



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

LUNCH SELECTIONS

STARTS & SHARES

HUMMUS & CRUDITÉS (GL) 15

Seasonal Vegetables, Hummus, Naan Bread

CHICKEN WINGS 10

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

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 Seasoning

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

LUNCH SELECTIONS

BURGERS & MORE

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

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

HERITAGE TURKEY WRAP (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

SPAGHETTI ALL' AMATRICIANA (GL) 24

Pancetta, House-Made Pomodoro Sauce,
Petit Peppers, Aged Parmesan

STEAK & FRITES 24

Grilled Skirt Steak, Pommes Frites,
Chimichurri Garlic-Herb Sauce

SIDES 7

FRENCH FRIES | SWEET POTATO FRIES

MIXED GREENS | MIXED FRUIT

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

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.



FEATURED 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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