



THE PALM TREE RESTAURANT

FRESH FOOD ↔ FUN TIMES

RAW BAR

- 🍷 **CLAMS ON THE HALF SHELL** ½ dozen 10 dozen 18
- 🍷 **OYSTERS ON THE HALF SHELL** 2.25 each
(minimum order 6)
- BLACK AND BLUE TUNA** 15
Seared, thin sliced, seaweed, crispy wontons, wasabi and Thai sauce
- 🍷 **JUMBO SHRIMP COCKTAIL** 12
½ dozen jumbo gulf shrimp

MUNCHIES

- CREAMY CRAB DIP** 10
Local crab in a piping hot cheesy casserole with garlic baguettes
- COCONUT SHRIMP** 15
Beer battered, coconut dredged with tangy orange marmalade
- 🍷 **ULTIMATE NACHOS** 13
Housemade chips with spicy beef, cheddar, LTO, salsa, guacamole, sour cream
- 🍷 **LOCAL MUSSELS** 15
Fresh Great Bay Mussels steamed in white wine, garlic, butter, lemon and fresh herbs
- THAI CALAMARI** 13
Crispy rings with Thai chili sauce, spicy remoulade, crispy cherry peppers
- 🍷 **STEAMED CLAMS** 13
One dozen of our bay's finest middle necks, drawn butter
- CONCH FRITTERS** 12
Our homemade Florida Keys recipe with a tangy mango key lime dipping sauce
- SMOKED YELLOWFIN TUNA SPREAD** 13
Ultra Delicious, red onions and jalapeños
- 🍷 **BLACKENED SCALLOPS** 14
Dayboat scallops, pan seared, cajun spices, southwest aioli
- BUFFALO WINGS** 12
10 crispy wings; choose buffalo or mango BBQ
- SAUTÉED GARLIC CLAMS [DOZ]** 15
Middle necks sautéed with garlic, white wine, fresh breadcrumbs and garlic baguettes
- BACON WRAPPED SCALLOPS** 15
Day boat scallops with pineapple and applewood bacon
- CRAB CAKE SLIDERS (THE ORIGINAL) (3)** 15
Our delicious homemade recipe, lightly fried, topped with avocado & arugula
- SLOW ROASTED PULLED PORK OR SIRLOIN SLIDERS (3)** 13
Roasted Sirloin, Monterey Jack, caramelized onion, demiglaze, horseradish OR tender pulled pork with BBQ, house slaw
- PHILLY CHEESE STEAK EGGROLLS** 10
Housemade, tender ribeye, American cheese, sautéed onions and peppers, Siracha ketchup
- CORN DOG SHRIMP** 15
A taste of the state fair with a seafood twist. 5 jumbo shrimp, corn dog dipped and fried

BY LAND

- All entrées served with a family style house salad*
- ASIAGO CRUSTED CHICKEN** 25
Pan seared, asiago crusted boneless breast, tomato basil ragout, lemon beurre blanc
 - J & B STIRFRY** 29
Tender sliced filet mignon (6oz.), sautéed summer veggies, tangy asian ginger sauce over rice
 - FILET MIGNON** 26/34
Chargrilled Angus tenderloin (6 or 10 oz), garlic mashed, jumbo onion ring, cabernet Demi glase
» Add lobster tail 18, jumbo crab cake 18
 - CHICKEN PARMESAN** 23
Old school at its best
 - DUCK KEY CHICKEN** 24
Boneless chicken breast, sautéed and topped with chorizo, Mexican melting cheese, avocado, pickled red onion and tangy chili lime sauce

