

OCEAN2000

2000 N Ocean Blvd 33305-3727 · +19545567667 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 8

House-Made Bread	\$4.00
cheese popovers, multigrain rolls, accompaniments	
Charcuterie & Cheese Board	\$24.00
local honeycomb, house-made pickles, mixed olives, chiles, house-made blueberry jam	
Lobster Bisque "Cappuccino"	\$15.00
crab knuckle, tarragon foam	
6 pc Oyster Rockefeller	\$24.00
hollandaise sauce, truffle-parmesan crust	
PEI Mussels	\$14.00
thai curry sauce, fine herbs, toasted country bread	
Grilled Octopus	\$17.00
green pea tendrils, heirloom tomatoes, provençale sauce	
Crab & Lobster Cakes	\$20.00
jalapeño-fennel slaw, balsamic vinegar-rum glaze, basil aioli	
Candied Nueske's Double-Cut Bacon	\$15.00
watercress salad, champagne vinaigrette	

RAW BAR 6

6 pc East & West Coast Oysters	\$24.00
cucumber mignonette	
Ahi Tuna Tartare	\$18.00
avocado, citrus-ginger soy, house-made potato chips	
Crab Cocktail	\$19.00
dijonnaise aioli, classic red sauce	
Jumbo Shrimp Cocktail	\$5.00
classic red sauce	
Seafood Tower	\$105.00
lobster, lump crab, jumbo shrimp, oysters, tuna tartare Feeds 2 people	

Seafood Tower Royal	\$155.00
lobster, lump crab, jumbo shrimp, oysters, tuna tartare Feeds 4 people	

SALADS 5

Creamy Burrata	\$17.00
heirloom tomatoes, white balsamic vinaigrette, basil oil	
Iceberg Wedge	\$13.00
candied bacon, tomato, cucumber, crumbled blue cheese, chile-lime ranch	
Caesar	\$12.00
baby gem romaine, shaved parmigiano-reggiano cheese, parmesan crostini	
Roasted Beets	\$15.00
goat cheese, prosciutto, candied walnuts, champagne vinaigrette	
Chopped	\$14.00
baby gem romaine, watercress, tomato, avocado, radish, corn, cucumber, black olives, citrus vinaigrette	

FROM THE OCEAN 6

Shrimp & Scallop Scampi	\$48.00
coconut-scented jasmine rice, caper & sun-dried tomato butter	
Cedar Plank Salmon	\$32.00
vermont maple syrup-soy glaze, stir-fried grains, sweet peas, corn	
Pan-Seared Ahi Tuna	\$35.00
sticky sushi rice, ginger soy	
Pan-Roasted Sea Bass	\$48.00
yukon gold mashed potatoes, baby bok choy, truffle nage	
Seafood Risotto	\$45.00
lobster, scallops, shrimp, black truffle-fennel ragout	
Fresh Catch	
Market Price	

FROM THE BROILER 5

Caribbean Lobster Tails	
roasted baby vegetables, lemon butter	
Thyme-Roasted Free-Range Chicken	\$29.00
creamy goat cheese polenta, gremolata green beans, pan jus reduction	
Pork Chop	\$38.00
roasted potatoes, peach-onion escabeche, korean bbq sauce	

8 oz. Wagyu Filet of Beef	\$45.00
black truffle mashed potatoes, grilled asparagus, cabernet sauvignon périgord reduction	
12 oz. Wagyu Rib Eye Steak	\$48.00
truffle mac & cheese, green peppercorn sauce	

CUSTOM CUTS 3

16 oz. Bone-In Rib Eye Steak	\$53.00
lobster butter	
16 oz. Bone-In Strip Steak	\$53.00
maître d'hotel butter	
16 oz. Wagyu New York Strip Steak	\$59.00
maître d'hotel butter, sea salt, cracked black pepper	

SAUCES 5

Red Wine	\$4.00
Green Peppercorn	\$4.00
Chimichurri	\$4.00
Béarnaise	\$4.00
Horseradish	\$4.00

SIDES 6

Sautéed Spinach	\$8.00
Green Beans	\$8.00
Grilled Asparagus	\$9.00
Truffle Fries	\$9.00
Mashed Potatoes	\$8.00
Lobster Mac & Cheese	\$18.00

