BREAKFAST MAINS

TRADITIONAL BREKKIE
two eggs • bacon • patatas bravas
toasted sourdough • fruit | 15

BAKLAVA PANCAKES
pistachio syrup • cardamom caramel
pistachio + walnut crumble | 14

QUICHE LORRAINE
caramelized onion • bacon lardons
gruyère served with greek salad | 16

YOGURT + GRANOLA BOWL
greek yogurt • housemade granola
citrus pomegranate • bee pollen | 16

STEAK AND EGGS
ribeye • two eggs • toasted sourdough | 38

open-face omelets

add a side of patatas bravas +6

MUSHROOM
arugula • roasted mushroom
french cheeses • black garlic aioli | 16

FARMER'S MARKET
sautéed tomato + kale + onion
feta crumbles egg base • tzatziki | 16

CARNIVORE
country ham • bacon • cheddar • brava sauce | 18

eggs benedict

FLIGHT OF THREE
one of each:
lobster • mushroom • traditional benedict
served with patatas bravas | 32

TRADITIONAL BENEDICT
duo • served with patatas bravas | 22

toasts & breads

THE CIRCLE CLASSIC
scrambled eggs • cheddar • ham or bacon
plain bagel • served with patatas bravas | 16

THE APOLLO PITA
bacon jam • scrambled egg • bacon
cheddar • pickled red onion • hot honey
warm pita wrap
served with patatas bravas | 18

CROQUE MADAME
country ham • gruyère
cage-free egg béchamel • dijon
served with a mini greek salad | 18

PEACH & RICOTTA TOAST
artisan sourdough • citrus-whipped ricotta
caramelized peach • fresh peach • pistachio
crumble • balsamic drizzle • thyme | 14

SPANAKOPITA TOAST
sautéed spinach + leek • poached egg • feta
crumble • chili crisp • lemon zest | 16

housemade pastries

DON'T MISS! ask for chef jayna's
fresh-baked selection this week

CAFÉ
ON ST. ARMANDS
an oysters rock hospitality brand

mediterranean soul in the heart of sarasota

Café on St. Armands is reimagined for 2025 with a fresh, modern twist. Inspired by our founders' dream to bring a taste of Europe to Sarasota's shores, our menu now features a strong Mediterranean current weaving through each dish.

SMALL PLATES

from the earth

MUSHROOM FLATBREAD
french cheeses • arugula • black garlic aioli 18 (veg)

EGGPLANT CAPONATA
stewed tomato • capers • olives • feta crumble • pita to scoop 16 (veg)

SHISHITO PEPPERS
hazelnut dukkah • whipped ricotta 10 (veg)

DEVILED EGGS
beet-cured 15 (veg/gf/df)

CHICKEN SOUVLAKI
skewered greek-marinated tenderloin • tzatziki • dressed greens 16 (gf)

from the sea

LOBSTERCARGOT
garlic butter • parmesan • french bread 24

PULPO A LA GRECIA
chargrilled octopus • 1976 dressing • patatas bravas 24 (gf)

CRUDO*
raw snapper • blood orange • pickled veg • chili crisp 23 (gf)

SHRIMP COCKTAIL
harissa-poached chilled shrimp • classic cocktail sauce 22 (gf/df)

OYSTERS ROCK
our signature Gulf oyster • creamed spinach • bacon • breadcrumbs 26

handhelds

includes side of french fries
upgrade to patatas bravas +2

FRENCH ONION SLIDERS
angus beef, medium well • caramelized onions • french cheeses • bacon jam • arugula • garlic aioli • brioche bun 22

GROUPER TOASTIE
fresh, never frozen gulf grouper • panko crusted • herbaceous aioli • lettuce • served on sourdough toast 32

MOROCCAN HOT HONEY SLIDERS
fried chicken thighs • apricot+date chutney • green olive • hot honey • arugula • harissa butter • brioche bun 18

KEFTA PITA
blended beef + lamb meatballs • tzatziki • onion • tomato • feta • grilled pita 24

soups

FRENCH ONION SOUP 14
a l'europe legacy • served in the onion! 14

MUSHROOM BISQUE
earthy and creamy • white truffle oil • za'atar 12 (veg)

salads

add-ons

chicken souvlaki +8	egg +4
shrimp souvlaki +12	grilled salmon +16
filet souvlaki* +29	grilled grouper +28

