

800 PALMTRAIL GRILL

SOUP & SALAD

ISLAND CONCH CHOWDER

Conch Fritter Garnish 10

GRILLED CAESAR

Grilled Romaine Hearts, Roasted Garlic Crostini, White Anchovies, Crispy Bacon, Shredded Parmesan, Smoked Lemon 15

BEET WEDGE

Crisp Iceberg, Roasted Red and Golden Beets, Fried Green Tomato, Brown Sugar Bacon, Crispy Gorgonzola, Onion Straws, Creamy Roasted Tomato Dressing 16

THE PALM

Cucumbers, Plum Tomatoes, Heart of Palm, Red Onions, Kalamata Olives, Chickpeas, Feta Cheese, Organic Red Wine Vinegar, EVOO, Oregano, Falafel Croutons, Toasted Naan, Tzatziki Individual 10 | To Share 17

POACHED PEAR ^{GF}

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

CAPRESE ^{GF}

Housemade Mozzarella, Fried Green Tomatoes, Balsamic Reduction, Greek Olive Oil, Bathtub Basil 16

Add Chicken, Shrimp, Maine Lobster Tail or Salmon

SMALL PLATES

BABY CABBAGE AND THE THREE LITTLE PIGS

Bacon Roasted, Crispy Bacon, Housemade Pork Rinds 16

CALAMARI FRITTI

"Sweeties", Lemon Aioli, Marinara, Parmesan 18

MUSSELS

Coconut Curry, Local Veggies, Naan, Toasted Coconut 19

"TO THE MOON & BACK"

Spicy Tuna, Cucumber, Avocado, Asparagus, Crispy Shrimp, Sushi Rice, Masago, Sweet Soy Drizzle 20

LOADED BAKED POTATO EGGROLLS

Crispy Bacon, Chives, Truffle Sour Cream 15

PEPPERED PINEAPPLE WINGS

Tempura Jalapeños 16

"PTG" CRAB CAKE

Key Lime Aioli, Microgreens MP

COLOSSAL SHRIMP COCKTAIL ^{GF}

Tequila Cocktail Sauce 9 each

KEY WEST CONCH FRITTERS

Citrus Remoulade 16

HOUSE SMOKED FISH DIP

Tri Colored Tortilla Chips 16

PURPLE CAULIFLOWER STEAK

Roasted with Parmesan, Truffle Oil 20

HANDHELDS

Served with Hand-Cut Fries

THE BELLA BURGER ^{GF}

10oz Dry Aged, Bacon, Avocado, Sunny Side Up Egg Over Crispy Potato Wedges Drizzled with Hollandaise Sauce 22

LAMB BURGER "GYRO"

Baby Arugula, Fried Green Tomato, Tzatziki, Toasted Naan Bread 18

CRAB CAKE SANDWICH

Baby Arugula, Fried Green Tomato, Key Lime Aioli, Toasted Kaiser Roll MP

ON THE HOOK

"PTG" CRAB CAKE

Colossal Crab Cake, Lobster Bisque, Jalapeño Corn Fritter, Purple Peruvian Potato Nest MP

HERB SEARED SCALLOPS ^{GF}

Lemon and Grilled Artichoke Risotto, Beet Beurre Blanc 41

SEA BASS

Miso Roasted, Crispy Sushi Rice Cake, Baby Bok Choy 50

PORCINI DUSTED SALMON ^{GF}

Ginger Scallion Rice, Wild Mushrooms, Sesame Cream 36

JUST FOR THE HALIBUT ^{GF}

Potato, Mushroom, Roasted Fennel and Melted Leek Hash with Sherry Beurre Blanc 40

GOLDEN TILE

Herb Seared, Crispy Yuca Fries, Mole, Local Beet Salsa Verde, Pineapple Foam, Leek Ash 38

SHRIMP OSCAR

3 Colossal Shrimp, Lump Crab, Jasmine Rice, Asparagus, Hollandaise 42

OFF THE HOOK

SKIRT STEAK

Served with Portabello Mushrooms, Tri Colored Potato Gratin, Caramelized Onions, Ricotta Salata, Roasted Garlic Cream 54

