

IT'S LUNCH TIME...
 UNDER THE PALMS ON BUCCANEER ISLAND
 DAILY 11:30 A.M. – 3:30 P.M.



PALM COURT CHEF DE CUISINE • KAREEM ANGUIN
 PALM COURT MANAGER • ROSA SHLUFMAN

APPETIZERS

CONCH CHOWDER (GF) <i>conch, hearty vegetables, potatoes simmered in tomato broth</i>	CUP 7	BOWL 8
NEW ENGLAND CLAM CHOWDER <i>clams, creamy potatoes, bacon</i>	CUP 7	BOWL 8
STEAMED EDAMAME (GF) (V) <i>sea salt</i>		9
COCONUT ROCK SHRIMP <i>spicy yuzu kosho aioli, toasted coconut flakes, bibb lettuce, mango-chili sauce</i>		19
PALM COURT TUNA NACHOS* <i>sushi grade tuna on wonton chips, avocado, wakame, spicy mayo, sweet soy sauce, cilantro</i>		24
GUACAMOLE & CHARRED TOMATO SALSA (V) <i>corn tortilla chips</i>		13
MARYLAND-STYLE CRAB CAKE <i>mustard mayo, lemon</i>		21
OCEAN REEF CONCH FRITTERS <i>Bahamian pink sauce</i>		16
SHRIMP COCKTAIL <i>tiger shrimp poached in Old Bay, cocktail sauce</i>		(6pc) 22
NAKED CHICKEN WINGS <i>choice of Buffalo, sweet chili or BBQ</i>	(6pc) 14	(12pc) 20
TROPICAL FRUIT PLATE (V) <i>seasonal fruit, banana bread, Skotidakis Greek yogurt</i>		17
MEDITERRANEAN MEZZE (V) <i>hummus, grilled vegetables, marinated olives, grilled pita, falafel</i>		18

SALADS

<i>Islander vinaigrette, ranch, blue cheese, thousand island, honey mustard, red wine vinaigrette, Caesar dressing</i>		
ISLANDER HOUSE OR CAESAR SALAD (GF) (V)	SM 9	LG 12
KEY LARGO CHICKEN SALAD <i>crispy chicken, romaine hearts, cucumber, tomato, roasted pecans, mustard ranch dressing</i>	SM 13	LG 20
CHICKEN COBB SALAD (GF) <i>chicken, romaine hearts, blue cheese crumbles, tomato, applewood-smoked bacon bits, avocado, chopped egg, choice of dressing</i>	SM 14	LG 21
CHINESE CHICKEN SALAD <i>marinated chicken, Asian greens, bell peppers, edamame, wonton strips, sweet chili vinaigrette</i>	SM 13	LG 20
GREEK VILLAGE (GF) (V) <i>tomato, cucumber, green pepper, red onion, feta, Kalamata olives, capers, parsley</i>		16
FATTOUSH SALAD <i>marinated chicken kabob, romaine hearts, cucumber, Roma tomato, green pepper, red onion, toasted pita, sumac, lemon, Greek olive oil</i>		20
BLUE CRAB AND AVOCADO SALAD (GF) <i>lump crab tossed in creamy horseradish dressing, avocado, local tomatoes, artisanal greens, Islander vinaigrette</i>		38

TOPPERS

(in addition to salad prices)

GRILLED MAHI* 22	YELLOWFIN TUNA* 24	GRILLED TIGER SHRIMP 22
GRILLED CHICKEN 8		

BOWLS

TEX-MEX RICE BOWL <i>cilantro-avocado lime mayo, rice, black beans, corn pico de gallo, cotija cheese, avocado, pickled red onion</i>	14
STIR-FRIED UDON NOODLES <i>bean sprouts, carrots, baby bok choy, furikake, yaki udon sauce</i>	14
TUNA POKE BOWL* <i>yellowfin tuna, sticky rice, edamame, avocado, cucumber, wakame, radish, sweet soy</i>	36
SOY-GLAZED SALMON BOWL (GF) <i>stir-fried udon noodles, soy glazed, cucumber, shoga</i>	36

SANDWICHES

MAHI SANDWICH <i>grilled or blackened, lettuce, tomato, onion, tartar sauce, white bun, waffle fries</i>	25
CLASSIC TUNA MELT <i>Ocean Reef tuna salad, tomatoes, American cheese, seeded rye bread, waffle fries</i>	15
CUBAN SANDWICH <i>roasted pork, ham, Swiss cheese, pickles, mustard</i>	21
PALM COURT SIGNATURE KOBE BURGER* <i>8 oz. Kobe beef patty, heirloom tomatoes, artisan lettuce, four-year aged cheddar, grilled Vidalia onions, Louis sauce, poppy seed bun, waffle fries</i>	24

Gluten-free bread available upon request

ENTRÉES

TODAY'S CATCH* <i>grilled or blackened</i>	36
SHRIMP CREOLE "ENCHILADO DE CAMARONES" <i>tostones, white rice, Creole sauce, avocado</i>	28
GRILLED CHURRASCO <i>yuca fries, plantains, black beans, white rice, chimichurri</i>	32
LOBSTER QUESADILLA <i>mango salsa, flour tortilla, guacamole, pico de gallo, sour cream</i>	24
CHICKEN FINGER PLATTER <i>BBQ dipping sauce, waffle fries</i>	(6 PC) 17
PALM COURT TACOS (corn tortillas available upon request) <i>two soft flour tortillas, taco slaw, pico de gallo, avocado, cilantro, chipotle crema, waffle fries</i>	
GRILLED, BLACKENED OR BAJA-STYLE MAHI 22 • SEARED OR BLACKENED TUNA* 25 • GRILLED OR BLACKENED CHICKEN 18	

KIDS'

FRESH FRUIT CUP	8
CARROT & CELERY STICKS <i>ranch</i>	6
CRISPY CHICKEN TENDERS <i>BBQ sauce, waffle fries</i>	10
PENNE PASTA <i>choice of cheese sauce or marinara</i>	7
ADD CHICKEN	5
ADD SHRIMP	12
HOT DOG & FRIES <i>grilled all-beef dog, waffle fries</i>	10
PEANUT BUTTER & JELLY SANDWICH <i>peanut butter, grape jelly, waffle fries</i>	8
GRILLED CHEESE SANDWICH <i>waffle fries</i>	8

DESSERT

KEY LIME PIE	9
ORC SIGNATURE RUM CAKE	14
DECADENT FUDGE BROWNIE	14
TRES LECHES	10

SIDES

SWEET POTATO FRIES	7
SEA SALT SHOESTRING FRIES	7
FRESH TROPICAL FRUIT CUP	8
ISLANDER COLESLAW	5
YUCA FRIES	6
PLANTAINS	6
TOSTONES	6

SHAKES SMALL 5 • LARGE 6

CLASSIC SHAKES <i>vanilla, chocolate, strawberry, banana or raspberry</i>	
COOL MOCHA <i>ice cream, chocolate, shot of espresso</i>	
PEANUT BUTTER MELTDOWN <i>peanut butter blended into a chocolate shake</i>	
BANANA SPLIT <i>vanilla, banana & strawberry</i>	
COCONUT MOCHA <i>a tropical twist of coconut added to the cool mocha</i>	
SMASHED BROWNIE <i>homemade chocolate brownie blended into a vanilla milkshake</i>	

(VG) = Vegan (V) = Vegetarian (GF) = Gluten-free
Prepared in our kitchen that commonly handles wheat product and other grains.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.