

3palms GRILLE

Appetizers

Avocado Cheese Toast ... 11

avocado-cilantro lime spread, burrata-ricotta cheese, heirloom tomatoes, marinated red onions, lemon zest on grilled bread

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

Burrata Cheese ... 11

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

Lump Crab Cake ... 14

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

Lamb Lollipops ... 18

(4) sous vide & grilled lamb lollipops, micro pea shoot salad with white balsamic vinaigrette, caramelized onion demi

Artisan Cheese Plate ... 15

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

Truffle Parmesan Frites with black garlic aioli ... 6

Salads and Soups

Warm Spinach & Bacon ... 12

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

Chopped Kale Salad ... 12

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

Roasted Beet & Goat Cheese ... 12

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

Classic Wedge ... 10

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

Caesar ... 10

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

Minorcan Seafood Chowder ... 7

fine herbs garnish

Soup du Jour ... market price

Main Plates

Local Snapper parsley butter Parisienne potatoes, sautéed asparagus, yellow tomato coulis, carrot-fennel-bell pepper relish with orange blossom honey vinaigrette, parsley oil ... 27

Atlantic Salmon honey mustard-rosemary-orange glaze, baby spinach, piquillo pepper whipped potatoes, blistered tomatoes, baby carrots, ... 25

Grilled Shrimp & Crawfish Étouffée lightly blackened Mayport shrimp, seasoned jasmine rice, crawfish étouffée sauce, Nola chow chow, grilled Artisan bread ... 24

Diver Scallops U10 scallops, wild mushroom - thyme risotto, English pea puree, charred tomato beurre blanc, organic pea shoots ... 27

Southwest Steak & Lobster chimichurri marinated, sous vide & grilled hanger steak, lobster & cream cheese stuffed tempura fried chili relleno, heirloom tomato & pickled red onion micro salad, avocado cream, peppadew relish ... 29

Lamb Rack celery spice crusted & grilled lamb, warm Israeli couscous salad with grape tomato, English cucumber, red onion, kalamata olive, lemon zest & feta - oregano vinaigrette, baby arugula, caramelized onion demi ... 25 (half rack)

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

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

Vegetable Plate Chef's selection of grilled & sautéed vegetables, wilted baby spinach, tomato-mustard seed jam, aged balsamic drizzle ... 15

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

*Seared Local Fresh Catch ... 11**

Sautéed Mayport Shrimp ... 8

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

Grilled Chicken Breast ... 7

*Grilled Hanger Steak ... 12**

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.