

# 800 PALMTRAIL GRILL

## SALADS

### GRILLED CAESAR

Grilled Romaine Hearts, Roasted Garlic Crostini, White 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  
Individual 10 | To Share 17

### 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

### SOUP OF THE DAY

Chef's Seasonal Selection MP

### 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>

Sweet Thai Chili 16

### MARYLAND CRAB CAKE

Key Lime Aioli, Microgreens MP

### 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

### CRAB CAKE SANDWICH

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

## ENTRÉES

### MARYLAND CRAB CAKES

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

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

Summer Squash & Sweet Peas Risotto, Beet Beurre Blanc 41

### MOJO MARINATED AIRLINE CHICKEN

Sweet Mashed Potatoes, Summer Vegetable Medley 28

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

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

### WASABI CRUSTED TUNA

Summer Soba Noodle Sauté, Crispy Tempura Flakes 42

### 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

### FIGGY PIGGY <sup>GF</sup>

Grilled 14oz Pork Chop, Fig Jam, Burnt Brussels Sprouts 30

### LOBSTER CRUSTED SNAPPER

Crispy Smashed Fingerlings, Asparagus, Florida Citrus Beurre Blanc 58

### WAGYU BONELESS SHORT RIB

Red Bliss Mashed Potatoes, Crispy Onion Straws 36

### BAKED STUFFED SHRIMP

3 Colossal Shrimp, Lump Crab, Jasmine Rice, Haricot Verts 42

EXECUTIVE CHEF AMY LEE  
SOUS CHEF JOHNNY DISIENA  
SOUS CHEF LADARAIN EAST



## STEAKHOUSE SELECTION

Choose Your Protein:

8OZ WAGYU FILET MIGNON 68  
14OZ DRY AGED PRIME NY STRIP 57  
10OZ PRIME MISO MARINATED SKIRT STEAK 48

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  
CRISPY ONION STRAWS  
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