

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 <sup>(GF)</sup> <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 <sup>(GF)</sup> <sup>(V)</sup> <i>sea salt</i>		9
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 <sup>(V)</sup> <i>corn tortilla chips</i>		13
CRISPY CALAMARI <i>pickled shishito peppers, yuzu aioli, lime chili sauce</i>		21
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 <sup>(V)</sup> <i>seasonal fruit, banana bread, Skotidakis Greek yogurt</i>		17
MEDITERRANEAN MEZZE <sup>(V)</sup> <i>hummus, grilled vegetables, marinated olives, grilled pita, falafel</i>		18
CHILLED SEAFOOD PLATTER <i>Maine lobster, stone crab, shrimp, oysters, mignonette, mustard mayo</i>		MP

**SALADS**

<i>Islander vinaigrette, ranch, blue cheese, thousand island, honey mustard, red wine vinaigrette, Caesar dressing</i>		
ISLANDER HOUSE OR CAESAR SALAD <sup>(GF)</sup> <sup>(V)</sup>	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 <sup>(GF)</sup> <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 <sup>(GF)</sup> <sup>(V)</sup> <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 <sup>(GF)</sup> <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 15		

## 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
GOCHUJANG SALMON BOWL <i>black rice, cucumber, mango Thai sauce</i>	34
TUNA POKE BOWL* <i>yellowfin tuna, sticky rice, edamame, avocado, cucumber, wakame, radish, sweet soy</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
STEAK FRITES <i>10 oz skirt steak, french fries, chimichurri</i>	44
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 <i>(corn tortillas available upon request)</i> <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

FLAN <i>fresh berries</i>	8
KEY LIME PIE	9
ORC SIGNATURE RUM CAKE	14
DECADENT FUDGE BROWNIE	14

## SIDES

SWEET POTATO FRIES	7
SEA SALT SHOESTRING FRIES	7
FRESH TROPICAL FRUIT CUP	8
ISLANDER COLESLAW	5
GRILLED BROCCOLINI <i>sesame seeds, ginger-scallion vinaigrette</i>	10

## 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 &amp; 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.