SMALL PLATES 9

House Made Bread	\$4.00
Hummus	\$13.00
jicama, carrot, celery, pita	
Spicy Ahi Tuna Tacos	\$16.00
avocado crema, sriracha aioli, ginger, lime	

New England Clam Chowder	\$13.00
vegetables, fine herbs, oyster crackers	
Lobster Mac & Cheese	\$18.00
four cheese fondue, butter crumbs, chives	
Fried Calamari	\$14.00
spicy smoked tomato coulis	
PEI Mussels	\$14.00
thai curry sauce, fine herbs, toasted country bread	
Crab & Lobster Cakes	\$20.00
jalapeño-fennel slaw, balsamic vinegar-rum glaze, basil aioli	
Candied Nueske's Double-Cut Bacon	\$15.00
watercress salad, champagne vinaigrette	

CHILLED SEAFOOD 4

6 pc. East & West Coast Oysters	\$24.00
cucumber mignonette	
Day Boat Ceviche	\$16.00
mango, jalapeño, cilantro, fried yuca chips	
Crab Cocktail	\$17.00
dijonnaise aioli, classic red sauce	
Jumbo Shrimp Cocktail	\$5.00
classic red sauce	

LARGER PLATES 6

Florida-Style Fish & Chips	\$19.00
coconut ale batter, shoestring fries, tartar sauce	
Fish Tacos	\$20.00
grilled or blackened mahi mahi, cabbage & jicama slaw, guacamole, mango salsa	
Margherita Flatbread	\$16.00
mozzarella cheese, roma tomatoes, fresh basil	
Mediterranean Flatbread	\$19.00
beef filet tips, feta cheese, olives, grape tomatoes, baby arugula, basil aioli	
Filet Mignon Wrap	\$22.00
smoked gouda cheese, caramelized onion, wild mushrooms, poblano peppers	
Steak Frites	\$26.00
8 Oz. wagyu flat iron steak, truffle fries, chimichurri	

SANDWICHES 5

Chicken Panini	\$16.00
sharp white cheddar cheese, pancetta, basil aioli, sourdough bread	
Cubano Panini	\$16.00
mojo-roasted pork, ham, swiss cheese, dill pickles, cuban bread	
Salmon Burger*	\$19.00
avocado, baby arugula, pickled onion, tartar sauce, toasted brioche bun	
Wagyu Beef Sliders*	\$21.00
caramelized onion, smoked blue cheese, burger sauce, sriracha aioli, pretzel bun	
Ocean2000 Burger*	\$18.00
cheese, iceberg lettuce, tomato, onion, pickles, brioche bun	

APPETIZERS 6

Candied Nueske's Double-Cut Bacon	\$15.00
watercress salad, champagne vinaigrette	
Avocado Toast	\$16.00
eggs any-style, guacamole, feta cheese, sweet basil aioli	
Spicy Tuna Ahi Tacos	\$16.00
sriracha aioli, ginger, lime	
PEI Mussels	\$14.00
thai curry sauce, fine herbs, toasted country bread	
Lobster & Crab Cake	\$19.00
jalapeño-fennel slaw, basil aioli, balsamic-rum glaze	
Coconut Shrimp	\$16.00
pineapple boat, tequila-sweet chili sauce	

STEAK 2

Wagyu Beef Rib Eye	\$48.00
truffle mac & cheese, green peppercorn sauce	
Wagyu Filet of Beef	\$45.00
black truffle mashed potatoes, grilled asparagus, cabernet sauvignon périgord reduction	

BREAKFAST FAVORITES 6

Huevos Rancheros	\$19.00
two sunny-side-up eggs, black bean quesadilla, avocado, queso fresco, ranchero sauce, pico de gallo, grilled chorizo	
Wagyu Flatiron Steak & Eggs	\$26.00
two eggs "any-style," chimichurri	

Blue Crab Cake Benedict	\$20.00
two poached eggs, green onion, old bay hollandaise, english muffins	
Smoked Salmon Benedict	\$19.00
two poached eggs, sliced tomato, hollandaise, english muffins	
Smoked Salmon Platter	\$18.00
bagel, cream cheese, red onion, capers, vine-ripe tomato	
Belgian Waffle	\$13.00
fresh strawberries 1\$ or chocolate chips 1\$	

