

3palms GRILLE

Appetizers

Artisan Cheese Plate ... 15

aged English cheddar, blue cheese, Manchego & truffled gouda, candied pecans, local honey, crostini (no substitutions)

Ahi Tuna Tartare* ... 15

mango salsa, citrus ponzu, soy caramel, ginger aioli, crispy wontons

Crispy Korean Broccoli ... 10

fried broccoli, roasted cauliflower, pickled Asian vegetables, Korean BBQ vinaigrette, sesame seeds

Shrimp Louie Stack ... 13

citrus poached Mayport shrimp, roasted tomato aioli, avocado, hard boiled egg, heirloom tomato, bacon jam, romaine, basil oil

Lump Crab Cake ... 14

5 oz Maryland style crab cake made with lump crab, tropical salsa, romaine chiffonade with citrus poppy vin

Burrata Cheese ... 11

2 oz burrata, heirloom tomato, basil vinaigrette, soppressata, baby arugula, sea salt, aged balsamic drizzle, grilled ciabatta

Lamb Lollipops ... 16

(4) celery spice crusted lamb lollipops, carrot puree charred Vidalia soubise, pinot noir-raspberry demi

Truffle Parmesan Frites with black garlic aioli ... 6

Salads and Soups

Warm Spinach & Bacon ... 11

baby spinach, Nueske's bacon, walnuts, caramelized onion vinaigrette, topped with melted gruyere and sieved egg

Chopped Kale Salad ... 10

Tuscan & green kales, Napa & red cabbages, shredded carrot, dried blueberries, craisins, sunflower seeds, scallions, parmesan, miso-herb vinaigrette, crushed peanuts, crispy wontons

Roasted Beet & Goat Cheese ... 10

with red & gold beets, crumbled goat cheese, candied pistachios, orange supremes, bibb lettuce, citrus poppy vinaigrette

Classic Wedge ... 9

grape tomato, vanilla pickled red onion, Nueske's bacon, blue cheese crumbles, blue cheese dressing, iceberg wedge

Caesar ... 9

grape tomato, herbed garlic loaf croutons, parmesan tuile, baby romaine, Caesar Dressing

Broccoli Cheese Soup ... 7

parmesan tuile & fine herbs garnish

Soup du Jour ... market price

Main Plates

Local Flounder roasted corn-heirloom tomato succotash, tri color fingerling potato, baby spinach, sweet corn consommé, Vidalia marmalade ... 27

Blackened Mayport Shrimp & Grits (8) shrimp, creamy smoked cheddar grits, fried spinach, Creole tomato sauce, Nola Chow Chow ... 23

Diver Scallops U10 scallops, wild mushroom - thyme risotto, butternut squash puree, charred tomato beurre blanc, organic pea shoots ... 26

Broiled Salmon ponzu marinated salmon, fresh Udon noodles in gochujang peanut sauce, fried baby bok choy, pickled veg, scallions ... 24

NY Strip 12 oz hand cut steak, Maine lobster twice baked potato, grilled asparagus, black truffle compound butter ... 29

Grilled Bistro Meatloaf made with house ground steak, whipped Gold potatoes, broccolini, brown mushroom gravy, crispy onion strings ... 21

Chicken Marsala & Gnocchi pan seared airline chicken breast, grilled broccolini, roasted crimini mushroom marsala sauce ... 22

Lamb Rack celery spice crusted lamb, heirloom carrot, roasted fingerling, charred Vidalia soubise, pinot noir-raspberry demi ... 23 half/33 whole

Add a protein to your Salad, or Vegetable Plate Selection:

*Seared Local Fresh Catch ... 10**

Sautéed Mayport Shrimp ... 8

*Pan Roasted Faroe Island Salmon ... 8**

Grilled Chicken Breast ... 7

*Grilled 8oz Hanger Steak ... 10**

Desserts

Warm Flourless Dark Chocolate Cake milk chocolate rice crisp, vanilla ice cream ... 7

Low Country Banana Pudding "deconstructed style", brûléed banana, candied pecans, vanilla custard square, crumbled Nilla wafer ... 7

Key Lime Bar key lime curd, graham cracker crust, coconut anglaise, candied lime tuile, vanilla whipped cream, ... 7

Vanilla Crème Brûlée Madagascar vanilla beans, fresh berries ... 7

Chocolate or Vanilla Ice Cream ... 5

Raspberry Sorbet ... 5

*A 20% gratuity is recommended and appreciated on all parties of 10 or more.
A \$5 split plate charge applies on all Main Plates. The Whole Lamb Rack is not eligible for splitting.*