TO GO ORDERS may be placed by calling 850.588.2882. Orders may be picked up curbside by pulling up to the Pearl Hotel Valet Stand, or picked up at our To-Go Station on Havana Beach Veranda. Please Allow 45 Minutes for us to prepare and package your order or establish quoted time.

BREAKFAST (8–11 AM)

THE BIG CINNAMON BUN – 8
House-made daily, covered in cream cheese icing

FLORIDA SEASONAL FRUIT – 13
With organic Greek yogurt and candied pecan granola

STEEL-CUT OATMEAL – 10
With seasonal fruits and berries, Marcona almonds, and brown sugar

SOUTHERN START – 17
Two eggs scrambled, breakfast potatoes or grits, bacon or Tall Pines pork sausage, and choice of toast

FARMERS OMELET – 15
Three eggs cooked light and fluffy with garden fresh vegetables of avocado, local heirloom tomato, Greenman’s arugula, roasted sunflower seeds, and crispy potatoes

SMOKED HAM OMELET – 16
Three eggs cooked light and fluffy with black forest ham, aged cheddar cheese, red onions, fresh jalapeno, with crispy potatoes

LUNCH & DINNER (11 AM–9 PM)

HAVANA BEACH SALAD – 12
Mac-Farm greens, heirloom tomatoes, cucumbers, avocado, pickled red onions, toasted pumpkin seeds, dressed with an aged sherry vinaigrette

CLASSIC CAESAR SALAD – 12
Crispy hearts of romaine lettuce, toasted sourdough croutons, creamy garlic dressing, finely grated parmesan reggiano cheese

ROASTED CHICKEN SALAD – 14
Organic local farm raised chicken, celery, green onion, lemon mayo, fresh tarragon, and grapes on mixed greens and whole wheat bread

HAVANA BEACH ABLT – 14
Chopped avocado, bacon, GreenMan’s gem lettuce, heirloom tomato aioli on grilled sourdough

THE HAVANA CUBAN – 16
Slow roasted Tall Pines heritage pork, black forest ham, Swiss cheese, classic yellow mustard, kosher dill pickle, pressed until crisp

BEACH BURGER – 19 | SINGLE PATTY – 15
Grass-fed double beef patty on a toasted brioche bun, Tillamook cheddar cheese, grilled onions, house-made sauce

Notice: The consumption of raw or undercooked, eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially with certain medical conditions.

DINNER (5–9 PM)

LOCAL CAUGHT GROPER – 39
Arson Mills grits, braised pole beans, toasted Valencia almonds, crispy pork belly, and herb butter

SEA SCALLOPS – 38
Massals-spiced cauliflower, foraged mushrooms and puree, smoked trout roe and bacon vinaigrette

GULF COAST SHRIMP & GRITS – 34
Local shrimp sautéed in herb butter on Arson Mills creamy grits, cochon andouille sausage, and tomato crawfish cream gravy

KING’S TABLE ORGANIC ROASTED HALF CHICKEN – 27
Yukon gold and gruyere potato cake, roasted baby roots and tarragon butter

DESSERT (Available All Day)

CINNAMON ROLL BREAD PUDDING – 13
Rum caramel sauce, vanilla bean ice cream

MOCHA CRUNCH CAKE – 13
Chocolate pave, caramelized crispy couche, mocha cremeux, caramel chantilly

KIDS (Breakfast 8 – 11 AM)

SOUTHERN BREAKFAST – 9
Scrambled Egg, Bacon, Potatoes

FRENCH TOAST – 9
Bacon, Fruits, Maple Syrup

BUTTERMILK PANCAKES – 9
Bacon, Fruits, Maple Syrup

BREAKFAST SANDWICH – 10
Scrambled Egg, Bacon, Cheese, Toasted Bun

(Lunch & Dinner 11 AM – 9 PM)

Served with your Choice of Fries, Fruit, or Seasonal Vegetables

GRILLED CHEESE – 9
CRISPY FRIED CHICKEN STRIPS – 10
MACARONI & CHEESE – 8
GRASS-FED BEEF CHEESEBURGER – 12
SEARED GULF FISH – 16