

# 800 PALMTRAIL GRILL

## SALADS

### GRILLED CAESAR

Grilled Romaine Hearts, Jumbo Crostini, Roasted Garlic Anchovies, Crispy Bacon, Shaved Parmesan, Charred Lemon 14

### GORGONZOLA SALAD <sup>GF</sup>

Chopped Romaine, Red Onion, Heirloom Tear Drop Tomatoes, "Bathtub" Vinaigrette 14

### THE PALM

Cucumbers, Plum Tomatoes, Heart of Palm, Red Onions, Kalamata Olives, Chickpeas, Feta Cheese, Organic Red Wine Vinegar, EVOO, Oregano, Falafel Croutons, Toasted Pita, Tzatziki 15

### POACHED PEAR <sup>GF</sup>

Champagne & Raspberry Poached, Baby Arugula, Toasted Hazelnuts, Roasted Shallot Vinaigrette and Goat Cheese 15

### CAPRESE <sup>GF</sup>

Housemade Mozzarella, Ugly Tomatoes, Balsamic Reduction, Grapeseed Oil, Bathtub Basil 16

## SMALL PLATES

### SHRIMP & CORN CHOWDER

Crispy Potatoes, Cream, Fresh Veggies, Sweet Florida Corn, Hush Puppy 10

### ROASTED BRUSSELS CARBONARA <sup>GF</sup>

Crispy Pancetta, Parmesan, Sunny Side Up Egg 16

### CALAMARI FRITTI

"Sweeties", Lemon Aioli, Marinara, Parmesan 18

### MUSSELS

Cherry Tomatoes, Shallots, White Wine, Lemon, Saffron Broth, Crispy Truffle Fries 19

### TUNA POKE

Avocado, Mango, Cucumber, Pineapple Ponzu, Wasabi Peas, Wonton Crisps 18

### LOADED BAKED POTATO EGGROLLS

Crispy Bacon, Chives, Truffle Sour Cream 15

### WINGS <sup>GF</sup>

Lemon Thyme Parmesan 16

### MARYLAND CRAB CAKE

Key Lime Aioli, Microgreens 18

### COLOSSAL SHRIMP COCKTAIL <sup>GF</sup>

Tequila Cocktail Sauce | 9 each

## HANDHELDS

Served with Fries

### THE BELLA BURGER <sup>GF</sup>

10oz Dry Aged, Bacon, Avocado, Sunny Side Up Egg Over Crispy Potato Wedges Drizzled with Hollandaise Sauce 21

### LAMB BURGER

Baby Arugula, Heirloom Tomato, Tzatziki, Toasted Pita Bread 18

### MAHI SANDWICH

Baby Arugula, Heirloom Tomato, Tartar Sauce, Toasted Kaiser Roll 19

### CRAB CAKE SANDWICH

Baby Arugula, Heirloom Tomato, Key Lime Aioli, Toasted Kaiser Roll 21

## ENTRÉES

### MARYLAND CRAB CAKES

2 Jumbo Lump Crabs Cakes, Parsley Potatoes, Corn on the Cob, Andouille Sausage 40

### HERB SEARED SCALLOPS <sup>GF</sup>

Sweet Pea Risotto, Crispy Shallots, Saffron Beurre Blanc 39

### CHICKEN SCALLOPINI

Artichoke Hearts, Heart of Palm, Roasted Red Peppers, Pancetta, Scampi Butter, Angel Hair 28

### FIELD OF DREAMS <sup>V</sup> <sup>GF</sup>

Tri Colored Quinoa, Wilted Arugula, Roasted Plum Tomatoes, Crispy Chickpeas 22

### LOCAL CAUGHT MAHI <sup>GF</sup>

Bronzed, Black Beans, Rice, Crispy Plantains 36

### HONEY BALSAMIC SALMON <sup>GF</sup>

Basil Rice, Roasted Plum Tomatoes 34

### BONE IN VEAL

Prepared Milanese or Parmesan Style 36

### BRANZINO A LA PLANCHA <sup>GF</sup>

Tri Colored Quinoa, Wilted Arugula, Roasted Red Peppers, Lemon Zest, EVOO 35

### PIG NEWTON

Grilled Pork Schnitzel, Fig Jam, Burnt Brussels Sprouts 30

### SNAPPER OREGANATA

Crispy Smashed Fingerlings, Asparagus, Florida Citrus Beurre Blanc 36

### PEPPERCORN CRUSTED TUNA NIÇOISE

Blue Fin Tuna, Arugula, Kalamata Olives, Haricot Verts, Hardboiled Eggs, Baby Heirloom Tomatoes, Fingerling Potatoes, Bathtub Vinaigrette 36

### WAGYU BONELESS SHORT RIB

Red Bliss Mashed Potatoes, Black & Tan Onion Rings 34

### BAKED STUFFED SHRIMP

3 Colossal Shrimp, Lump Crab, Jasmine Rice, Haricot Verts 38

EXECUTIVE CHEF AMY LEE  
SOUS CHEF LADARAIN EAST



## STEAKHOUSE SELECTION

Choose Your Protein:

8OZ WAGYU FILET MIGNON 68

14OZ DRY AGED PRIME NY STRIP 57

36OZ PRIME TOMAHAWK 135

For Two

Available to Add On:

COLOSSAL SHRIMP (3) 24

6OZ MAINE LOBSTER TAIL 26

"OSCAR STYLE" 16

Jumbo Lump Blue Crab and Hollandaise

Choose Your Side:

CREAMED CORN

ASPARAGUS

LOADED BAKED POTATO

BLACK & TAN ONION RINGS

TRUFFLE PARMESAN FRIES

BRUSSELS SPROUTS

 HOUSE SPECIALTIES

<sup>V</sup> VEGETARIAN

<sup>GF</sup> GLUTEN-FREE

Consumer Awareness: Eating raw or partially cooked beef, poultry, fish and shellfish has the potential to cause illness in certain people. Please advise server of any food allergies or dietary restrictions