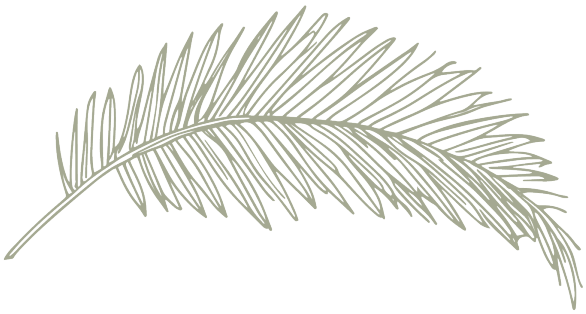
OUR MISSION

At the heart of Palmera is an unwavering commitment to the people who grow, raise, and catch what we serve. Local fishermen bring the Gulf's finest catch to our kitchen daily. Florida farmers, ranchers, and growers, many just miles away, supply the herbs, citrus, heirloom vegetables, and pasture-raised proteins that define our menu. These relationships aren't a footnote; they are the foundation. Bold flavors and straightforward preparations give these ingredients the space to speak for themselves.



APPETIZERS

ROSEMARY AND PARMESAN ROLLS 16
Tomato Jam, Herb Oil

CLAM CHOWDER 18
Little Neck Clams, Smoked Bacon, Celery, Chives

WATERMELON SALAD 22
Cucumber, Watermelon Radish, Pumpkin Seeds, Fresh Herbs, Goat's Cheese

CHARRED LITTLE GEM LETTUCE 24
Sun-Blushed Tomatoes, Grilled Crouton, Shaved Parmesan, Mustard & Anchovy Dressing

PALMERA SALAD 26
Hearts of Palm, Radicchio, Crispy Quinoa, Hazelnut, Clementine, Citrus Vinaigrette

SEAFOOD MEDLEY 27
Fried Calamari, Gulf Shrimp, Banana Peppers, Lemon Aioli

PINK SHRIMP COCKTAIL 28
Half Dozen, Spicy Cocktail & Cognac Sauce

CORVINA CRUDO 26
Cucumber, Finger Limes Juniper & Tarragon Vinaigrette

JUMBO LUMP CRAB CAKE 36
Sauce Gribiche & Baby Romaine

CHILLED LOBSTER SALAD 38
Wild Greens, Citrus Oil, Cognac Aioli, Brioche Tuile



THE SEAFOOD PLATTER 115
4pc Gulf Shrimp, 9pc Oysters, 1/4 lb Blue Crab Salad

ENHANCE 25
Half Lobster Tail

Shellfish Dairy Gluten Vegetarian Vegan Nuts

Operations Charges: A taxable 18% Service Charge on parties of 6 or more is added and distributed entirely to service staff performing the service.

If you have any concerns regarding food allergies, please alert your server prior to ordering.*Consuming raw or undercooked meats, poultry, seafood, shellfish, raw oysters, or eggs may increase your risk of foodborne illness. If you have a chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

COASTAL HARVEST

PAN SEARED SNAPPER 57
Cous Cous, Roasted Squash, Corn, Snap Peas, Walnuts, Grilled Lemon Vinaigrette

GULF GROUPER GRATIN 58
Roasted Leeks, Horse Radish Béchamel, Charred Blood Orange Gremolata

SEAFOOD CIOPPINO 64
Local White Fish, Gulf Shrimp, Clams, Mussels, Saffron, Grilled Bread

ROASTED BRANZINO 54
Red Pepper Chimichurri, Crispy Garlic





THE LAND

BRICK ROASTED BELL & EVANS ORGANIC CHICKEN 49
St. Augustine Peppers, Lima Beans, Paprika Butter

HISPI CABBAGE 38
Romanesco Puree, Pickled Radish, Miso Butter



PALMERA SMASH BURGER 32
Angus Beef, American Cheese, Bacon, Caramelized Onions, Palmera Aioli

BRAISED LAMB PAPPARDELLE 58
Rosemary Lamb Jus, Parmesan Cheese



CLASSIC CUTS

Vine Tomatoes, Roasted Garlic

8oz FILET MIGNON 68 **12oz NEW YORK 72** **10oz RIBEYE 82**



SAUCE 4
Bearnaise • Au Poivre • Chimichurri



ACCOMPANIMENTS

YUKON GOLD PURÉE 12
Garlic Confit

FRIED BRUSSEL SPROUTS 14
Parmesan Cream, Bacon

TRUFFLE FRIES 19
Roasted Garlic Aioli

ROASTED JUMBO ASPARAGUS 18

SEASONAL FLORIDA VEGETABLES 14

CRISPY ONION RINGS 14
House-Made Ketchup

Shellfish Dairy Gluten Vegetarian Vegan Nuts

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