



# THE PALMS

A PACIFIC RIM RESTAURANT

## OYSTER SELECTION

by the ½ dozen or full dozen

**Gf** OYSTERS OF THE DAY\* 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 •

**KOREAN BARBECUED KALBI RIBS\*** 18

boneless grilled ribs, vegetable stir fry, micro cilantro

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

sesame crusted, ponzu soy, sesame oil, micro cilantro

**CALIFORNIA CALAMARI** 13

fritto misto, carrots, jalapeño, micro cilantro

• cilantro jalapeño aioli •

**Gf** GRILLED HAWAIIAN OCTOPUS 20

mint chimichurri, pickled peppers, micro cilantro

**FRIED RICE\*** 22

hawaiian teriyaki, mixed vegetables, egg, scallions, micro cilantro

• 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

ginger beurre blanc, tropical fruit salsa, basil oil, micro cilantro

## 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

jasmine rice, avocado, mango, radish, edamame, crispy wontons, candied peanuts, furikake, firecracker sauce, sesame oil, ginger, micro cilantro

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

-- **PACIFIC KING SALMON\*** 20

## ALOHA MIXED PLATES

served with chilled macaroni salad, jasmine rice, sesame slaw

**BBQ PULLED PORK** 18

**GRILLED HULI HULI CHICKEN BREAST** 18

**COCONUT PACIFIC PRAWNS** 22

**GRILLED TERIYAKI KING SALMON** 24

**GRILLED TERIYAKI HULA SKIRT STEAK** 24

**Gf** gluten friendly

-- can be modified as gluten friendly

**V** can be modified as vegan friendly

please inform your server of any allergies

## FROM THE SEA

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

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

-- **THE PALMS FISH TACOS** 19

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

-- **MACADAMIA NUT MAHI MAHI\*** 38

wasabi mashed potatoes, braised bok choy, tropical fruit salsa, ginger beurre blanc, micro cilantro

**HERB CRUSTED ALASKAN HALIBUT\*** 35

roasted vegetable medley, ginger citrus beurre blanc, micro cilantro

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

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

**Gf** BLACKENED KING SALMON\* 35

pacific king salmon, chilled organic quinoa salad, corn, mango, grilled asparagus, ginger beurre blanc, micro cilantro

**Gf** STUFFED KING SALMON\* 39

crab, shrimp, brie stuffed, butter mashed potatoes, grilled asparagus, micro cilantro

**CHILEAN SEA BASS\*** 44

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

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

wild mushroom risotto, ginger beurre blanc, crispy leeks

-- **SEAFOOD LINGUINE\*** 24

white fish, bay scallops, pacific prawns, tomato cream sauce

**7OZ AUSTRALIAN LOBSTER TAIL** 48

lobster risotto, lobster cream sauce, micro cilantro

## FROM THE LAND

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

**PULLED PORK SANDWICH** 18

toasted ciabatta, pepper jack cheese, sweet slaw, barbeque sauce, shoestring fries

**BARBECUE BURGER\*** 18

½ lb certified angus beef, sharp cheddar, pepper jack cheese, bacon, crispy onion strings, bbq sauce, brioche bun, shoestring fries

**THE PALM BURGER\*** 20

½ 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

-- **10OZ NEW YORK STRIP\*** 35

certified angus beef, chipotle-glazed baby rainbow carrots, herb roasted marble potatoes

-- **7OZ GRASS-FED FILET MIGNON\*** 48

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

-- **14 OZ RIB EYE\* & FRITES** 46

certified angus beef, pink sea salt seasoned, bacon herb compound butter, shoestring fries

**KOREAN BARBECUED KALBI RIBS\*** 31

boneless grilled ribs, vegetable stir fry, jasmine rice, micro cilantro

## 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, micro cilantro

**V** TOFU STIR FRY 20

thai pepper vegetable stir fry, mongolian glaze, jasmine rice, micro cilantro

• 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, micro cilantro

• vegan and vegetarian •

Executive Chef Andres Chevez

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\*

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