SANDWICHES, ETC. 4

Salmon Burger	\$19.00
avocado, baby arugula, pickled onion, tartar sauce, toasted brioche bun	
Wagyu Beef Sliders	\$21.00
caramelized onion, smoked blue cheese, burger sauce, sriracha aioli, pretzel bun	
Ocean2000 Burger	\$18.00
cheese, iceberg lettuce, tomato, onion, pickles, brioche bun	
Mahi Taco	\$19.00
guacamole, cabbage & jicama slaw, mango salsa, corn tortillas	

CLASSICS 6

Assorted Seasonal Fruit Plate	\$14.00
cottage cheese	
Steel Cut Oatmeal	\$13.00
brown sugar, raisins, berries, sliced almonds	
Continental	\$14.00
pastries, seasonal fruit, coffee or hot tea, juice	
Smoked Salmon Platter	\$16.00
red onion, capers, vine-ripe tomato, cream cheese, bagel	
Two Eggs "Any-Style"	\$15.00
rosemary & thyme-roasted potatoes, sausage or bacon, toast	
Spinach & Egg White Scramble	\$15.00
rosemary & thyme-roasted potatoes, sausage or bacon, toast	

CREATE-YOUR-OWN OMELET 1

Create-Your-Own Omelet	\$15.00
rosemary & thyme-roasted potatoes, sausage or bacon, toast	

CHEF'S SPECIALTIES 7

Avocado Toast	\$17.00
two eggs "any-style", guacamole, feta cheese, sweet basil aioli, toasted sourdough bread	
Huevos Rancheros	\$18.00
two sunny-side-up eggs, black bean quesadilla, avocado, queso fresco, ranchero sauce, pico de gallo, grilled chorizo	
Lobster Mediterranean	\$21.00
two eggs "any-style", kalamata olives, artichoke, spinach, roasted tomato, feta cheese, mascarpone cheese, pesto	
Wagyu Flat Iron Steak & Eggs	\$21.00
two eggs "any-style", cotija cheese, diced tomato, green onion, chimichurri	
Corned Beef Hash & Eggs	\$18.00
two eggs "any-style", rosemary & thyme-roasted potatoes, toast	
Sunrise Breakfast Wrap	\$15.00
scrambled eggs, sun-dried tomatoes, peppers, onion, cheddar cheese	
Tofu Scramble	\$14.00
quinoa, tomato, spinach, onion, peppers	

FROM THE GRIDDLE 3

Buttermilk Pancakes	AVAILABLE OPTIONS
	Short: \$9.00
	Full: \$12.00
Belgian Waffle	\$12.00
Cinnamon French Toast	\$12.00
challah bread	

BENEDICTS 4

Traditional	\$16.00
two poached eggs, canadian bacon, lemon hollandaise	
Blue Crab Cake	\$19.00
two poached eggs, green onion, old bay hollandaise	
Smoked Salmon	\$18.00
two poached eggs, sliced tomato, hollandaise	
Mojo Pork	\$16.00
corn arepas, two poached eggs, guacamole, spicy hollandaise	

BEVERAGES 12

Green Monster Smoothie	\$12.00
spinach, kale, peanut butter, greek yogurt, honey	

Superfood Smoothie	\$12.00
assorted berries, banana, parsley	
Fresh Florida Orange Juice	\$5.00
Other Juice	\$4.00
apple, cranberry, grapefruit	
Milk	\$3.00
Coffee	\$4.00
Espresso	\$5.00
Double Espresso	\$7.00
Cappuccino	\$6.00
Latte	\$6.00
Hot Tea	\$5.00
Hot Chocolate	\$5.00

SUNRISE CELEBRATIONS 6

Mimosa	\$13.00
mionetto brut prosecco, florida orange juice	
Bloody Mary	\$13.00
sobieski vodka, spicy house-made mix	
Bloody Maria	\$13.00
sauza tequila, spicy house-made mix, lime juice	
Mexican Coffee	\$13.00
don julio tequila, kahlúa, whipped cream	
Irish Coffee	\$13.00
bailey's irish cream, teeling irish whiskey, whipped cream	
Top of the Morning	\$13.00
mionetto rosé prosecco, grand marnier, grapefruit juice	

BREAKFAST 6

One Egg "Any-Way"	
bacon, rosemary & thyme-roasted potatoes, toast	
Ham & Cheese Omelet	
rosemary & thyme-roasted potatoes, toast	

