



## 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, Garden Fresh Mint  
Leaves, Q Tonic, Coconut Rum  
Soaked Pineapple Wedges

### OUR LITTLE SECRET ☼

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

### 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,  
Q 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

#### CHICKEN WINGS (GL) 12

(Choice of Classic BBQ, Sweet Thai Chili, Buffalo)  
Celery Sticks, Blue Cheese (D, G) or Ranch (D, G)

#### MARKET CEVICHE (GL, G) 16

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

#### TUNA POKE (G, GL, N) 17

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

### FLATBREADS

#### YELLOW FIN TUNA (GL, N) 17

Avocado, Yuzu Tobiko, Scallions, Macadamia Nuts, Furikake

#### SMOKED SALMON (GL, G) 16

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

#### CAPRESE (GL, D) 15

Burrata, Pomodoro Sauce, Tomatoes, Fresh Basil

#### MEDITERRANEAN (GL, D) 14

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

#### PEPPERONI SUPREME (GL, D) 14

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

### SALADS

Add: Grilled Chicken 6 | Shrimp 8 | Salmon 8

#### THE PALMS KALE CAESAR (D, GL, G) 16

Rosemary Croutons, Toasted Pepitas,  
Aged Parmesan

#### HEIRLOOM TOMATO & BURRATA (D) 16

Basil, Aged Balsamic Vinegar, Pickled Onion,  
Garden Parsley



OCEAN FRIENDLY  
RESTAURANTS

### CONTAINS

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

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

## BURGERS & MORE

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

### **BISTRO BURGER (D, GL, G) 22**

Certified Angus Beef Patty, Gruyere, Mushrooms,  
Caramelized Onions, Roasted Garlic Aioli  
served with Truffle Fries

### **THE PALMS BURGER (D, GL) 18**

Choice of Swiss, Cheddar, Jack, or American Cheese,  
French Onions, Tomatoes, Bibb Lettuce,  
Brioche Bun

### **GRILLED VEGETABLE CLUB (D, GL, G) 16**

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

### **CHICKEN SANDWICH (D, GL, G) 17**

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

### **FISH OR CARNE ASADA TACOS (D, G) 18**

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

## MAINS

### **YELLOW TAIL SNAPPER (G, GL, D) 38**

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

### **FILET MIGNON (D, G) 46**

Truffle Mushroom Risotto, Grilled Broccolini,  
Peppercorn Sauce

### **SEAFOOD PASTA (D, G, SF) 36**

Linguini, Shrimp, Clams, Calamary and Mussels,  
Heirloom Cherri Tomato, Lemon Butter Sauce

## 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

### **KEY LIME TART (GL, D) 9**

Key Lime Custard, Sable Crust, Meringue

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## WINES

**ROSE**, Fleurs de Prairie  
12/42

**SAUVIGNON BLANC**,  
Whitehaven 14/50

**PINOT GRIGIO**,  
Livio Felluga 15/58

**CHARDONNAY**,  
Mer Soleil 13/48

**MALBEC**, Terrazas 12/44

**PINOT NOIR**, Lyric 13/48

**CABERNET**, Simi 14/54

## DOMESTIC BEERS

**BUDWEISER**, LAGER, 6

**BUD LIGHT**, LAGER, 6

**SAMUEL ADAMS**, LAGER, 6

## IMPORTED BEERS

### **BLUE MOON**

WITBIER, Canada 6

### **AMSTEL LIGHT**

PILSNER, Netherlands 6

### **CORONA EXTRA**

LAGER, Mexico 7

### **HEINEKEN**

LAGER, Netherlands 7

### **STELLA ARTOIS**

PILSNER, Belgium 7

### **ERDINGER**

HEFEWEIZEN, Germany 7

### **FRANZISKANER**

HEFEWEIZEN, Germany 7

## CRAFT BEERS

### **FUNKY BUDDHA**

HOP GUN, IPA, FL, USA 7

### **FUNKY BUDDHA**

FLORIDIAN, HEFEWEIZEN, FL,  
USA 7

### **HOLY MACKEREL**

GOLDEN ALE, ALE, FL, USA 7

### **WYNWOOD**

POP'S PORTER, PORTER, FL,  
USA 7

### **SAMUEL ADAMS**

Oktoberfest, MA, USA 7

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