

SEASONAL SELECTIONS

SOUPS

Add To Any Soup a Small Organic Green Salad.....\$7

LIGHT SEAFOOD CORN CHOWDER.....\$12

Roasted Corn Chowder, Crab, Shrimp, Applewood Smoked Bacon, Light Cream

CARROT GINGER LEMONGRASS PUREE.....\$10

Spiced Cashews, Coconut Milk, Cilantro Pesto, Coriander

MISO SOUP.....\$12

Tofu, Asian Greens, Shitake Mushroom, Scallions, Thai Basil

SMALL PLATES

ROCK SHRIMP FRITTERS.....\$12

Red Curry Sauce, Green Papaya Style Salad

SOUTH BEACH CEVICHE WITH LOCAL GROUPE.....\$14

Citrus Cured Local Grouper, Tropical Fruit, Red Bell Pepper, Jalapeño, Asian Pear and Cilantro, Served with Plantain Chips

Our foods are seasoned with herbs and spices, with moderate use of salt.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

AN 18% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO YOUR CHECK

SALADS

Add To Any Salad Grilled Chicken or Blackened Mahi.....\$10
 Add To Any Salad Two Giant Prawns or Grilled Amazone Paiche.....\$14

HEIRLOOM TOMATO AND ROASTED BEET SALAD.....\$16
 Local Burrata, Arugula, Pistachio Oil, Fig Balsamic, Basil

TRI COLORED CITRUS SALAD.....\$12
 Frisee, Dates, Marcona Almonds, Shaved Manchego, Sherry Vinaigrette

KATAIFI WRAPPED WARM GOAT CHEESE.....\$14
 Paradise Farms Baby Brasica Mix, Organic Berries, Fennel, Candied Pine Nuts,
 Grapefruit Tarragon Vinaigrette

CAESAR SALAD.....\$12
 Baby Green and Red Romaine, Rosemary Croutons, Shaved Parmesan,
 Marinated White Anchovies

JAVA CRAB, ROASTED BEETS AND AVOCADO SALAD.....\$20
 4 OZ Java Super Lump Crab Meat, Bibb Lettuce, Creme Fraiche, Spicy
 Cilantro Lime Dressing

CHILLED TARRAGON LOBSTER STACK.....\$18
 Lobster Salad with Yukon Potato, Tarragon, and Chives, Jumbo Asparagus,
 Watercress Fennel Salad

ALL NATURAL CHICKEN SALAD.....\$14
 Chopped Roasted Chicken, Roasted Fennel, Red Onion, Dried Cranberries,
 Pistachios, and Thyme in Lemon Aoli, Baby Greens Salad and Croissant

WATERMELON SALAD.....\$14
 Watercress, Crispy Prosciutto, Feta, Mint, Basil Oil and Balsamic

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MAINS

FISH AND CHIPS	\$18
Amazone Paiche, Beer Batter, Roasted Fingerling Potatoes, Siracha Aoli, Asian Slaw with Citrus and Scallions	
BLACK AND WHITE SESAME CRUSTED SEARED AHI TUNA	\$20
Soba Noodles, Asian Greens, Scallions, Mushrooms, Sesame-Ginger-Sweet Chile Vinaigrette	
ZAHTAR SPICED LOCH DUART SALMON	\$18
Farro with Preserved Lemon, Feta, Mint, and Hazelnuts, Grilled Baby Peppers, Sauteed Greens, Cucumber Yogurt Sauce	
TANDOORI CHICKEN SKEWERS	\$14
Mango Chutney, Mint Cilantro Mojo, Saffron Risotto, Spring Peas, and Pea Tendrils	
GRILLED SKIRT STEAK	\$20
Spicy Soy Demi, Wasabi Mashed Potatoes, Sugar Snap Peas in Spicy Sambal	
TRI COLOR FETTUCINI	\$22
Artichoke, Asparagus, Capers, Basil, and Lemon, Grilled Chicken	
SPAGHETTI POMODORO	\$16
Add Grilled Chicken Breast.....	\$26
Add Two Giant Prawns or Grilled Amazone Paiche.....	\$30
WILD MUSHROOM AND GOAT CHEESE LASAGNA	\$18
Baby Brasica Salad	

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BURGERS, SANDWICHES, PIZZA

Served With Choice of Side

PALMS BURGER	\$12
Certified Angus Beef Patty grilled to your specifications, Lettuce, Tomato, and your choice of Swiss, Cheddar, or Monterrey Jack Cheese	
BISTRO BURGER	\$14
Certified Angus Beef Patty, grilled to your specifications, Melted Cambozola, Sauteed Mushrooms, Caramelized Onion, Dijon Mayonnaise	
LOBSTER BLT	\$18
Lemony Lobster Salad with Tarragon, layered with Applewood Smoked Bacon, Avocado, Lettuce and Tomato	
MAHI SANDWICH	\$16
Grilled Pineapple, Miso Aoli, Lettuce, Tomato, Grilled Sweet Onion	
GRILLED SALAMI AND CHEESE	\$14
Moskow Salami, Fontina Cheese, Heirloom Tomato, Arugula, Olive Ciabata	
GRILLED VEGETABLE PANINI	\$12
Grilled Eggplant, Zucchini, Yellow Pepper Pesto, Arugula, Fresh Mozzarella, Olive Oil-Balsamic Vinaigrette	
MARGARITA FLATBREAD PIZZA	\$14
Pomodoro Sauce, Heirloom Tomatoes, Buffalo Mozzarella, Fresh Basil	
SMOKED DUCK FLATBREAD PIZZA	\$16
Arugula Pistachio Pesto, Goat Cheese, Fig, Truffle	

SIDES.....\$5

BABY BRASICA SALAD

FRENCH FRIES

ASIAN SLAW

SEASONAL FRUIT

SWEET POTATO FRIES

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