

Palm Pavilion®

Appetizers

- Florida Shrimp & Crab Chowder** \$5.50
Rich and creamy, house-made chowder with shrimp, crab, potatoes, corn, bacon and red peppers. Served with salty crackers.
- * **Chips & Salsa** \$6.00
A basket of warm tortilla chips with our house-made tomato salsa.
- * **The Palm Nachos** \$8.50
Corn tortillas, vegetarian refried beans, cheddar Jack cheese, fresh jalapeños, sour cream, salsa and cilantro.
Add chicken. \$3.00 Add shrimp. \$4.25 Add shredded beef. \$4.75
- Nachos Beach Style** \$9.75
Corn tortilla chips piled high, black beans and sweet corn salsa, fresh jalapeños, lemon crema, melted cheese sauce, fresh cilantro and sour cream.
Add chicken. \$3.00 Add shrimp. \$4.25 Add shredded beef. \$4.75
- Queso Fundido** \$8.50
Creamy queso fresco with spicy chorizo and a basket of chips to dip.
- Chips & Guacamole** \$9.00
Smashed avocado, cilantro, fresh lime juice and green onions with warm tortilla chips. Add shrimp \$4.00
- Artichoke & Spinach Dip with Bread Bowl** \$9.75
Creamy zesty Parmesan cheese, sour cream, baby artichokes, spinach and chunks of bread to dip.
- Grouper Cheeks** \$10.50
Served crispy with lemon wedge and house-made tartar.
- Gator Bites** \$11.50
Dusted and seasoned, fried to perfection and served with spicy Thousand Island dressing.
- Coconut Shrimp** \$11.00
Jumbo Gulf shrimp covered in coconut and fried. Served with chili orange marmalade.
- Peel & Eat** \$11.00
1/2-lb. of large Gulf shrimp with tangy cocktail sauce and lemon wedge.
- Smoked Seafood Spread** \$10.50
Smoked mahi-mahi, red peppers, celery, mayonnaise and soy sauce. Served with cucumbers, carrot sticks and crackers.
- Wasabi Scallops** \$13.00
Four giant New England scallops seared and served with seaweed salad, pickled ginger and zesty wasabi sauce.
- A Dozen Killer Chicken Wings** \$12.50
Served medium, hot, honey BBQ or teriyaki with Ranch or bleu cheese dressing and celery sticks.
- Grilled Chicken Pinchos** \$7.50
Marinated and grilled chicken skewers with Green Goddess sauce.
- Mozzarella Cheese Sticks** \$7.50
Crunchy and creamy mozzarella cheese fried golden and served with warm marinara sauce.

Salads

- Garden Salad** \$5.00
Wild and tame greens, tomatoes, cucumbers and red onions.
A choice of dressings: balsamic vinaigrette, Ranch, honey mustard or bleu cheese.
- Caesar Salad** \$7.50
Crisp romaine lettuce, garlic croutons, shaved red onion, Parmesan cheese and creamy Caesar dressing.
- Wild Mushroom & Bacon Spinach Salad** \$12.50
Applewood smoked bacon, baby spinach, roasted wild mushrooms, bleu cheese, tomatoes and balsamic vinaigrette.
- The Sunset Salad** \$12.00
Wild and tame greens, goat cheese, caramelized onions, shredded carrots, red peppers, walnuts, strawberries and raspberry vinaigrette.
- Teriyaki-Glazed Asian Chicken Salad** \$13.50
Teriyaki chicken with broccoli slaw, peanuts, romaine lettuce, cucumbers, ginger and spicy peanut sauce.
- Southwestern Salad** \$13.50
Smoked turkey, avocado, black bean and corn salsa, cherry tomatoes, romaine lettuce and chili lime vinaigrette.
Add chicken. \$5.00 Add shrimp. \$6.50 Add salmon. \$7.25
Add skirt steak. \$7.50 Add grouper. Market price

Burgers, Handhelds & Wraps

All items in this section come with French fries or coleslaw.

