

## SOUPS

SOUP DU JOUR \$6

see what the chef has created today

FIVE ONION SOUP \$7

caramelized mix of onions in a sherried beef broth, topped with ciabatta croutons and glazed with gruyere and gouda cheese

CRAB ROASTED CORN CHOWDER \$8

a creamy blend of crab and roasted corn with fire roasted red bell pepper and a hint of caribbean spice

## SALADS

CARIBBEAN CAESAR \$9

crisp hearts of romaine lightly coated with our own island caesar dressing, homemade croutons, and asiago cheese

HOUSE SALAD \$10

spring mix and romaine with sundried cranberries, fresh orange sections, feta cheese, and sunflower seeds served with our raspberry-shallot balsamic dressing

THE PALM CHOP SALAD \$11

finely chopped romaine lettuce topped with jerk chicken, hearts of palm, crisp pancetta, avocado, tomato, and gorgonzola cheese; tossed tableside with your choice of dressing

BABY LEAF SPINACH SALAD \$10

with orange sections, sliced red onion, toasted almonds and croutons served with pomegranate-honey vinaigrette

### dressings

honey mustard

island caesar

creamy roasted garlic

gorgonzola bleu cheese

raspberry-shallot balsamic vinaigrette

pomegranate-honey vinaigrette

ranch

### add to any of these salads

chicken . . . \$6    steak . . . \$10

salmon . . . \$9    shrimp . . . \$8    mahi mahi . . . \$8

## STARTERS

CRISFIELD CRAB DIP \$11

cream cheese, lump crab and seasonings, blended and baked in a sourdough bread boule, then topped with cheddar cheese

JERK CHICKEN QUESADILLA \$8

griddled large soft flour tortilla stuffed with jerk chicken breast, red onion, mushrooms and a shredded blend of monterey jack and cheddar cheese served with salsa, sour cream and guacamole

HOUSEMADE HUMMUS SERVED WITH PITA CHIPS \$8

pureed chickpeas infused with roasted garlic and tahini

JERK TENDERS \$9

lightly tempura battered, tossed in jerk spices and served with honey mustard

STEAMED SHRIMP 1/2 LB...\$9    1 LB...\$17

seasoned with jerk and old bay spices, onion and lemon; served with cocktail sauce

1 LB. ATLANTIC MUSSELS \$10

with garlic, tomato, herbs and toasted ciabatta

DOZEN HARD SHELL CLAMS \$11

with garlic, peppers, oregano and toasted ciabatta

## FOR THE KIDS

all kids meals include, a choice of apple sauce, steamed vegetables, fries or chips and a cookie dessert \$9

CHICKEN FINGERS with honey-mustard or bbq sauce

GRILLED CHEESE

HAMBURGER/CHEESEBURGER

PASTA NOODLES with butter, marinara or alfredo

HOT DOG

PEANUT BUTTER AND JELLY

MOZZARELLA STICKS with marinara sauce

CHEESE PIZZA

\*GLUTEN FREE CHICKEN TENDERS

HEALTH DEPARTMENT WARNING:

consuming raw or undercooked animal/shellfish may increase your risk of contracting a food borne illness, especially if you have certain medical conditions

all entrees are served with assorted artesian rolls, our chef's selection of fresh vegetables and your choice of starch add a side house or caesar salad for \$3



**ALL NATURAL FILET MIGNON \$34**

rubbed with fresh herbs, pan seared in virgin olive oil; topped with a wild mushroom ragout and port demi glace

**SURF & TURF \$45**

warm water lobster tail broiled with butter and paired with an all natural petite filet mignon with demi glace

**STEAK & CAKE \$33**

a pairing of pan seared all natural petite filet mignon with demi glace, and a broiled crab cake served with sweet chili remoulade

**STEAK & SHRIMP \$32**

a pairing of pan seared all natural petite filet mignon with demi glace, and split skewered grilled jumbo shrimp

**PALM DUET \$26**

pan seared duck breast and sweet chili basted shrimp with a blackberry ginger sauce

**BERMUDA TRIANGLE \$34**

cinnamon seared sea scallops finished with an ancho mango coulis along with house broiled crab cake with sweet chili remoulade and finally, applewood smoked bacon wrapped around jumbo shrimp, grilled to perfection with jalapeno barbeque sauce

**CHICKEN CABO \$26**

scallopinis of chicken breast, pounded thin and lightly breaded with almond and panko, fried and topped with jumbo lump crab meat, chorizo sausage and gouda cheese cream sauce

**JERK STROGANOFF TENDERLOIN \$23**

tender beef tips sautéed with mushrooms and leeks, finished with a jerk spice demi glaze, sherry and sour cream on pappardelle

**TWIN LOBSTER TAILS MARKET PRICE**

seasoned and broiled with butter, lemon and white wine then served with drawn butter

**CRAB CAKES \$31**

broiled to perfection and served with a sweet chili remoulade

**SCOTTISH SALMON \$24**

this is a fresh artisan grown salmon that is grown in pristine water, and the highest possible standards for taste, safety and sustainability grilled and basted with guava bbq sauce served on caribbean fruit chutney

**ROASTED RED PEPPER & CHIVE POLENTA \$14**

✓ pan fried with tomato basil sauce and wilted spinach

**VEGETABLE WELLINGTON \$22**

✓ zucchini, yellow squash, red onion, red and green peppers all sautéed in olive oil with herbs and folded in puff pastry, then baked to a golden brown and served on a blush sauce

**TRI-COLOR CHEESE TORTELLINI \$16**

✓ with roasted vegetables tossed in a tequila-pomodoro sauce  
 add chicken.....\$6      add shrimp.....\$8

**ASK ABOUT TODAY'S SELECTION OF CHEF'S DESSERTS**

**COFFEE & BEVERAGES**

freshly brewed regular or decaffeinated coffee ..... \$2.95  
 fresh squeezed orange juice or lemonade ..... small \$3.25 .. large \$4.25  
 grapefruit, campbell's tomato, ocean spray cranberry,  
 motts apple or dole pineapple juice ..... small \$2.95 .. large \$3.95  
 iced or assorted hot tea ..... \$2.95  
 assorted coca-cola products ..... \$2.95

**VEGETARIAN SELECTION ✓**

18% gratuity may be added to parties of 6 or larger  
 a \$3.00 service charge and applicable taxes will be added to all to go orders  
 a \$7.00 plate splitting charge will be added to all entrees shared