BY SEA

- All entrées served with a family style house salad*
- 🍷 **MAINE LOBSTER** 25
1 ¼ lb. Maine Lobster with drawn butter, steamed to perfection
 - 🍷 **SNOW CRAB LEGS** 25
1 lb. Alaskan Snow Crab steamed to perfection
 - 🍷 **KING CRAB LEG** 40
"King of the Sea" The finest the Bering Sea has to offer 1 lb. steamed to perfection
 - FLOUNDER PANKO** 26
Local flounder, panko crusted, pan fried with a sweet cilantro teriyaki glaze
 - JUMBO LUMP CRAB CAKES** 38
Our secret baked recipe, loaded with over ½ lb of crab meat
 - STUFFED SALMON** 32
Wild Atlantic Salmon, homemade crab cake with lobster cream sauce
 - GRILLED SWORDFISH** 30
Fresh from the boats at Barnegat Light. Topped with a tropical salsa & drizzled with sweet teriyaki
 - ISLAMORADA STYLE GROUPE** 30
Florida Keys grouper filet, panko crisped and topped with tomato, scallion, parmesan cheese and lobster cream sauce
 - DRUNKIN SHRIMP** 28
Jumbo gulf shrimp in a pink Stoli vodka sauce, pan flamed, served over penne
 - 🍷 **CHILEAN SEA BASS** 30
Pan seared, topped with mango chutney and then oven glazed
 - LOUIS & CLARK** 26
A light sauté of extra virgin olive oil, jumbo shrimp, Jersey asparagus, prosciutto, grape tomato and thin pasta
 - CITRUS TEQUILA SHRIMP** 28
Jose Cuervo flamed jumbo shrimp with sautéed summer veggies, jasmine rice and a tangy teriyaki and orange sauce
 - 🍷 **GRILLED SALMON** 25
Wild Atlantic Salmon, char grilled, Mediterranean veggie medley
 - SCALLOP PESTO** 26
Blackened dayboat scallops, thin spaghetti, basil pesto

SIDES

- GRILLED ASPARAGUS** 5
- SUMMER VEGGIE MEDLEY** 4
- THREE BEAN SALAD** 4
- QUINOA SALAD** 4
- COLE SLAW** 3
- BAKED POTATO** 3
- SEASONED RICE** 3
- STREET CORN** 5
- MASHED POTATOES** 4

Please read menu descriptions carefully to ensure that you fully understand all the ingredients in your chosen item and also to avoid any allergy issues. Thank you.

18% gratuity will be added to tables of 8 or more.

🍃 gluten free

FLAT BREADS

- MARGHERITA** 13
Mozzarella, ricotta, parmesan, tomato, fresh basil, roasted garlic
- ARUGULA PROSCIUTTO** 14
Roasted garlic, ricotta and fontina cheese, prosciutto, pickled red onion, fig & arugula
- BUFFALO CHICKEN** 14
Crispy chicken pieces, mozzarella, creamy blue cheese and blue cheese crumbles, homemade buffalo sauce
- CRABBY BLT** 16
Creamy crab cheese, parmesan, bacon, arugula, tomato, topped with pieces of jumbo lump crab

SOUPS & GREENS

- LOBSTER BISQUE** 8
- NEW ENGLAND CLAM CHOWDER** 8
- CROCK OF FRENCH ONION** 9
- 🍷 **ARUGULA SALAD** 12
Baby arugula greens with sliced apple, roasted beets, blue cheese crumbles and rice wine vinaigrette
» add grilled chicken 5, grilled Mahi-Mahi, Shrimp, Salmon or Tuna 7
- 🍷 **SEA SHELL SALAD** 12
Romaine, fiend greens, grape tomato, cranberry, candied walnuts, mango, feta, mango vinaigrette
» add grilled chicken 5, grilled Mahi-Mahi, Shrimp, Salmon or Tuna 7
- 🍷 **FRESH MARKET SALAD** 10
Romaine, field greens, cucumber, tomato, red onion, balsamic vinaigrette
» add grilled chicken 5, grilled Mahi-Mahi, Shrimp, Salmon or Tuna 7

