



CRAFT COCKTAILS 14

PALMS OLD FASHIONED

Woodford Reserve 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

Real McCoy 5yr 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) 10

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

MARKET CEVICHE (GL, G) 14

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

TUNA POKE (G, GL, N) 15

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

FLATBREADS

YELLOW FIN TUNA (GL, N) 15

Avocado, Yuzu Tobiko, Scallions, Macadamia Nuts, Furikake

SMOKED SALMON (GL, G) 15

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

CAPRESE (GL, D) 12

Burrata, Pomodoro Sauce, Tomatoes, Fresh Basil

MEDITERRANEAN (GL, D) 12

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

PEPPERONI SUPREME (GL, D) 12

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) 12

Rosemary Croutons, Toasted Pepitas,
Aged Parmesan

HEIRLOOM TOMATO & BURRATA (D) 12

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) 20

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

THE PALMS BURGER (D, GL) 16

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

GRILLED VEGETABLE CLUB (D, GL, G) 14

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

CHICKEN SANDWICH (D, GL, G) 15

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

FISH OR CARNE ASADA TACOS (D, G) 15

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) 42

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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