ROASTED BEETS
citrus-whipped ricotta • blood orange • pickled veg • dukkah 15 (veg)

DIRTY MARTINI SALAD
kale • dirty caesar dressing • green olive • pecorino blend • parmesan crispies
sm 12 / lg 22 (gf)

THE O.G. GREEK SALAD
romaine • tomato • red onion • cucumber • pepperoncini • feta • olives • 1976 dressing
sm 14 / lg 26 (veg/gf)

CHARCUTERIE SALAD
chopped greens • salami • pepperoni • gouda • chickpeas • roasted red pepper • onion • fried capers • sumac vinaigrette
sm 16 / lg 26

FLORIDIAN WEDGE SALAD
iceberg • citrus • feta • shaved fennel • pickled onions • cherry tomatoes • citrus-honey vin
sm 12 / lg 22

dips

choose 2 dips for 14!
served with pita + crudité

babaghanoush 8 (vegan/gfo)

spicy feta 8 (veg/gfo)

citrus whipped ricotta 8 (veg/gfo)

tzatziki 8 (veg/gfo)

CAFÈ CLASSICS

BE SOCIAL | FOLLOW US | @CAFE.ON.ST.ARMANDS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

our management team reserves the right to add 20% gratuity to parties of 10 or more

431 st. armands circle • sarasota, fl 34236 • www.cafeonstarmands.com

LARGE PLATES

featured

STEAK FRITES
ribeye with spanish seasoning • harissa butter • truffle fries 42

BEEF TENDERLOIN
grilled + sliced • cacio e pepe orzo • balsamic glaze 54

KEFTA
blended beef + lamb meatballs • saffron rice • pickled red onion • spicy feta • tzatziki drizzle 34

SALMON PROVENÇAL
green olive tapenade • lemon beurre blanc • green beans • blistered tomatoes 30 (gf)

FETA-CRUSTED GROUPER
feta+dukkah+breadcrumb encrusted • greek salad 48

WHOLE BRANZINO
harissa rub • roasted red pepper pesto • dressed greens • patatas bravas 46 (gf)

SALMON NIÇOISE*
chilled • medium-rare • bibb lettuce • oven-cured tomatoes • kalamata olives • green beans • soft-boiled egg • roasted potatoes • dijon vinaigrette 32 (veg/gf)

MOROCCAN CRISPY DUCK
roasted half duck • apricot+date chutney • pomegranate honey glaze • sweet potato mash 44 (gf/df)

CHICKEN AL LIMONE
grilled chicken breast • lemon+rosemary glaze • spanakorizo • shishito peppers • smoked rosemary • feta crumbled 34 (gf)

RIVIERA CHICKEN PASTA
pan-seared chicken thigh • oven-cured tomatoes • capers • basil • white wine cream sauce • campanelle pasta 29

SICILIAN POMODORO
saffron tomato sauce with caramelized fennel • fettuccine • citrus-whipped ricotta • orange zest • grilled shrimp 28

from the grill

Choose a chop, add a sauce, select a side (or two!), enjoy.

RIBEYE 32
FILET MIGNON 48
RACK OF LAMB 42
SCARLET SNAPPER 26
SALMON 26
GROUPER 41

SAUCES +4

lemon beurre blanc
roasted red pepper pesto
harissa butter
tzatziki
fig demi-glace
pomegranate+honey glaze
green olive tapenade

shareable sides

SPANAKORIZO
spinach + leek pilaf 8 (gf/df/vegan)

PATATAS BRAVAS
roasted potato wedge • brava sauce 8 (veg/gf/df)

SAFFRON RICE
dates • golden raisins • apricots • slivered almonds 8 (veg/gf)

CACIO E PEPE ORZO
pecorino • parmesan • black pepper 16 (veg)

ROASTED VEGETABLES
sweet potatoes • brussels • goat cheese • pomegranate+honey glaze 12 (veg)

WILD MUSHROOMS
arugula • herbs • pickled red onion 12 (veg/df)

TODAY'S BREAD + BUTTER 4 (veg)
DRESSED GREENS 8 (vegan/gf/df)
SWEET POTATO MASH 8 (vegan/df/gf)
FRENCH FRIES 6 (veg/df)
TRUFFLE FRIES 10 (veg)

SOLEIL
ON ST. ARMANDS
WAKE UP WITH US
COFFEE + PASTRIES + MORE
OPEN DAILY | 8AM – 2PM
LOCATED INSIDE CAFÉ ON ST. ARMANDS

PARTIES BY
OYSTERS ROCK HOSPITALITY

hosting an event?
ask us about our private dining rooms & we'll gladly give you a tour.

