



# THE PALMS

A PACIFIC RIM RESTAURANT

## OYSTER SELECTION

by the 1/2 dozen or full dozen

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

## STARTERS

-- **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 •

**BONELESS KALBI RIBS\*** 18

grilled beef, vegetable stir fry, korean barbeque glaze

-- **HAWAIIAN BIG EYE TUNA TATAKI\*** 20

sesame crusted, ponzu soy, sesame oil

**CALIFORNIA CALAMARI** 13

fritto misto, carrots, jalapeño

• cilantro jalapeño aioli •

**Gf** **GRILLED HAWAIIAN OCTOPUS** 20

mint chimichurri, pickled peppers, micro cilantro

**FRIED RICE\*** 22

hawaiian teriyaki glaze, peppers, scallions, vegetable fried rice

• steak, chicken, prawns, or vegetable •

**COCONUT PACIFIC PRAWNS** 18

toasted coconut

• sweet firecracker sauce •

**Gf** **GRILLED PACIFIC PRAWNS** 18

sweet tangy chutney, tropical fruit salsa, micro cilantro

**Gf** **SEARED ALASKAN SEA 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 •

**Gf V** **THE WILD ARUGULA** 10

sugared almonds, radish, strawberry, cucumber, feta

• citrus honey vinaigrette •

**Gf V** **THE WEDGE SALAD** 13

bacon, diced onions, mixed cherry tomatoes, blue cheese crumbles

• chipotle blue cheese dressing •

## POKE

-- **HAWAIIAN BIG EYE AHI TUNA\*** 20

jasmine rice, avocado, mango, radish, edamame, sweet & sour sauce, crispy wontons, candied peanuts, furikake, sesame oil, ginger

-- **PACIFIC SALMON POKE BOWL\*** 20

jasmine rice, avocado, mango, radish, edamame, sweet & sour sauce, crispy wontons, candied peanuts, furikake, sesame oil, ginger

**Gf** gluten friendly

-- can be modified as gluten friendly

**V** can be modified as vegan friendly

\*contains (or may contain) raw/undercooked ingredients

please inform your server of any allergies 20% gratuity will be applied to parties of 6 or more

gluten friendly items may contain traces of wheat as all items are produced on equipment that are exposed to wheat

\*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

-- **HAWAIIAN BIG EYE TUNA TATAKI\*** 31

sesame crusted, avocado, jalapeño, tropical fruit salsa, radish, yuzu aioli, lipstick peppers, cilantro, white rice

-- **THE PALMS FISH TACOS** 19

three corn tacos, crispy white fish, creamy sriracha slaw, sesame seeds

**V** **SAUTÉED PACIFIC 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

**HERB CRUSTED ALASKAN HALIBUT\*** 35

herb panko bread crumbs, roasted vegetable medley, ginger citrus beurre blanc

-- **GRILLED WHOLE BRANZINO\*** 39

lemon & herb stuffed, herb chimichurri, roasted potatoes, parmesan vegetable orzo

**Gf** **STUFFED KING SALMON\*** 39

crab, shrimp, brie stuffing, butter mashed potatoes, grilled asparagus

**V** **CHILEAN SEA BASS\*** 44

sautéed carrots, maui onions, snow peas, cremini mushrooms, lipstick peppers, peppered miso ginger broth, udon noodles

-- **SEARED ALASKAN SEA SCALLOPS\*** 38

wild mushroom risotto, ginger citrus beurre blanc, crispy leeks

-- **SEAFOOD LINGUINE\*** 24

white fish, scallops, pacific prawns, tomato cream sauce

**7OZ AUSTRALIAN LOBSTER TAIL** 48

lobster risotto, lobster 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

1/2 lb certified angus beef, pepper jack cheese, bacon, fried egg, caramelized onions, beefsteak tomato, green leaf lettuce, chipotle mayo, brioche bun, shoestring fries

-- **THE PALMS BISTRO STEAK** 33

butter mashed potatoes, chipotle-glazed baby rainbow carrots, red wine demi glaze

-- **FILET MIGNON\*** 46

7oz certified angus beef filet mignon, chipotle-glazed baby rainbow carrots, herb roasted potatoes

-- **GRASS-FED FILET MIGNON\*** 48

7oz certified organic filet mignon, butter mashed potatoes, spinach mushroom sauté

-- **14 OZ C.A.B RIB EYE\*** 46

baby rainbow carrots, herb roasted potatoes, red wine demi glaze

**KOREAN BARBEQUED KALBI RIBS\*** 31

grilled beef, jasmine rice, vegetable stir fry

**GRILLED HULI HULI CHICKEN** 28

grilled chicken breast, hawaiian bbq glaze, jasmine rice, sesame slaw

## FROM THE GARDEN

**V** **AVOCADO VEGETABLE BOWL** 15

jasmine rice, avocado, mango, scallions, radish, edamame, sweet & sour sauce, crispy wontons, candied peanuts, furikake, sesame oil, ginger

**V** **TOFU STIR FRY** 20

thai pepper vegetable stir fry, mongolian glaze, jasmine rice

• vegan and vegetarian •

**V** **TOFU UDON NOODLE SAUTÉ** 24

sautéed carrots, maui onions, snow peas, cremini mushrooms, lipstick peppers, peppered miso ginger broth, udon noodles

• vegan and vegetarian •