

3palms GRILLE

Appetizers

Fried Green Tomato Napoleon ... 12

crispy panko crusted green tomatoes, house made pimento cheese, baby arugula, white BBQ sauce, tomato mustard seed jam

Pickled Shrimp* ... 13

Our Award winning dish! Honeydew gazpacho, green tomato & vegetable chow chow, crispy pancetta

Asian Beef... 12

ginger-sesame marinated & seared hanger steak, gochujang BBQ, Japanese sticky rice, wakame salad, sesame seeds, scallion, sriracha

Avocado Cheese Toast ... 11

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

Artisan Cheese Plate ... 15

English cheddar, double crème Brie, Manchego and Truffled Gouda, candied pecans, grapes, crackers (no substitutions)

Truffle Parmesan Frites with black garlic aioli ... 6

Salads and Soups

Classic Wedge ... 12

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

Watermelon Salad... 12

compressed watermelon, fresh mozzarella, heirloom tomato, arugula, spiced pecans, vanilla basil vinaigrette, balsamic drizzle, pink sea salt

Southwestern Salad ... 12

avocado, tomato, sweet corn, red onion, black beans, Monterey Jack, artisan lettuce, cilantro - lime - sour cream dressing, crispy tortilla strips

Roasted Beet & Goat Cheese ... 12

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

Caesar Salad ... 12

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

Minorcan Seafood Chowder ... 7

garnished with fresh herbs

Soup du Jour ... 7

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

Local Black Grouper... 11

Sautéed Shrimp ... 8

*Pan Roasted Salmon ... 8**

Grilled Chicken Tenders ... 7

*Grilled Hanger Steak ... 12**

Entrees

Local Black Grouper parsley butter Parisienne potatoes, sautéed green beans, yellow tomato coulis, carrot-fennel-bell pepper relish with orange blossom honey vinaigrette, parsley oil ... 29

Diver Scallops tri-color fingerling-red bell pepper-onion hash, cilantro scented yellow corn puree, tomato-mustard seed jam, smoked paprika oil ... 28

Ahi Tuna BBQ spice crusted & grilled tuna, boiled peanut hummus, beet, fennel, arugula & orange supreme salad, black garlic vinaigrette ... 27

Broiled Salmon* ponzu marinated salmon, Udon noodles in gochujang peanut sauce, grilled baby bok choy, pickled veg, scallions & lime ... 24

Southern Fried Chicken fried chicken leg and thigh, sautéed green beans, fingerling, bacon & summer vegetable hash, White BBQ sauce ... 20

Grilled Hanger Steak* blistered tomato whipped potatoes, roasted pepper relish, tempura fried cauilini, marinated tomato salad... 27

Summer Vegetable Succotash corn, grape tomato, edamame, carrot, baby arugula, white wine butter reduction, roasted tomato coulis ... 15

Desserts

Chocolate Amaretti Pie chocolate Amaretti ganache, graham cracker & almond crust, raspberry coulis, whipped cream, toasted almonds ... 7

Classic Peach Cobbler sautéed Georgia peaches in brown sugar & butter, cinnamon drop dough, vanilla ice cream ... 7

Strawberry Shortcake framboise macerated strawberries, buttermilk shortcake, white chocolate powder, strawberry mousse ... 7

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

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELLFISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.