- * **The Famous Palm Burger** \$9.50
The "Best Burger on the Beach." Our private blend of Angus beef is served on a toasted brioche bun with lettuce, tomato, red onion and pickle spear.
Add choice of cheese: American, Swiss, cheddar or provolone \$1.00
Add applewood smoked bacon \$1.00
- The Beach Burger** \$11.00
Our private blend of Angus beef, wild and tame mushrooms, grilled red onions and zesty provolone cheese. Served on a toasted brioche bun with lettuce, tomato, red onion and pickle.
- The South of the Border** \$8.50
A black bean burger, grilled and topped with pepper Jack cheese, salsa roja and shredded tortillas. Served with lettuce, tomato, red onion and pickle spear.
- Burger Sliders** \$8.25
Two mini-beef burgers with American cheese and pickle.
- Philly Cheesesteak** \$9.00
Grilled sirloin steak with peppers, onions and cheese sauce on a toasted hoagie roll.
With chicken. \$8.50
- * **El Cubano "Tampa Style"** \$10.00
Shredded pork shoulder, spicy ham, salami, Swiss cheese, pickles and mustard on Cuban bread.
- Black Forest Ham & Asiago Cheese** \$12.00
Served on pumpernickel bread with cucumbers, tomato, red onion and our special horseradish mayonnaise.
- Pastrami Turkey Breast, Bacon & Pepper Jack Cheese** \$11.50
Served on rye bread with lettuce, tomato, red onion and chipotle mayonnaise.
- Lemon Pepper Chicken Breast** \$11.00
Thinly sliced chicken breast, basil goat cheese spread, lettuce, tomato and red onion on organic country white.
- Key West Chicken Burrito** \$11.00
Marinated chicken chargrilled and served with smashed avocado, applewood smoked bacon, yellow rice, black beans, pico de gallo and shredded lettuce.
- Parmesan Crusted Chicken Sandwich** \$10.00
Herb and Parmesan cheese-crusted chicken breast cooked to a golden brown, with melted mozzarella cheese and marinara. Served on a toasted hoagie roll.
- Grilled Chicken Caesar Wrap** \$10.00
Marinated and grilled chicken, romaine lettuce, Parmesan cheese, red onion and Caesar dressing.
- Buffalo Chicken Wrap** \$10.50
Grilled chicken tossed with tangy Buffalo sauce with celery, lettuce, onion, bleu cheese crumbles and creamy bleu cheese dressing.
- * **The Palm Grouper Sandwich** Market Price
Fresh Gulf-caught grouper lightly breaded and fried. Served on a toasted brioche bun with lettuce, tomato, red onion, lemon wedges and remoulade sauce.
- The Beach Grouper Sandwich** Market Price
Grilled fresh Gulf-caught grouper, smashed avocado, sprouts and sriracha mayonnaise on a toasted brioche bun.
- The Blackened Florida Fish Wrap** Market Price
Grilled and blackened Florida catch, shredded lettuce, tomato, red onion, whole wheat wrap and lemon caper mayonnaise.
- The Palm Shrimp Burger** \$11.25
Whole shrimp, seasoned and grilled. Served with lettuce, tomato and red onion on a toasted brioche bun with cilantro mayonnaise.
- The Garden Wrap** \$9.00
Grilled mushrooms, edamame hummus, red onions, sprouts, wild and tame greens, roasted red peppers on a whole wheat wrap.

Big Baskets

Baskets are served with French fries and coleslaw.

- Battered Fried Shrimp** \$15.50
Jumbo Gulf shrimp served with lemon wedges and cocktail sauce.
- Grouper Cheeks** \$16.50
Grouper cheeks battered and fried with tartar sauce.
- Crispy Fried Chicken** \$14.50
A chicken breast, drumstick, wing and thigh.
- Corn Dog** \$10.50
Jumbo corn dog and honey mustard.
- Fried Clams** \$12.50
Succulent fried clams and tartar sauce.

The Taquaria

Tacos are served one per order.

-  **The Palm Fish Taco** \$5.50
Grilled and blackened fresh Florida Gulf grouper with lemon crema cabbage slaw, pico de gallo and cilantro on a soft white corn tortilla.
- Marinated Chicken Taco** \$4.25
Spicy marinated chicken, lemon crema cabbage slaw, pico de gallo, shredded Jack cheese and cilantro on a soft white corn tortilla.
- The Black & Bleu Taco** \$5.50
Marinated and grilled skirt steak, lemon crema cabbage slaw, pico de gallo, bleu cheese, avocado and cilantro on a soft white corn tortilla.
- BBQ Pork-Burnt Ends Taco** \$5.25
Smoked pork-burnt ends with BBQ sauce, lemon crema cabbage slaw, cheddar Jack cheese, avocado, red onion, cilantro and sour cream on a soft white corn tortilla.
- Gulf Shrimp Taco** \$7.00
Jumbo Gulf shrimp, lemon crema cabbage slaw, tomatillo salsa, avocado and cilantro on a soft white corn tortilla.
- Lobster Taco** \$12.50
Maine lobster, lemon crema cabbage slaw, pico de gallo and cilantro on a soft white corn tortilla.


Seafood Dinners

-  **Palm Grouper** Market Price
Grilled fresh Florida-Gulf grouper served with roasted red skin potatoes, green beans and tomato salsa.
- Traditional Fish & Chips** \$16.50
Battered and fried cod with French fries, coleslaw, tartar sauce and malt vinegar.
- Potato-Crusted Mahi-Mahi** \$17.50
Gulf-caught mahi-mahi served with black beans and yellow rice and chimichurri sauce.
- Tropical Salmon** \$19.50
Balsamic and ginger-glazed Atlantic salmon with roasted red skin potatoes, green beans and citrus spinach slaw.
- Coconut Shrimp** \$18.00
Jumbo Gulf shrimp covered in toasted coconut with jasmine rice, green beans and orange coconut curry sauce.
-  **Hurricane Shrimp** \$18.00
A skewer of spicy Gulf shrimp with black beans and yellow rice, avocado and spicy tomato coulis.
- Grilled Sea Scallops** \$24.00
Jumbo sea scallops, jasmine rice, green beans and lemon cilantro hollandaise sauce.
- Snow Crab** \$27.00
1-1/2-lbs. of crab legs served hot with lemon wedges, drawn butter, French fries and coleslaw.