8OZ WAGYU FILET MIGNON

Crispy Mac & Cheese Cake, Asparagus, Shaved Truffle, Red Wine Demi 82

14OZ DRY AGED PRIME NY STRIP

Loaded Baked Potato and White Asparagus 68

WAGYU BONELESS SHORT RIB

Grilled Portobella mushrooms, Roasted Garlic Spinach, Sautéed Wild Mushrooms 38

POULET FRITES

Throwback to Julia, Hand Cut Fries, Roasted Garlic, Herbs de Provence 28

FIELD OF DREAMS ^V ^{GF}

Portobello Mushroom, Garlic Spinach, Crispy Chickpeas, Roasted Purple Cauliflower 24

BONE IN VEAL

Prepared Milanese or Parmesan Style 36

FIGGY PIGGY ^{GF}

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

36OZ PRIME TOMAHAWK FOR 2

Choice of Two Sides 155

HOUSE SPECIALTIES

^{GF} GLUTEN-FREE ^V VEGETARIAN

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

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

WHITE WINES

BUBBLES

Maschio, Prosecco, Italy NV, 187mL.....	15
Feuillatte Brut Reserve, France NV, 187mL.....	18
Avisi, Prosecco, Veneto, Italy.....	44
Charles Lafitte Brut Prestige NV, France.....	44
Pommery, Brut, Reims, France, NV.....	85
GH Mumm Cordon Rouge, France NV.....	100
Veuve Clicquot Yellow Label Brut, France, NV.....	120
Taittinger Brut La Francaise, France, NV.....	100
Dom Pérignon, France.....	525

ROSÉ

Whispering Angel, Provence, France.....	14/48
Fleurs De Prairie, Languedoc, France.....	12/42
Altered Dimension, Columbia Valley.....	50
Bieler Pere et Fils, Rose Reserve, Bandol, France.....	62

CHARDONNAY

Scott Family Estate, California.....	13/46
Sonoma Cutrer, Russian River Ranches, California.....	16/58
Duckhorn, Napa Valley.....	72
Stag's Leap Wine Cellars, Karia Napa Valley, California...	74
Jordan, Russian River Valley.....	85
Cakebread Cellars, Napa Valley.....	98
Patz & Hall, Dutton Ranch, Sonoma, California.....	120
Lobo, Napa Valley, 2018, California.....	135
Alpha Omega, Napa Valley, 2016, California.....	188

PINOT GRIGIO/GRIS

La Crema, Monterrey.....	15/ 52
Terlato, Friuli, Italy.....	13/46
Santa Margherita, Alto Adige, Italy.....	16/60

SAUVIGNON BLANC

Yealands, Marlborough, New Zealand.....	12/42
Kim Crawford, Marlborough, New Zealand.....	14/50
Jacques Dumont, Sancerre, France.....	20/78
Decoy, California.....	52
Craggy Range, North Island.....	58
Ziata, Karen Cakebread, Napa Valley, California.....	70
Domaine Fournier, Sancerre, France.....	85

INTERESTING/INTERNATIONAL WHITES

Moscato d'Asti, Risata, Italy 187mL.....	13
Schmitt Söhne, Riesling, Germany.....	12/42
Vermentino, Antinori Guado Tasso, Tuscany, Italy.....	14/50
Riesling, Cte Ste Michelle Eroica, Columbia Valley.....	52
Burgundy, Moillard, Bourgogne, France.....	15/58

CLASSIC COCKTAILS

APEROL SPRITZ Aperol, Avisi Prosecco, Splash of Soda, Burnt Orange Wheel 13
THE FRENCH 75 Grey Whale Gin, Fresh Lemon Juice, Simple Syrup and Charles Lafitte Champagne 12
GREYHOUND Stoli Vodka, Fresh Grapefruit Juice 14
PALOMA Corazon Blanco Tequila, Fresh Grapefruit Juice, Sparkling Water, Lime Juice, Agave Nectar and Burnt Grapefruit Wedge 14
OLD FASHIONED Buffalo Trace, Orange Bitters, Sugar cube, Cherry and Burnt Orange Slice 15
MOJITO Muddled Lime, Fresh Mint, Sugar, Bacardi Rum, Soda Water 13
TITO'S MULE Tito's Vodka, Ginger Beer, Fresh Lime 14
MANHATTAN Knob Creek Bourbon, Sweet Vermouth, Dash of Angostura Bitters, Garnished with Amarena Cherry 14
NEGRONI The Botanist Gin, Campari, Sweet Vermouth, Orange Peel 15
MARGARITA Corazon Blanco Tequila, Lime & Lemon Juice, Agave Syrup 14
WHISKEY SOUR Redemption Rye, Lime & Lemon Simple Syrup, Orange & Cherry 14
COSMOPOLITAN Grey Goose Vodka, Triple Sec, Cranberry Juice, Lime 16

