitters, lemon	
<b>Cooler Than A Cucumber</b>	<b>\$16.00</b>
cucumber, lime, agave, pineapple, fevertree gingerale	

## CANNED BEERS 9

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<b>Stella</b>	<b>\$9.00</b>
Belgium	
<b>Michelob Ultra</b>	<b>\$9.00</b>
Missouri	
<b>Blue Moon</b>	<b>\$9.00</b>
Belgium	
<b>Corona</b>	<b>\$9.00</b>
Mexico	
<b>Modelo</b>	<b>\$9.00</b>
Mexico	
<b>Bud Light</b>	<b>\$9.00</b>
Texas	
<b>La Rubia</b>	<b>\$9.00</b>
Wynwood	
<b>La Tropical Amber Lager</b>	<b>\$9.00</b>
Miami	
<b>La Tropical Nativo IPA</b>	<b>\$9.00</b>
Miami	

## HAPPY HOUR FOOD 6

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<b>Brussels Sprouts</b>	<b>\$12.00</b>
smoked thick cut bacon, white balsamic glaze, parmesan	
<b>Calamari</b>	<b>\$15.00</b>
smoked paprika, lemon aioli, giardineria	
<b>Carne Asada Tacos</b>	<b>\$18.00</b>
roasted salsa verde, pickled onions, queso fresco	
<b>House Smoked Wings</b>	<b>\$16.00</b>
eight jumbo wings, smoked in-house, giardineria, blue ranch, choice of additional: smoked bbq, classic Buffalo	

**Shrimp Tacos** **\$20.00**

corn tortillas, cabbage slaw, chipotle aioli, pico de gallo, guacamole

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**Birria Quesadilla** **\$20.00**

slow-braised beef birria, Oaxaca cheese, consomme

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**HAPPY HOUR DRINKS** 10

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**Piña Colada** **\$15.00**

Brugal 1988 rum, coconut, pineapple, lime

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**Fyre & Lime** **\$15.00**

mi campo blanco tequila, filthy cherry syrup agave, monin jalapeño, lime juice, tajin

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**Red Sangria** **\$15.00**

seven tails brandy, banyuls, St. Germain, orange, lime

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**Life's A Peach** **\$15.00**

ketel one botanical peach and orange vodka, rosé

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**La Tropical Amber Lager** **\$7.00**

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**La Rubia Blonde Ale** **\$7.00**

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**Bud Light Lite Lager** **\$7.00**

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**Blindfold, Blan de Noir** **\$13.00**

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**Gerard Bertrand Orange Gold, Blend** **\$13.00**

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**Gerard Bertrand Gris Blanc, Rose** **\$13.00**

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**RED** 15

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**Paul Hobbs Crossbarn** **\$105.00**

Pinot Noir, California

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**The Calling** **\$128.00**

Pinot Noir, Russian River Valley

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**Flowers** **\$165.00**

Pinot Noir, Sonoma Coast

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**Justin** **\$78.00**

Cabernet Sauvignon, Central Coast

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**Jordan** **\$145.00**

Cabernet Sauvignon, Alexander Valley

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**Duckhorn** **\$155.00**

Cabernet Sauvignon, Napa Valley

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<b>Opus One</b>	<b>\$800.00</b>
Cabernet Sauvignon, Napa Valley	
<b>Heresie</b>	<b>\$78.00</b>
Red blend, France	
<b>Prisoner</b>	<b>\$105.00</b>
Red blend, Napa Valley	
<b>Chateau Rauzan-Segla</b>	<b>\$155.00</b>
Red blend, Napa Valley	
<b>Penfolds Bin 389</b>	<b>\$165.00</b>
Cabernet-Shiraz, Australia	
<b>Termes</b>	<b>\$80.00</b>
Tinta de Toro, Spain	
<b>Numanthia</b>	<b>\$130.00</b>
Tinta de Toro, Spain	
<b>Vega Sicilia Unico</b>	<b>\$800.00</b>
Tempranillo, Spain	
<b>Almaviva</b>	<b>\$400.00</b>
Bordeaux blend, Chile	