



ESSENTIAL SOURCES

Following a farm-to-table philosophy, all of our dishes include locally grown produce - organically and sustainably farmed when possible - but always natural and premium. Current sources include:

BUCKHEAD BEEF

Certified Angus Beef

ESSENSIA

ORGANIC CHEF'S GARDEN

(by Little River Cooperative)

Herbs and Greens,
Edible Flowers

JOYCE FARMS POULTRY

All-Natural Free-Range
Chicken Certified Humane by
Humane Animal Farm Care

PORT ROYALE

Faroe Island Sustainably
Sourced Salmon
And

Atlantic & Gulf Coast
Sustainably Sourced Snapper,
Shrimp

CONTAINS

(D) DAIRY
(G) GARLIC
(GL) GLUTEN
(N) NUTS
(SF) SHELL FISH



DINNER SELECTIONS

STARTERS

FLORIDA KEYS CONCH CHOWDER (G, SF) 12

Nueske Bacon, Marbled Potatoes, Sunshine State Tomatoes

BLACK ANGUS CARPACCIO (D, G, GL) 16

Béarnaise, Horseradish, Cured Egg Yolk,
Pumpernickel, Arugula

TUNA POKE (G, GL, N) 15

Sushi Rice, Macadamia Nuts, Shredded Carrots,
Green Onions, Furikake

WILD CAUGHT PINK SHRIMP (D, G, GL, SF) 16

Crispy Parmesan Polenta, Garden Parsley,
Mixed Cherry Tomatoes

MARKET CEVICHE (G, GL) 14

Tomato, Radish, Cucumber, Papaya, Green Onion, Mint, Cilantro,
Sweet Chile Vinaigrette, Served with Plantain Chips

CHARCUTERIE & CHEESE BOARD (D, GL, G) 18

Aged Prosciutto, Soppressata, Speck, Mahon Reserva,
Florida White Cheddar, Bleu Sunshine,
Grilled Sourdough Bread

SALADS

Add: Grilled Chicken 6 | Shrimp 8 | Salmon 8

HEIRLOOM TOMATO & BURRATA (D) 12

Basil, Aged Balsamic Vinegar, Pickled Onion, Garden Parsley

THE PALMS KALE CAESAR (D, GL, G) 12

Rosemary Croutons, Toasted Pepitas, Aged Parmesan

WATERMELON & FETA (D, G) 12

Raspberries, Pickled Shallots, Garden Herbs, Lime Vinaigrette

FLATBREADS

YELLOW FIN TUNA (GL, N) 15

Avocado, Yuzu Tobiko, Scallions, Macadamia Nuts, Furikake

SMOKED SALMON (GL, G) 15

Avocado, Red Onions, Gribiche, Fennel Pollen, Garden Dill

CAPRESE (GL, D) 12

Burrata, Pomodoro Sauce, Tomatoes, Fresh Basil

MEDITERRANEAN (GL, D) 12

Feta, Pomodoro Sauce, Bell Peppers, Tomatoes,
Red Onion, Kalamata Olives, Fresh Oregano

PEPPERONI SUPREME (GL, D) 12

Mozzarella, Parmesan, Pomodoro Sauce,
Mushrooms, Kalamata Olives, Pepperoni, Fresh Oregano

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

AN 18% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO YOUR CHECK

DINNER SELECTIONS

MAINS

SUSTAINABLE CARIBBEAN SNAPPER (G, GL, D) **32**
Harissa Roasted Carrots, Couscous, Pickled Raspberries,
Mint Tea Gelée

FAROE ISLAND SALMON (G, N, D) **30**
Turnips, Marcona Almond Puree, Salmon Roe,
Green Peppercorn Pistou

MUSHROOM RISOTTO (D, G) **26**
Truffle, Shaved Parmesan, Preserved Lemon Rind

FILET MIGNON (D, G) **46**
Potato Puree, Artichokes, Elderflower Hollandaise

FREE RANGE CHICKEN (D, G) **29**
Seasonal Vegetables, Potato Puree, Natural Jus

SPAGHETTI ALL'AMATRICIANA (D, G, GL) **24**
Pancetta, House-Made Pomodoro Sauce,
Petit Peppers, Aged Parmesan

BISTRO BURGER (D, G, GL) **20**
Certified Angus Beef Patty, Gruyere, Mushrooms,
Caramelized Onions, Roasted Garlic Aioli
Served with Truffle Fries

THE PALMS BURGER (D, GL) **16**
Choice of Swiss, Cheddar, Jack, or American Cheese,
French Onions, Tomatoes, Bibb Lettuce,
Brioche Bun

DESSERTS

CHOCOLATE DECADENCE (GL, D, N) **9**
Dark, Milk and Ivory Chocolate Mousse, Chocolate Almond Sponge

IVORY PASSION (GL, D) **9**
Crème Brûlée Mousse, Mango and Passion Fruit Cream,
Tropical Fruit Compote Mix, Coconut and Lime
Dacquoise Sponge Cake, White Chocolate

APPLE-CRANBERRY CRUMBLE (GL, D, N) **9**
Sable Dough Crust, Caramelized Apples and Cranberries,
Crumble, Vanilla Ice Cream

MILLEFEUILLE (GL, D) **9**
Caramelized Puff Pastry, Light Vanilla Mascarpone Cream,
Served with Berries

KEY LIME TART (GL, D) **9**
Key Lime Custard, Sable Crust, Meringue

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essensia
THE PURE ESSENCE
OF TASTE

SIDES 9

WHIPPED POTATOES (D, G)
Garlic Butter, Garden Herbs,
Crispy Leeks

ASPARAGUS (D)
Parmesan Crisp, Anchovies,
Caper Emulsion

TRUFFLE FRIES (D)
Aged Parmesan, Garden
Parsley

MARKET SALAD
Assorted Greens,
Grapefruit Vinaigrette,
Sunshine State Tomatoes

CONTAINS

(D) DAIRY
(G) GARLIC
(GL) GLUTEN
(N) NUTS
(SF) SHELL FISH



**OCEAN FRIENDLY
RESTAURANTS**

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