



## 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

Sailor Jerry Spiced Rum, Agave, Lime Juice, Kraken Dark Spiced Rum & Ginger Puree

### 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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