COCKTAILS

STRAWBERRY BASIL MARTINI
hangar one orange blossom vodka · cointreau
fresh lemon · strawberry-basil purée | 16

FRENCH '73
ketel one botanical vodka · st-germain
champagne · effortlessly elegant | 16

INDIGO MARGARTIA
black cherry margarita · chambord floater
blueberry sugar rim · sweet with a twist | 13

PALOMA
espolōn tequila · grapefruit juice · agave
a classic! *spice it up +2* | 14

LEMON-LAVENDER TEQUILA SPRITZ
espolōn · lemon-lavender syrup
sparkling water · light and floral | 14

SPANISH GIN & TONIC
mediterranean aromatics | 13

SMOKED DATE OLD FASHIONED
four roses · date syrup · bitters
your new favorite | 16

summer in italy

CUCUMBER SMASH
tito's vodka · limoncello · cucumber
basil · lime · crisp and vibrant | 13

ESPRESSO MARTINI
vanilla vodka · borghetti coffee liqueur
buddy brew espresso. bold and indulgent | 15

PEPPERONCINI MARTINI
tito's vodka · dry vermouth · pepperoncini
an italian love | 14

LEMON BON BON
vanilla vodka · limoncello · fresh lemon juice
sweet yet smooth · an italian kiss | 14

BLOOD ORANGE APEROL SPRITZ
canella orange prosecco · aperol · club soda
orange bitters · bright and effervescent
fruity and herbal | 16

GOLDEN NEGRONI
beefeater · lillet blanc · sweet vermouth
blood orange · pama pomegranate liqueur
a bright twist on the classic italian cocktail | 14

WINES

sparkling & rosé

FRANCOIS MONTAND BLANC DE BLANCS	JURA, FR	12 / 45
PERELADA CAVA BRUT ROSÉ	BARCELONA, SP	16 / 60
MOËT IMPERIAL BRUT SPLIT	CHAMPAGNE, FR	25
FLEUR DE MER ROSÉ	PROVENCE, FR	16 / 60

white

SCHLOSS VOLLRADS RIESLING	RHEINGAU, GE	13 / 49
ZD CHARDONNAY	NAPA, CA	22 / 81
CHATEAU DES JACQUES CHARDONNAY	BURGUNDY, FR	15 / 56
AUGUSTINE BORDEAUX BLANC	BORDEAUX, FR	14 / 52
BABICH SAUVIGNON BLANC	MARLBOROUGH, NZ	12 / 45
LICIA ALBARIÑO	RIAS BAIXAS, SP	14 / 52
JERMANN PINOT GRIGIO	VENETO, IT	17 / 63
PIEROPAN SOAVE CLASSICO	VENETO, IT	12 / 45
WINE ART ESTATE PLANO ASSYRTIKO	KALI VRISI, GR	16 / 60

red

ALLEGRINI PALAZZO DELLA TORRE BLEND	VERONA, IT	14 / 52
SEGHESIO ZINFANDEL	SONOMA, CA	15 / 56
STOLLER PINOT NOIR	WILLAMETTE, OR	15 / 56
BERCEO RESERVA RIOJA	RIOJA, SP	14 / 52
ALBERT BICHOT BOURGOGNE PINOT NOIR	BURGUNDY, FR	18 / 67
TORNATORE ETNA ROSSO	SICILY, IT	17 / 63
ANCIENT PEAKS CABERNET SAUVIGNON	PASO ROBLES, CA	16 / 60
CLOS DU VAL CABERNET SAUVIGNON	NAPA, CA	26 / 97

BEER

americas

SUN KING KELLER HAZE IPA	7
BUDWEISER | MICH ULTRA | BUD LIGHT	6
MILLER LITE | MODELO	6

europe

STELLA ARTOIS | MYTHOS | BODDINGTONS	6
HEINEKEN | GUINNESS | PERONI	6
HEINEKEN 0.0	5