



CRAFT COCKTAILS 16

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

Villa Sandi Prosecco, Pama
Pomegranate Liqueur,
Passionfruit Puree, Fresh
Squeezed Lemon Juice,
Hibiscus Flower

LUNCH

SOUPS & APPS

FLORIDA KEYS CONCH CHOWDER (GF) 16

Bacon, Marbled Potatoes, Sunshine State Tomatoes

MINISTRONE SOUP (GF, V) 14

Peas, Carrots, Zucchini, Yellow Squash,
Cauliflower, Tomatoes, Vegetable Stock

HUMMUS & CRUDITÉS (VGN) 16

Seasonal Vegetables, Hummus, Naan Bread

CHICKEN WINGS 15

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

SHRIMP COCKTAIL (GF) 15

Classic Cocktail Sauce, Lemon Wedge

LIGHTLY FRIED CALAMARI 15

Marinara Sauce, Sriracha Aioli Sauce

CEVICHE *** (GF) 22

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

FISH TOSTADA *** 16

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

FLATBREAD PIZZA

GLUTEN-FREE CRUST AVAILABLE +3

SMOKED SALMON 20

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

MARGHERITA (V) 15

Mozzarella Cheese, Fresh Basil, Marinara Sauce

PEPPERONI 16

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

SALADS & BOWLS

Add: Grilled Cage Free Chicken 12 | Shrimp 16 |
Catch of the Day MP | Hangar Steak 18 | Quinoa 10

THE PALMS KALE CAESAR (V) 16

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

BURRATA SALAD (GF) 18

Sliced Prosciutto, Cherry Tomatoes, Figs, Arugula,
Fresh Burrata with Honey Balsamic Glaze

SALMON & MANGO BOWL (GF) 22

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

BRUSSELS SPROUTS & DARING CHICKEN BOWL (VGN) 16

100% Plant-Based Chicken, Brussels Sprouts, Red Peppers,
Carrots, Red Cabbage, Ginger & Sesame Oil Vinaigrette

MEDITERRANEAN SALAD BOWL (GF) 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

LUNCH

BURGERS & MORE

Served with Choice of:

French Fries | Sweet Potato Fries | Mixed Greens | Mixed Fruit

PALMS BURGER 24

VEGAN OPTION AVAILABLE

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

CHICKEN SANDWICH 18

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

FISH SANDWICH 18

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

FISH OR STEAK TACOS (GF) 18

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

PULLED PORK TACOS (GF) 17

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

MAINS & A LA CARTE

SEAFOOD PASTA 32

Homemade Tagliatelle Pasta, Fish, Mussels, Clams, Calamari, Fish Stock, White Wine Sauce
GLUTEN-FREE PENNE PASTA AVAILABLE +3

VEGETABLE PASTA (V) 28

Homemade Tagliatelle Pasta, Grilled Eggplant, Grilled Yellow Squash, Cherry Tomatoes, Creamy Pesto Sauce, Basil
GLUTEN-FREE PENNE PASTA AVAILABLE +3

ROASTED CHICKEN 30

Free-Range Hormone-Free Chicken, Garlic Herb Fingerling Potatoes, Broccolini, Truffle Madeira Sauce

CATCH OF THE DAY (GF) MP

Ask Your Server For Details

8 OZ. GRASS-FED FILET MIGNON (GF) 45

Choice of Peppercorn Sauce, Horseradish Cream Sauce or Bearnaise Sauce

SIDES 10

FRENCH FRIES | SWEET POTATO FRIES |

MIXED GREENS | MIXED FRUIT | MAC N CHEESE

(GF) GLUTEN FREE | (V) VEGETARIAN | (VGN) VEGAN

*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



FEATURED WINES

ROSE, Fleurs de Prairie 12/42

SAUVIGNON BLANC, Whitehaven 14/50

PINOT GRIGIO, Villa Sandi 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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