Buttermilk Pancakes

plain, strawberries or chocolate chips

French Toast

strawberries

Peanut Butter & Jelly Sandwich

Kids soft drink \$2.00

LUNCH & DINNER 9

Mac & Cheese

broccoli

Penne Pasta

butter, alfredo or pomodoro sauce, gluten-free pasta available

Crispy Chicken Fingers

honey mustard

Grilled Cheese Sandwich

Hot Dog

american cheese, mustard, ketchup

Burger

cheddar or american cheese, brioche bun

Kids fish \$16.00

Grilled with chef veggies and french fries

4 oz. Filet Mignon \$16.00

mashed potatoes

Kids soft drink \$2.00

SALAD ADDITIONS 5

Shrimp \$5.00

Salmon \$10.00

Mahi Mahi \$10.00

Chicken \$7.00

Wagyu Flat Iron Steak \$10.00

MAINS 7

Florida-Style Fish & Chips	\$19.00
coconut ale batter, shoestring fries, tartar sauce	
Tido's Jumbo Wings	\$16.00
traditional buffalo or honey-tequila-lime, ranch or blue cheese, celery	
Margherita Flatbread	\$16.00
mozzarella cheese, roma tomatoes, fresh basil	
Mediterranean Flatbread	\$19.00
beef filet tips, olives, grape tomatoes, baby arugula, feta cheese, basil aioli	
Fish Tacos	\$20.00
grilled or blackened mahi mahi, cabbage & jicama slaw, guacamole, mango salsa	
Pork Carnitas Tacos	\$17.00
avocado crema, pickled onion	
Steaks Frites	\$26.00
8 oz. wagyu flat iron steak, truffle fries, chimichurri	

COCKTAILS 14

Lychee Martini	\$16.00
SKYY vodka, lychee juice, simple syrup, citrus	
Espresso Martini	\$16.00
SKYY vodka, Bailey's irish cream, Kahlúa, Mr.Blacks	
Lauder-tini	\$16.00
SKYY vodka, Coconut, Citrus, Blue Curacao, Pineapple	
Perfect Pear	\$16.00
Grey Goose La Poire, Citrus, Pineapple, Coconut	
Spice Sea	\$18.00
Don Julio Blanco, Grand Marnier, Citrus, Agave, Passionfruit, Jalapeno	
Smokey on the Water	\$16.00
El Silencio Mezcal, Citrus, Triple Sec, Agave, Chipotle Simple Syrup, Tajjin Salted Rim	
Banana My Thai	\$16.00
Bacardi Superior Rum, Captain Morgan Spiced Rum, Banana Liquor, Pineapple Juice, Simple Syrup	
Coconutberry Mojito	\$16.00
Bacardi Coconut Rum, Mint, Blueberry, Fresh Mint, Citrus, Blueberry Red Bull	
Pelican Breeze	\$16.00
Bacardi Coconut Rum, Pineapple, Cranberry, Banana	
Beach Runner	\$16.00
Zacappa 23, Bacardi Superior Rum, Apricot, Coconut, Citrus	

Pelican Punch	\$18.00
Zacappa 23, Bacardi Superior, Pineapple, Citrus, Filthy Cherry	
Envious Old Fashioned	\$16.00
Angel's Envy Bourbon, Augustus Bitters, Orange Bitters, Agave	
Rye Old Fashioned	\$18.00
Angels Envy Rye Whiskey, Pineapple, Citrus, Filthy Cherry	
The Noble Negroni	\$16.00
Bombay "Sapphire" Gin, Campari, Carpano "Antica Formula" Sweet Vermouth	

SPARKLING 4

Prosecco, Mionetto Brut, Treviso, Italy NV	AVAILABLE OPTIONS
	Btg: \$12.00
	Btb: \$46.00
Prosecco, Mionetto Extra Dry Rosé, Veneto/Trentino, Italy NV	AVAILABLE OPTIONS
	Btg: \$12.00
	Btb: \$46.00
Sparkling, Chandon Brut Rosé, California NV	AVAILABLE OPTIONS
	Btg: \$16.00
	Btb: \$61.00
Champagne, Nicolas Feuillatte Brut, Chouilly, France NV (187 ml)	\$24.00

