# PALMERA

## TO SHARE

**ROSEMARY AND PARMESAN ROLLS 16**
*Tomato Jam, Herb Oil*

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

**SOUTH COAST PINK SHRIMP COCKTAIL 26**
*Half Dozen, Spicy Cocktail & Cognac Sauce*

**CHICKEN WINGS 24**
*House Buffalo Sauce, Celery, Ranch*

**OYSTERS ON ICE**
**HALF DOZEN 27 / DOZEN 48**
*Mignonette*

**OYSTERS ROCKERFELLER 37**
*Smoked Fondue, Watercress Butter*

## FROM OUR LOCAL FARMS

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

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

**HERITAGE TOMATO SALAD 22**
*Farmer Mike's Tomato, Aged Balsamic, Buffalo Mozzarella, Basil, Grilled Bread*

### ENHANCEMENTS

*Grilled Chicken Breast 16 • Seared Shrimp 20 • Grilled Salmon 16 • Avocado 8 • Mozzarella Cheese 12*

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.

# PALMERA

## HANDHELDS

*Served with a choice of French Fries or a Side Salad*

**CHICKEN CLUB SANDWICH 31**
*Grilled Chicken, House-Made Sourdough Caesar Aioli, Parmesan Cheese, Bacon*

**GROUPER SANDWICH 33**
*Blackened Seasoning, Pickled Cabbage, Fennel Remoulade*

**LOBSTER ROLL 38**
*Brioche, Celery, Cognac Aioli*

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

**ROAST VEGETABLE WRAP 27**
*Hummus, Sun-Blushed Tomato Spread, Roasted Red Peppers, Feta Cheese, Avocado, Wild Arugula*

## MAINS

**SQUID INK SHRIMP LINGUINE 44**
*Tomato, Garlic, Basil, Extra Virgin Olive Oil*

**MUSHROOM BOLOGNESE 38**
*Pappardelle, Walnuts, Strophia Farms Mushrooms*

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

**STEAK FRITES 58**
*Skirt Steak, Sauce Au Poivre, Garlic Parmesan Fries*

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

## DESSERTS

**BLACK FOREST 12**
*Dark Chocolate, Sour Cherry Gelato, Cocoa Nib Crunch*

**BURNT KEY LIME PIE 12**
*Candied Cracker, Raspberry Gel*

**HOUSE-MADE ICE CREAM 8/14**
*Selection of Artisan Ice Cream*
*One Scoop / Two Scoops*

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