RED WINES

MERLOT

Swanson, Napa Valley, California.....	16/58
Ferrari Carano, Sonoma County.....	50
Chateau St. Michelle, Canoe Ridge Estate, Washington...	76
Duckhorn, Napa Valley California.....	110

PINOT NOIR

Meiomi, California.....	13/46
Four Graces, Willamette Valley, Oregon.....	18/68
Belle Glos, Clarke & Telephone, Santa Maria, CA.....	20/78
Bravium, Wiley Vineyards, Anderson Valley, California...	76
Siduri, Willamette Valley, Oregon.....	80
Etude Estate Grown, Carneros County.....	105
Phelps Creek Alexandrine Cuvee, 2018.....	135
Columbia Gorge, Oregon	
ZD Founder's Reserve, 2018, Carneros, California.....	195

CABERNET SAUVIGNON

Josh Cellars, California.....	12/42
Starmont, California.....	15/52
Joel Gott 815, California.....	16/58
Conn Creek, Napa Valley, California.....	20/78
Daou, Paso Robles.....	78
North Star, Columbia Valley.....	82
Trincherio, Marios, Napa Valley.....	90
Frogs Leap, Rutherford.....	105
Stag's Leap Wine Cellars, Artemis, Napa Valley.....	155
Silver Oak, Alexander Valley.....	160
Caymus, Napa Valley.....	160
Cakebread, Napa Valley, California.....	145
Yao Ming, Napa Valley.....	145
Lobo Atlas Peak, 2016, Napa Valley, California.....	185
Darioush Estates, Napa Valley.....	195
Cade, Howell Mountain.....	195
World's End 'If Six was Nine' 2015, Napa Valley.....	210
Pine Ridge Stag's Leap District, 2016, Napa Valley.....	275
Orin Swift, Mercury Head, 2019, Napa Valley.....	295

INTERESTING/INTERNATIONAL REDS

Red Blend, Troublemaker, Paso Robles.....	14/48
Red Blend, Unshackled, California.....	18/68
Red Blend, Orin Swift, Abstract, California.....	20/74
Malbec, Norton Doc, Mendoza.....	12/42
Super Tuscan, Antinori Villa Rosso, Italy.....	15/54
Red Blend, Kuleto "Frog Prince", Napa Valley.....	68
Red Blend, Red Schooner Voyage, Argentina.....	78
Righetti, Amarone, Veneto.....	84
Domaine Lazard, Chateauneuf du Pape, Rhone.....	100
Red Blend, Prisoner, California.....	105
Brunello di Montalcino, Castello Banfi, Italy.....	165
Red Blend, Opus One, 2018, Napa Valley.....	525
Bordeaux, Le Dome, 2016, Saint -Emilion Grand Cru.....	600

SPECIALTY COCKTAILS

SANGRIA WITH PROSECCO Red or White with a Splash of Avisi Prosecco 12/42
DARK & STORMY Myer's Dark Rum, Ginger Beer, Burnt Lime Wheel 13
MEZCAL OLD FASHIONED Naro'ba Mezcal, Agave Syrup, Orange Bitters, Amarena Cherry, Burnt Orange Wheel 14.50
RASPBERRY REFRESHER Raspberry Honey Rivi Gin, Sugar Cube, Club Soda, Splash Prosecco, Fresh Raspberries 14
THE "PERFECT" BLOODY MARY Perfect Vodka, HungBloodies 13 Add a Colossal Shrimp 9
BOURBON APPLE Maker's Mark, Cinnamon Sugar Rim, Fresh Lemon Juice, Fresh Press Cider 15



PLEASE DRINK RESPONSIBLY