

800
PALMTRAIL
GRILL

EXECUTIVE CHEF AMY LEE

SOUP & SALAD

SOUP OF THE DAY
Chef's Daily Creation MP

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

CLASSIC WEDGE
Crisp Iceberg, Baby Heirloom Tomatoes, Bacon, Bleu Cheese Dressing, Crispy Onions 16

THE PALM (V)
Cucumbers, Plum Tomatoes, Hearts of Palm, Red Onions, Kalamata Olives, Chickpeas, Feta Cheese, Organic Red Wine Vinegar, EVOO, Oregano, Falafel Croutons, Toasted Naan, Tzatziki Individual 13 | To Share 19

POACHED PEAR (V) (GF)
Champagne & Raspberry Poached, Baby Arugula, Toasted Hazelnuts, Roasted Shallot Vinaigrette and Housemade Drunken Goat Cheese 15

CAPRESE (V) (GF)
Housemade Mozzarella, Beefsteak Tomatoes, Strawberry Compote, Balsamic Reduction, Greek Olive Oil, Bathtub Basil 16

Add Chicken, Shrimp or Salmon

SMALL PLATES

CALAMARI FRITTI
"Sweeties", Lemon Aioli, Marinara, Parmesan 19

LITTLE NECK CLAMS
Steamed with Lemon, White Wine, Garlic, Jumbo Crostini 22

TUNA TOWER
Sushi Rice, Avocado, Spicy Tuna, Nori, Masago, Wonton Crisps, Sweet Soy Drizzle 20

LOADED BAKED POTATO EGGROLLS
Crispy Bacon, Cheddar Jack Cheese, Chives, Truffle Sour Cream 15

MANDARIN BUFFALO WINGS
Scallions, Sesame Seeds 18

"PTG" CRAB CAKE
Key Lime Aioli, Microgreens MP

COLOSSAL SHRIMP COCKTAIL (GF)
Tequila Cocktail Sauce 9 each

KEY WEST CONCH FRITTERS
Citrus Remoulade 16

STREET CORN BRUSSELS TOSTADA
Crispy Blue Corn Tortilla, Roasted Corn, Creamy Chile Sauce, Cotija Cheese 16

HANDHELDS

THE BELLA BURGER (GF)
10oz Dry Aged, Bacon, Avocado, Sunny Side Up Egg Over Crispy Potato Wedges Drizzled with Hollandaise Sauce 23

LAMB BURGER "GYRO"
Baby Arugula, Beefsteak Tomato, Tzatziki, Toasted Naan Bread, Served with Hand-Cut Fries 20

CRAB CAKE SANDWICH
Baby Arugula, Beefsteak Tomato, Key Lime Aioli, Toasted Kaiser Roll, Served with Hand-Cut Fries MP

LOBSTAH ROLL
Maine Lobster, Celery Heart, Duke's Mayonnaise, Buttered Top Sliced Bun, Served with Hand-Cut Fries 36

FROM THE REEF

"PTG" CRAB CAKE
Colossal Crab Cake, Summer Succotash, Corn Nage, Blue Corn Basket, Florida Bay Popcorn MP

HERB SEARED SCALLOPS (GF)
Crab Fried Rice, Sweet Soy Drizzle 46

SEA BASS
Miso Roasted, Crispy Sushi Rice Cake, Baby Bok Choy 54

STRAWBERRY BALSAMIC (GF)
GLAZED SALMON
Basil Rice, Blistered Baby Heirloom Tomatoes 36

TUNA AU POIVRE (GF)
Haricot Verts, Lyonnaise Potatoes 44

SNAPPER OREGANATA
Jasmine Rice, Garlic Spinach 38

A SCALLOP, A SHRIMP & A CRABCAKE WALK INTO A BAR
One Crab Cake, One Colossal Shrimp and One Scallop, Scampi Rice and Asparagus 64

NEW ENGLAND CLAM BAKE
Little Neck Clams, Potatoes, Corn on the Cobb, Andouille Sausage, Two Colossal Shrimp, Crostini 48

FROM THE RANGE

SKIRT STEAK (GF)
Baby Zucchini, Jasmine Rice, Chimichurri 56

8OZ WAGYU FILET MIGNON
Truffled Mashed Potatoes, Asparagus, Shaved Truffle, Red Wine Demi 82