Farm Dinners

-  **St. Louis BBQ Smoked Ribs** \$26.00
A rack of applewood smoked BBQ ribs served with French fries, coleslaw, corn on the cob and a slice of watermelon.
- Half a slab** \$17.50
- Honey BBQ Chicken** \$16.00
Grilled BBQ chicken breast, lemon pepper potato salad, coleslaw and sweet corn casserole.
- Grilled Marinated Skirt Steak** \$17.00
Served with black beans and rice, pico de gallo, shredded tortilla chips and chimichurri sauce.
- Cast Iron Skillet Roasted Angus Beef Tenderloin** \$32.50
8-oz. Angus beef tenderloin with roasted red skin potatoes, green beans and beef demi-glaze.

Add one pound of snow crab to any dinner \$15.00
Add jumbo shrimp to any dinner \$10.00

 = Palm Pavilion Beachside Grill & Bar house favorites

Consumer Information: There is a risk associated with consuming raw animal protein. If you have a chronic illness of the liver, stomach, blood, or immune disorder, you are at a greater risk of serious illness from raw foods. If unsure of your risk, consult a physician.

Dog Town FLA

- The "Big City Red" Dog** \$7.50
A 1/4-lb. all-beef Chicago hot dog. Served with chopped red onions and relish on a toasted frankfurter bun.
- The Buffalo Dog** \$9.00
A 1/4-lb. all-beef hot dog served with spicy Buffalo sauce, bleu cheese, celery and red onions on a toasted frankfurter bun.
- The Bacon Cheese Dog** \$9.50
A 1/4-lb. all-beef hot dog served with crumbled applewood smoked bacon, melted cheddar Jack and spicy tomato chutney on a toasted frankfurter bun.
- The Nori Dog** \$11.00
A 1/4-lb. all-beef hot dog served with seaweed salad, pineapple, ginger and wasabi mayonnaise.
- The BBQ Dog** \$11.00
A 1/4-lb. all-beef hot dog served with crispy onion straws, our house-made tangy BBQ sauce, pork-burnt ends and pickle chips.


Extras

- French Fries \$5.00
- OMG!!!! Fries with cheese sauce \$6.00
- Add bacon \$1.00
- OMG & More!!!! Fries with melted bleu cheese sauce and bacon \$8.50
- Tater Tots \$4.50
- Coleslaw \$3.50
- Black Beans & Rice \$4.00
- Tortilla Chips \$3.00
- Green Beans \$4.50
- Jasmine Rice \$4.00

Drinks

- Coke / Sprite / Diet Coke / Pink Lemonade / Mr. Pibb / Ice Tea with a complimentary refill. \$3.00
- Endless Cup of Coffee \$2.50
- Bottled Water \$2.75
- Red Bull - regular or sugar free \$3.75
- Milk \$3.00
- Juice - orange, cranberry, grapefruit, apple or pineapple \$3.00
- Simply Colada - a dream of coconut, cream and juices \$4.00
- Berries & Cream - a virgin classic with berries, topped with whipped cream \$3.75
- Mango Madness - growing in popularity, everyone loves this flavor \$3.75

Desserts

- Key Lime Pie** with whipped cream, raspberry coulis and fresh raspberries. \$6.50
- Cheesecake of the Moment** - Ask your server. \$6.50
- Clearwater Beach Ice Cream Sandwich** \$6.00
Vanilla bean ice cream between two cookies with key lime frosting.
-  **DoNachos!!!!** - Donut holes, chocolate, caramel and vanilla sauces, \$7.00
coconut and cinnamon brown sugar, whipped cream and a cherry on top.
- Chocolate Heath® Bar Trifle** \$7.00
Rich chocolate brownies, crushed Heath® bars, chocolate and vanilla pudding and whipped cream..
- Mocha Pie** \$6.50
Chocolate chip walnut cookie crust with caramel and chocolate sauce and whipped cream.
- Dessert of the Moment** - Ask your server. \$7.00

Add a scoop of vanilla bean ice cream to any dessert. \$2.00

Having a Party? Ask to speak with our Party Planner about hosting an event at the Palm Pavilion.

Visit our retail shop for cool Palm signature clothing.

Live Music on the Deck - check out the Music Calendar on our website.

Sorry, no cigar or pipe smoking is permitted.



There's no place like this place anywhere
near this place so this must be
THE PLACESM



www.PalmPavilion.com

