

800 PALMTRAIL GRILL

SOUP & SALAD

ISLAND CONCH CHOWDER

Conch Fritter Garnish

GRILLED CAESAR

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

BEET WEDGE

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

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

POACHED PEAR & SALMON GF

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

CAPRESE GF

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

THAI SHRIMP SALAD

Cabbage, Carrot, Mint Cilantro Rice Noodles, Thai Peanut Vinaigrette

LOBSTER COBB

Chiffonade Romaine, Baby Heirloom Tomatoes, Bacon, Gorgonzola, Avocado and Bathtub Vinaigrette

HANDHELDS

Served with Fries

THE BELLA BURGER GF

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

LAMB BURGER "GYRO"

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

CRAB CAKE SANDWICH

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

LOBSTA ROLL

Maine Lobster, Celery Heart, Duke's Mayonnaise, Butter Top Sliced Bun

OPEN FACED WAGYU SHORT RIB MELT

Thick Slice challah, Caramelized Onions, Gruyere

FALAFEL WAFFLE

Housemade Chickpea Belgian Waffle, Chiffonade Romaine, Tomato, Cucumber, Kalamata Olives, Chickpeas, Feta Cheese, topped with Grilled Chicken Paillard

TUSCAN CHICKEN WRAP

Grilled Chicken, Arugula, Portobello Mushrooms, Roasted Red Pepper, Goat Cheese, Roasted Garlic Aioli

SMALL PLATES

ISLAND CONCH CHOWDER

Conch Fritter Garnish

BABY CABBAGE AND THE THREE LITTLE PIGS

Bacon Fat Roasted, Crispy Bacon, Housemade Pork Rinds

CALAMARI FRITTI

"Sweeties", Lemon Aioli, Marinara, Parmesan

MUSSELS

Coconut Curry, Local Veggies, Na'an, Toasted Coconut

DECONSTRUCTED GF

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

LOADED BAKED POTATO EGGROLLS

Crispy Bacon, Chives, Truffle Sour Cream

PEPPERED PINEAPPLE WINGS

Tempura Jalapeños

COLOSSAL SHRIMP COCKTAIL GF

Tequila Cocktail Sauce

KEY WEST CONCH FRITTERS

Citrus Remoulade

HOUSE SMOKED FISH DIP

Tri Colored Tortilla Chips

ENTRÉES

LOBSTER MAC N CHEESE QUESADILLA

Creamy Three Cheese Macaroni, Maine Lobster, Sun Dried Tomato Tortilla

FIELD OF DREAMS

Stuffed Portobello Mushrooms, Garlic Spinach, Crispy Chickpeas, Roasted Purple Cauliflower

POULET FRITES

Throw Back to Julia, Hand Cut Fries, with Roasted Garlic and Herbs de Provence

PORCINI DUSTED SALMON

Ginger Scallion Rice, Wild Mushrooms and Sesame Cream

PETITE SKIRT STEAK

Over Crisp Romaine, Heirloom Tomatoes, Red Onion, Gorgonzola

CATCH OF THE DAY

Chef's Daily Selection



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

WHITE WINES

BUBBLES

Maschio, Prosecco, Italy NV, 187mL.....	15
Feuillatte Brut Reserve, France NV, 187mL.....	18
Avissi, 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, Monterey.....	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, Avissi 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 Stolli 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
Dariouh 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 Avissi 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

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