14OZ DRY AGED PRIME NY STRIP (GF)
Loaded Baked Potato, White Asparagus, and Red Wine Demi 68

WAGYU BONELESS SHORT RIB (GF)
French Onion Potato Tart, Au Jus 40

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

FIELD OF DREAMS (V) (GF)
Spaghetti Squash "Bolognese" 24

BONE IN VEAL
Prepared Milanese or Parmesan Style 40

PIG NEWTON (GF)
Grilled 14oz Pork Chop, Fig Jam, Crispy Pancetta, Burnt Brussels Sprouts 32

GRILLED LAMB CHOPS
Four Bones, Roasted Garlic Mashed, Baby Heirloom Carrots, Ouzo Demi 58

36oz PRIME TOMAHAWK FOR 2
Choice of Two Sides 165 48-Hour Notice Preorder

HOUSE SPECIALTIES

(GF) GLUTEN-FREE (V) VEGETARIAN

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
Luc Belaire, Rare, Rosé, France.....	68
Pommery, Brut, Reims, France, NV.....	85
GH Mumm Cordon Rouge, France NV.....	100
Veuve Clicquot Yellow Label Brut, France, NV.....	148
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

B.R. Cohn, Russian River, 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

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
Sancerre, MK Availability.....	21/80
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
White Burgundy, MK Availability.....	16/60

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	15
OLD FASHIONED	Four Roses, 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	15
NEGRONI	The Botanist Gin, Campari, Sweet Vermouth, Orange Peel	15
MARGARITA	Corazon Blanco Tequila, Lime & Lemon Juice, Agave Syrup	15
WHISKEY SOUR	Redemption Rye, Lime & Lemon Simple Syrup, Orange & Cherry	14
COSMOPOLITAN	Grey Goose Vodka, Triple Sec, Cranberry Juice, Lime	16

RED WINES

MERLOT

C&B, California.....	12/44
Ferrari Carano, Sonoma County.....	50
Swanson, Napa Valley, California.....	60
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.....	22/80
Bravium, Wiley Vineyards, Anderson Valley, California...	76
Siduri, Willamette Valley, Oregon.....	80
Etude Estate Grown, Carneros County.....	105
ZD Founder’s Reserve, 2018, Carneros, California.....	195

CABERNET SAUVIGNON

Josh Cellars, California.....	12/42
B.R. Cohn Silver Label, North Coast, California.....	15/56
Joel Gott 815, California.....	16/58
Swanson Napa, California.....	20/78
Daou, Paso Robles.....	78
Conn Creek, Napa Valley, California.....	80
North Star, Columbia Valley.....	82
Frogs Leap, Rutherford.....	105
Austin Hope, Paso Robles, California.....	122
Cakebread, Napa Valley, California.....	145
Silver Oak, Alexander Valley.....	160
Stag’s Leap Wine Cellars, Artemis, Napa Valley.....	168
Caymus, Napa Valley.....	178
Darioush Estates, Napa Valley.....	195
Cade, Howell Mountain.....	195
Pine Ridge Stag’s Leap District, 2016, Napa Valley.....	275
Orin Swift, Mercury Head, 2019, Napa Valley.....	295

INTERESTING/INTERNATIONAL REDS

Belleruche, Cotes-du-Rhone, France	12/42
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
E.Guigal. Crozes-Hermitage, France.....	78
Righetti, Amarone, Veneto.....	84
Domaine Lazart, Chateauneuf du Pape, Rhone.....	100
Red Blend, Prisoner, California.....	105
Orin Swift, Eight Years in the Desert, California.....	150
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	13/48
DARK & STORMY	Myer’s Dark Rum, Ginger Beer, Burnt Lime Wheel	13
MEZCAL OLD FASHIONED	San Cosme Mezcal, Agave Syrup, Orange Bitters, Amarena Cherry, Burnt Orange Wheel	15
PALM TRAIL BLOODY	Purity 51 Vodka, Pickle Stuffed Olive, Spicy Green Bean Add a Colossal Shrimp	13 9
STRAWBERRY LEMON GIN FIZZ	Nolet’s Gin, Fresh Strawberry, Fresh Lemon Juice, St. Germain, Sparkling Water	16
CHOCOLATE ORANGE KISS	Salt Chocolate Tequila,Cointreau, Cocoa Bitters, Orange Twist	13



PLEASE DRINK RESPONSIBLY