WHITE 8

Chardonnay, Drumheller, Columbia Valley, Washington 2017	AVAILABLE OPTIONS
	Btg: \$11.00
	Btb: \$42.00
Chardonnay, Meiomi, Tri-County, California 2016	AVAILABLE OPTIONS
	Btg: \$14.00
	Btb: \$53.00
Chardonnay, Stag's Leap "Hands of Time", Napa Valley, California 2017	AVAILABLE OPTIONS
	Btg: \$16.00
	Btb: \$61.00
Pinot Grigio, Alto Vento, Venezie, Italy 2016	AVAILABLE OPTIONS
	Btg: \$12.00
	Btb: \$46.00
Pinot Gris, Erath, Oregon 2015	AVAILABLE OPTIONS
	Btg: \$13.00
	Btb: \$50.00

Riesling, Charles Smith "Kung Fu Girl", Ancient Lakes, Washington 2015	AVAILABLE OPTIONS
	Btg: \$11.00
	Btb: \$42.00
Sauvignon Blanc, Gérard Bertrand "Perles", Languedoc, France 2018	AVAILABLE OPTIONS
	Btg: \$12.00
	Btb: \$46.00
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand 2018	AVAILABLE OPTIONS
	Btg: \$15.00
	Btb: \$57.00

PINK 2

Rosé, Ferrari-Carano, Sonoma County, California 2017	AVAILABLE OPTIONS
	Btg: \$14.00
	Btb: \$53.00
Rosé, Gérard Bertrand "Cote des Roses", Languedoc, France 2018	AVAILABLE OPTIONS
	Btg: \$15.00
	Btb: \$57.00

RED 10

Cabernet Sauvignon, Newton "Skyside", North Coast, California 2017	AVAILABLE OPTIONS
	Btg: \$15.00
	Btb: \$57.00
Cabernet Sauvignon, Robert Mondavi, Napa Valley, California 2017	AVAILABLE OPTIONS
	Btg: \$18.00
	Btb: \$68.00
Cabernet Sauvignon, Seven Falls Cellars, Wahluke Slope, Washington 2016	AVAILABLE OPTIONS
	Btg: \$12.00
	Btb: \$46.00
Chianti, Castello di Monsanto "Monrosso", Tuscany, Italy 2016	AVAILABLE OPTIONS
	Btg: \$14.00
	Btb: \$53.00
Malbec, Terrazas "Altos del Plata", Mendoza, Argentina 2015	AVAILABLE OPTIONS
	Btg: \$15.00
	Btb: \$57.00
Merlot, Tangle Oaks, Napa Valley, California 2015	AVAILABLE OPTIONS
	Btg: \$14.00
	Btb: \$53.00
Pinot Noir, Böen, Russian River Valley, California 2017	AVAILABLE OPTIONS
	Btg: \$16.00
	Btb: \$61.00

Pinot Noir, Elouan, Oregon 2016	AVAILABLE OPTIONS
	Btg: \$14.00
	Btb: \$53.00
Syrah, Charles Smith "Boom Boom!", Columbia Valley, Washington 2015	AVAILABLE OPTIONS
	Btg: \$12.00
	Btb: \$46.00
Zinfandel, Beran, Sonoma County, California 2014	AVAILABLE OPTIONS
	Btg: \$14.00
	Btb: \$53.00

APPETIZER & SALAD 2

Stugged Black Tiger Shrimp

wakame salad, lump crab meat, saffron island remoulade

Burrata & Roasted Baby Beets

petite mache, mixed olives, crispy shallots, sherry vinaigrette

ENTREE 3

Best Of Both Worlds

wagyu filet, south afrivan lobster tail, purple potatoes, pink oyster mushrooms, pink peppercorn sauce

Olive Oil Poached Halibut

roasted marble fingerling potatoes, smoked tomato, lemongrass beurre blanc

Butter Squash Agnolotti

wild chantrelle mushroom, cherry balsamic parmesan

DESSERTS 2

Cholocalate Fondant

rasberry, autumn spiced ice cream, hazelnut crumble

Strawberry Tiramisu

caramelized white chocolate sabayon

FEATURED COCKTAILS 4

Love potion no.9	\$14.00
st. germaine, vanilla vodka, strawberry, lemon, sparkling wine	
Love on the blvd	\$14.00
tanqueray, lemon, strawberry	
Bellissimo bellini	\$14.00
limoncello, strawberry, prosecco	

Amour on the rocks

\$14.00

campari, aperol, vermouth, sparkling wine

CHAMPAGNE TASTING FLIGHT 1

Flights To France

\$48.00

Nicholas Feuillate| Veuve Cliquot| Veuve Cliquot Rose