

STARTERS

- Gf V HUMMUS** 12
roasted red bell pepper vegan hummus, crispy taro chips
- VEGETABLE TEMPURA** 9
sweet potato, white cauliflower, green beans, asparagus, sweet sour sauce
- V AVOCADO VEGETABLE BOWL** 15
jasmine rice, scallions, mango, radish, edamame, sweet & sour sauce, crispy wontons, candied peanuts, furikake, sesame oil
- BONELESS KALBI RIBS*** 18
grilled beef, vegetable stir fry, korean barbeque glaze
- HAWAIIAN BIG EYE TUNA TATAKI SASHIMI*** 20
sesame crusted, ponzu soy, sesame oil
- CALIFORNIA CALAMARI** 13
fritto misto, carrots, jalapeño, spiced pepper aioli
- Gf GRILLED HAWAIIAN OCTOPUS** 20
mint chimichurri, pickled peppers, micro cilantro
- STEAK FRIED RICE*** 22
peppered bistro steak, hawaiian teriyaki glaze, peppers, scallions, vegetable fried rice
- COCONUT TIGER PRAWNS** 18
toasted coconut, sweet firecracker sauce
- Gf GRILLED TIGER PRAWNS** 18
sweet tangy chutney, tropical fruit salsa, micro cilantro
- Gf PAN SEARED BUTTERED SCALLOPS** 18
lemon ginger beurre blanc, tropical fruit salad, basil oil

SOUP & SALADS

...add chicken, beef, prawns or ahi 10

- LOBSTER BISQUE** 9/13
lobster, seasoned croutons
- Gf V SPRING GREENS SALAD** 10
granny smith apple, roasted seasoned beets, goat cheese, toasted hazelnuts, cherry tomatoes
• red wine vinaigrette
- V THE WILD ARUGULA** 10
sugared almonds, radish, strawberry, cucumber, feta
• citrus honey vinaigrette
- Gf V THE WEDGE SALAD** 13
shaved onions, bacon, baby heirloom tomatoes, blue cheese crumbles
• chipotle blue cheese dressing

OYSTER SELECTION

by the ½ dozen or full dozen

- Gf ROYAL MIYAGI OR SHIGOKU*** 21 / 38
cocktail sauce, mignonette

CHEF SPECIAL

- V CHILEAN SEA BASS** 44
sautéed carrots, maui onions, snow peas, cremini mushrooms, lipstick peppers, peppered miso ginger broth, udon noodles
- GRILLED WHOLE BRANZINO** 39
lemon, herbs, roasted potatoes, parmesan vegetable orzo
- 7OZ AUSTRALIAN LOBSTER TAIL** 48
lobster risotto with a lobster cream sauce
- 14 OZ C.A.B RIB EYE*** 46
baby rainbow carrots, herb roasted potatoes, red wine demi glaze



THE PALMS
A PACIFIC RIM RESTAURANT

 @thepalms95030

- Gf GLUTEN FRIENDLY**
•• CAN BE MODIFIED AS GLUTEN FRIENDLY
V CAN BE MODIFIED AS VEGAN FRIENDLY

Executive Chef Andres Chevez

please inform your server of any allergies

*contains (or may contain) raw/undercooked ingredients 20% gratuity will be applied to parties of 6 or more

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

FROM THE SEA

- BIG EYE AHI TUNA OR SALMON POKE BOWL*** 20
avocado, mango, jasmine rice, scallions, radish, edamame, sweet & sour sauce, crispy wontons, candied peanuts, furikake, sesame oil
- THE PALMS FISH TACOS** 19
three corn tacos, crispy white fish, sweet house slaw, sesame seeds
- HAWAIIAN BIG EYE TUNA TATAKI SASHIMI*** 31
sesame crusted, avocado, jalapeño, tropical fruit salsa, radish, yuzu aioli, pickled fresno peppers, cilantro, white rice
- SEARED ALASKAN SEA SCALLOPS** 38
wild mushroom risotto, ginger citrus beurre blanc, crispy leeks
- V SAUTÉED TIGER PRAWNS** 29
thai pepper vegetable stir fry, mongolian glaze, jasmine rice
- MACADAMIA NUT MAHI MAHI** 38
wasabi mashed potatoes, braised bok choy, tropical fruit salsa, ginger lemon beurre blanc, micro cilantro
- Gf BLACKENED PACIFIC KING SALMON*** 35
chilled organic quinoa salad, cilantro, corn, mango, grilled asparagus
- Gf STUFFED KING SALMON** 39
crab, shrimp, brie stuffing, butter mashed potatoes, grilled asparagus
- SEAFOOD LINGUINE** 24
white fish, scallops, tiger prawns, tomato cream sauce

FROM THE LAND

...add prawns 10 ...add scallops 20

- KALUA PULLED PORK SANDWICH** 18
toasted ciabatta, pepper jack cheese, sweet slaw, barbeque sauce, shoestring fries
- THE PALM BURGER*** 20
½ lb certified angus beef, bacon, fried egg, caramelized onions, green leaf lettuce, pepper jack cheese, chipotle mayo, brioche bun, shoestring fries
- THE PALMS BISTRO STEAK** 33
butter mashed potatoes, chipotle-glazed baby rainbow carrots, red wine demi glaze
- 7 OZ C.A.B. FILET MIGNON*** 46
chipotle-glazed baby rainbow carrots, herb roasted potatoes
- 7 OZ GRASS-FED FILET MIGNON*** 48
certified organic filet mignon, butter mashed potatoes, spinach mushroom sauté
- KOREAN BARBEQUED KALBI RIBS*** 31
grilled beef, jasmine rice, vegetable stir fry
- GRILLED HULI HULI CHICKEN** 28
boneless thigh with hawaiian bbq glaze, brown rice, sesame slaw