



CRAFT COCKTAILS 16

PALMS OLD FASHIONED

Maker's Mark Bourbon,
Disaronno Amaretto, Vanilla-
Cherry Bark Bitters with an
Orange Twist

ESSENSIA MULE

Tito's 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

Villa Sandi Organic 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 18
(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) 18
Mozzarella Cheese, Fresh Basil, Marinara Sauce

PEPPERONI 22
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, Avocado, Sesame Seeds, Pickled Cabbage

BRUSSELS SPROUTS & CHICKEN BOWL 16
VEGAN OPTION AVAILABLE
Grilled Chicken, Brussels Sprouts, Red Peppers,
Carrots, Red Cabbage, Ginger & Sesame Oil Vinaigrette

MEDITERRANEAN BOWL (GF) 18
Arugula, Sundried Tomato Vinaigrette, Feta Cheese, Sliced Red Onions,
Sundried Tomatoes, Cucumbers, Olives, Chickpeas, 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

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

VEGAN BURGER (VGN) 24

Essensia Plant-Based Patty, 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) 19

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

PULLED PORK TACOS (GF) 17

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

MAINS & A LA CARTE

SEAFOOD PASTA 32

Homemade Tagliatelle, Fish, Mussels, Clams, Shrimp, 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.

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FEATURED WINES

ROSE, Manon 13/42

SAUVIGNON BLANC, Whitehaven 14/50

PINOT GRIGIO, Villa Sandi 15/58

CHARDONNAY, Mer Soleil 13/48

MALBEC, Terrazas 13/44

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

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