



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

BEE 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) 16

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

CEVICHE *** 22

Catch of the Day, Chipotle Orange Dressing, Tomato,
Onion, Mint, Parsley, Thai Chilis, Cucumber, Papaya
Served with Plantain Chips

FISH TOSTADA *** (GL) 16

Citrus Marinated Mahi, Sriracha Mayo with Queso Fresco,
Pickled Red Onions

TUNA POKE*** (N) 17

Sushi Rice, Grilled Avocado,
Red Onions, Ponzu Sauce

FLORIDA KEYS CONCH CHOWDER 16

Bacon, Marbled Potatoes, Sunshine State Tomatoes

SALADS & BOWLS

Add: Grilled Cage Free Chicken **10** | Jumbo Shrimp **16** |
Catch of the Day **MP** | Hangar Steak **18** | Quinoa **10**

THE PALMS KALE CAESAR (GL) 16

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

SALMON & MANGO BOWL (GF) 22

8 oz. Seared Salmon, Field Greens, Key Lime Vinaigrette,
Mango, Cherry Tomatoes, Avocados, Sesame Seeds, Pickled Cabbage

MARKET SALAD 12

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

MEDITERRANEAN SALAD BOWL (GF, N) 15

Arugula, Sundried Tomato Vinaigrette, Feta Cheese,
Sliced Red Onions, Sundried Tomatoes, Cucumbers,
Olives, Chick Peas, Toasted Cashews

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

DINNER SELECTIONS

FLATBREAD PIZZA

SMOKED SALMON (GL) 20

Nordic Smoked Salmon, Goat Cheese, Greek Yogurt & Dill Spread, Capers, Arugula

MARGHERITA (GL) 16

Mozzarella Cheese, Fresh Basil, Marinara Sauce

PEPPERONI (GL) 15

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

BURGERS & MORE

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

PALMS BURGER 24

American Grass Fed Beef, Cheddar, House Sauce, Lettuce, Tomatoes, Onions, Choice of Lemon Brioche or GF Bun

VEGAN BURGER 23

Essensia Plant-Based Patty, House Sauce, Lettuce, Tomatoes, Onions, Choice of Lemon Brioche or GF Bun

CHICKEN SANDWICH (GL) 18

Grilled Chicken Breast, Sriracha Mayo, Arugula, Avocado, Tomato, Onion, Ciabatta Bun

FISH SANDWICH (GL) 18

Marinated Fried Fish, Cilantro, Lettuce, Tomato, Onion Cilantro Aioli, Ciabatta Bun

FISH OR STEAK TACOS 18

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

PULLED PORK TACOS 17

GF-Corn Tortilla, Chipotle Molasses BBQ, Coleslaw with Key Lime Vinaigrette, Radishes & Jalapeños

MAINS

YELLOW TAIL SNAPPER (GL) 38

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

GRILLED SKIRT STEAK 36

Roasted Potatoes, Jingle Bell Peppers, Jus

LINGUINI WITH KALE PESTO (GL) 21

Add: Grilled Cage Free Chicken 10 | Catch of the Day MP

MISO SALMON 38

Salad of Cucumber, Potatoes, Milk & Dill Vinaigrette

SPAGHETTI ALL'AMATRICIANA (GL) 24

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



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)

Bitter Dark Chocolate Mousse, Candied Quinoa, Fresh Berries

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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