



CRAFT COCKTAILS 14

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 ☼

Mionetto Organic Prosecco, Pama Pomegranate Liqueur, Passionfruit Puree, Fresh Squeezed Lemon Juice, Hibiscus Flower

DINNER SELECTIONS

STARTS & SHARES

HUMMUS & CRUDITÉS (GL) 15

Seasonal Vegetables, Hummus, Naan Bread

CHEESE & MEATS PLATE (GL, N) 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

LIGHTLY FRIED CALAMARI (GL) 15

Marinara Sauce, Sriracha Aioli Sauce

MARKET CEVICHE 16

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

TUNA POKE (N) 17

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

FLORIDA KEYS CONCH CHOWDER 16

Bacon, Marbled Potatoes, Sunshine State Tomatoes

FLATBREAD PIZZA

YELLOW FIN TUNA (GL, N) 17

Yuzu Tobiko, Avocado, Scallions, Macadamia Nuts, Furikake

SMOKED SALMON (GL) 16

Avocado, Red Onions, Gribiche Hard Boiled Egg Sauce, Fennel Pollen, Dill

MARGHERITA (GL) 15

Mozzarella Cheese, Fresh Basil, Pomodoro Sauce

MEDITERRANEAN (GL) 14

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

PEPPERONI (GL) 14

Pepperoni, Mozzarella Cheese, Parmesan Cheese, Fresh Oregano, Pomodoro Sauce

SALADS

Add: Grilled Chicken 6 | Shrimp 8 | Salmon 8

THE PALMS KALE CAESAR (GL) 16

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

HEIRLOOM TOMATO & BURRATA 16

Basil, Aged Balsamic Vinegar, Pickled Onion, Parsley

MARKET SALAD 12

Assorted Greens, Sunshine State Tomatoes, Pickled Onion, Grapefruit Vinaigrette

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

DINNER SELECTIONS

BURGERS & MORE

Served with choice of French Fries | Sweet Potato Fries |
Mixed Greens

BUILD YOUR OWN BURGER (GL) 20

Certified Angus Beef Patty on Brioche Bun
Choice of Swiss, Cheddar, American or Gruyère Cheese
Caramelized Onions, French Onions, Mushrooms,
Tomatoes, Bibb Lettuce, Roasted Garlic Aioli

GRILLED VEGETABLE CLUB (GL) 16

Zucchini, Petit Peppers, Portabella, Peppered
Goat Cheese, Tzatziki Sauce, Sourdough Bread

CHICKEN SANDWICH (GL) 17

Green Goddess Dressing, Avocado, Taggiasca Olives,
Red Onion, Bibb Lettuce, Sunshine State Tomatoes

FISH OR CARNE ASADA TACOS 18

GF-Corn Tortilla, Avocado Mash, Pico de Gallo, Cilantro,
Cabbage Slaw, Spicy Jalapeño and Cilantro Salsa Verde

MAINS

YELLOW TAIL SNAPPER (GL) 38

Tri-color Cauliflower, Couscous,
Harissa, Heirloom Cherry Tomato Sauce

FILET MIGNON 46

Truffle Mushroom Risotto, Grilled Broccolini,
Peppercorn Sauce

SEAFOOD PASTA (GL) 36

Linguini, Shrimp, Clams, Calamari and Mussels,
Heirloom Cherry Tomato, Pepperoncini Pepper,
Parmesan Cheese, Lemon Butter Sauce

TRUFFLED CHICKEN ALFREDO PASTA (GL) 32

Tagliatelle, Creamy Alfredo Sauce with Peas,
Topped with Truffle-Chicken Breast

PAN SEARED SALMON 38

Whipped Potatoes, Grilled Asparagus,
Creamy Lemon-Dill Caper Sauce

SPAGHETTI ALL'AMATRICIANA (GL) 24

Pancetta, House-Made Pomodoro Sauce,
Petit Peppers, Aged Parmesan

SAFFRON RISOTTO 16

Truffle, Shaved Parmesan, Grilled Vegetables

CONTAINS

(GL) GLUTEN | (N) NUTS

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 9

WHIPPED POTATOES

Garlic Butter, Herbs,
Crispy Leeks

FRENCH FRIES

SWEET POTATO FRIES

TRUFFLE FRIES

Aged Parmesan, Parsley

MIXED GREENS

Assorted Seasonal Greens,
Grapefruit Vinaigrette

GRILLED BROCCOLINI

GRILLED ASPARAGUS

DESSERTS 9

CHOCOLATE

DECADENCE (GL, N)

Dark, Milk and Ivory
Chocolate Mousse,
Chocolate Almond Sponge

IVORY PASSION (GL)

Crème Brûlée Mousse,
Mango and Passion Fruit
Cream, Tropical Fruit
Compote Mix, Coconut and
Lime Dacquoise Sponge
Cake, White Chocolate

APPLE-CRANBERRY

CRUMBLE (GL, N)

Sable Dough Crust,
Caramelized Apples and
Cranberries, Crumble,
Vanilla Ice Cream

KEY LIME TART (GL)

Key Lime Custard, Sable
Crust, Meringue

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