



## CRAFT COCKTAILS 16

### PALMS OLD FASHIONED

Maker's Mark Bourbon,  
Disaronno Amaretto, Vanilla-  
Cherry Bark Bitters with an  
Orange Twist

### ESSENSIA MULE

Beluga Russian Vodka, Sliced  
Cucumbers, Ginger Puree, Lime  
Juice, Fever Tree Club Soda

### PURE PARADISE

Purity Organic Vodka, Fresh  
Squeezed Pineapple &  
Lime Juice, Mint Leaves, Tonic,  
Coconut Rum-Soaked Pineapple  
Wedges

### OUR LITTLE SECRET

Farmer's Organic Gin, Signature  
Refresher Juice Blend,  
St. Germain Elderflower  
Liqueur, Sliced Apple & Mint

### MOSHETO MOJITO

Real McCoy 3yr Rum, Hiro Sake,  
Italicus Liqueur, Signature  
Refresher Juice Blend, Agave,  
Fresh Mint & Lime Muddled  
with Agave

### RUM & STORMY

Real McCoy 5yr Rum, Agave,  
Lime Juice, Ginger Puree, Topped  
with Kraken Dark Spiced Rum

### BEET THE CLOCK )

Montelobos Organic Mezcal,  
Signature Detox Juice Blend,  
House-Made Allspice Syrup,  
Fresh Squeezed Lemon Juice,  
Fever Tree Ginger Beer, Mint

### SWEET & SPICY

#### MARGARITA )

Casa Noble Organic Reposado  
Tequila Infused with Fresh  
Jalapeño, Solerno Blood Orange  
Liqueur, Guava Puree, Fresh  
Squeezed Lime Juice, Ancho  
Sugar Rim

### STARS IN YOUR EYES )

Villa Sandi Prosecco, Pama  
Pomegranate Liqueur,  
Passionfruit Puree, Fresh  
Squeezed Lemon Juice,  
Hibiscus Flower

## DINNER

### SOUPS, APPS & SALADS

#### FLORIDA KEYS CONCH CHOWDER 16

Bacon, Marbled Potatoes, Sunshine State Tomatoes

#### MINISTRONE SOUP (V) 14

Peas, Carrots, Zucchini, Yellow Squash, Rosemary,  
Cauliflower, Tomatoes, Vegetable Stock

#### CHEESE & MEATS PLATE 18

Selection of Cheeses, Spanish Chorizo, Aged Salami,  
Cured Olives, Marcona Almonds, Fig Jam, Naan Bread and Crackers

#### SHRIMP COCKTAIL 15

Classic Cocktail Sauce, Lemon Wedge

#### YELLOWFIN TUNA TARTARE \*\*\* 22

Mango, Cucumber, Cilantro, Fresh Yellowfin Tuna,  
Sesame Oil, Tabasco, Ginger, Avocado, Rainbow Micros

#### STEAK TARTARE \*\*\* 18

Grass-Fed Filet Mignon, Capers, Worcestershire, Sherry Vinegar,  
Crostoni, Quail Egg

#### SEARED SCALLOPS \*\*\* (GF) 23

Celery Root Puree, Fennel, Toasted Pistachios

#### COCONUT THAI MUSSELS 18

1lb. Fresh Mussels, White Wine, Fish Stock,  
Coconut Milk, Thai Chilis, Garlic Toast

#### ZUCCHINI BLOSSOMS (V) 15

Stuffed with Ricotta Cheese

#### THE PALMS KALE CAESAR 16

Rosemary Croutons, Toasted Pepitas,  
Aged Parmesan, House Caesar Dressing

#### BURRATA SALAD (GF, V) 18

Sliced Prosciutto, Cherry Tomatoes, Figs, Arugula,  
Fresh Florida Burrata with Honey Balsamic Glaze

#### ROASTED BEET SALAD (GF, V) 16

Red, Yellow & Striped Roasted Beets,  
Goat Cheese Mousse, Toasted Cashews, Olive Oil

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

# DINNER

## ENTREES

### SEAFOOD PASTA 32

Homemade Tagliatelle Pasta, Fish, Mussels,  
Clams, Shrimp, Calamari, Fish Stock, White Wine Sauce  
*GLUTEN-FREE PENNE PASTA AVAILABLE +3*

### VEGETABLE PASTA (V) 28

Homemade Tagliatelle Pasta, Grilled Eggplant,  
Grilled Yellow Squash, Cherry Tomatoes, Creamy Pesto Sauce, Basil  
*GLUTEN-FREE PENNE PASTA AVAILABLE +3*

### GNOCCHI BOLOGNESE 25

Homemade Bolognese Sauce, Homemade Gnocchi,  
Grana Padano Cheese

### PORCINI MUSHROOM RISOTTO (GF) 35

Grana Padano Cheese, Porcini Mushrooms, Parsley

### ROASTED CHICKEN 30

Free Range Hormone-Free Chicken,  
Garlic Herb Fingerling Potatoes, Broccolini,  
Truffle Madeira Sauce

### 8 OZ. GRASS-FED FILET MIGNON (GF) 45

Choice of Peppercorn Sauce, Horseradish Cream Sauce  
or Bearnaise Sauce

## SHARING MAINS

### CATCH OF THE DAY (GF) MP

Ask Your Server for Details

### 22 OZ. GRASS-FED DRY-AGED BONE-IN RIBEYE (GF) 89

Choice of Peppercorn Sauce, Horseradish Cream Sauce  
or Bearnaise Sauce

### SURF & TURF MIXED PLATTER (GF) MP

Compound Butter, Bearnaise Sauce,  
Filet Mignon, Florida Spiny Lobster, Key West Shrimp

(GF) GLUTEN FREE | (V) VEGETARIAN | (VGN) VEGAN

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



## SIDES 10

WHIPPED POTATOES

REGULAR FRENCH FRIES

SWEET POTATO FRIES

TRUFFLE FRIES

Aged Parmesan, Parsley

MAC N CHEESE

GRILLED BROCCOLINI

GRILLED ASPARAGUS

MIXED SEASONAL GREENS

Assorted Seasonal Greens,  
Key Lime Vinaigrette

## ADD-ONS

HANGAR STEAK 18

SHRIMP 16

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