CASUAL FARE

- Gluten Free Rolls Available- 1.50*
- BEACH BURGER** 14
Our ½ lb beef burger with American cheese, Add Bacon .50
 - BAHA FISH TACOS** 16
3 flour tortillas stuffed with grilled Mahi-Mahi, Lettuce, pico de gallo, guacamole, cheddar, cilantro sour crème and a side of rice
 - FISH & CHIPS** 14
Beer battered Mahi-Mahi fingers and french fries
 - FLORIDA KEYS "FISH SAMICH"** 15
Chargrilled Mahi-Mahi with sautéed onion and cheddar cheese
 - GRILLED CHICKEN SANDWICH** 13
Chargrilled with bacon, melted cheese, and southwest mayo
 - MAINE LOBSTER ROLL** 25
Chilled Maine lobster salad, served in an over sized toasted split top roll
 - CHICKEN WRAP** 13
A tasty blend of grilled chicken, LTO and creamy parmesan dressing in an herbed tortilla
 - VEGGIE WRAP** 12
Sautéed balsamic summer veggies rolled in a herbed flour tortilla & pressed to perfection. Served with our house made cucumber ranch
 - GRILLED SALMON SANDWICH** 14
Wild Atlantic Salmon chargrilled, topped with arugula, caramelized onion and fresh garlic aioli
 - "THE ORIGINAL" CRAB CAKE SANDWICH** 15
Our famous homemade lump recipe, lightly fried
 - JUMBO LUMP CRAB CAKE SANDWICH** 19
BAKED, not fried. Our famous recipe with nothing but jumbo lump and super lump crab meat. Topped with avocado and bacon

KIDS

- CHICKEN FINGERS & FRIES, GRILLED CHEESE & FRIES, MOZZARELLA STICKS, KIDS PASTA (BUTTER OR MARINARA), PERSONAL PIZZA Add Pepperoni .50** 8

FROZEN

STRAWBERRY PINA COLADA MARGARITA BANANA MANGO
RUM RUMMER LEMONADE PAIN KILLER MUDSLIDE

Add a Floater 1 - Non Alcoholic 6.50

FAN FAVORITES

RUBY LOU 9
 Stoli Crushed Ruby Red Grapefruit Vodka, Lemonade, Ginger Ale, Topped with Champagne

LEMON SPLASH 9
 High Noon Lemon Vodka, Triple Sec, Ginger Ale & Cranberry

BEACH CHAIR 10
 Coconut rum, pineapple juice & ginger beer

BLACK CHERRY MOJITO 9
 Cruzan Black Cherry Rum, simple syrup, muddled mint, lime & cherry, topped with club soda

TRANSFUSION 8
 Tito's vodka, sprite, grape juice

RUM TEASE 10
 Bacardi, Captain Morgan, Myers & Blackberry, with cranberry, pineapple & orange juice

T-BONE 9
 Absolute Vodka, Malibu Rum with cranberry & pineapple juice

MINT-T LEMONADE 8
 Sweet Tea vodka, lemonade and Fresh mint

MARTINIS

KEY LIME 11
 Stoli Vanilla, pineapple, lime, graham cracker rim

BIKINI-TINI 11
 Tito's Vodka, Malibu, pineapple, dash grenadine

PINK LEMONADE 11
 Stoli Blueberry, lemonade, cranberry & fresh blueberries

COCO LOCO 11
 Three olives coconut water vodka, pure coconut water, pineapple & cranberry juice

COCONUT CLOUD 11
 Stoli Vanilla, Malibu, pineapple, garnished with toasted coconut

BEER

DRAFT BEER — Ask your server for weekly selections

BY THE BOTTLE

BUD **HEINEKEN**
BUD LT **HEINEKEN LT**
COORS LT **CORONA**
MILLER LT **CORONA LT**
YUENGLING **BLUE MOON**
ODOULS **SIERRA NEVADA**
MICHELOB ULTRA **JETTY SESSION ALE**

5.50

6.50

SPIKED SELTZER

WHITE CLAW SPIKED SELTZER, BLACK CHERRY 6.50

RED WINE

PINOT NOIR GLASS BOTTLE
 MIRASSOU, CALIFORNIA 10 32
 BRIDLEWOOD, CENTRAL COAST, CALI 11 33
 WILLIAM HILL, NORTH COAST CALI 12 36

MERLOT
 COPPER RIDGE, CALIFORNIA 8
 RED ROCK, CALIFORNIA 11 32

ALTERNATIVE REDS
 RED ZINFANDEL, CARNIVORE, CALI 11 30
 SHIRAZ, ROSEMOUNT, AUSTRALIA 12 32
 MALBEC, ALAMOS, ARGENTINA 11 30

CABERNET SAUVIGNON
 COPPER RIDGE, CALIFORNIA 8
 LOUIS MARTINI, CALIFORNIA 11 32
 STORYPOINT, CENTRAL COAST CALI 11 32
 SEBASTIANI, SONOMA, CALIFORNIA 13 40

TOM'S CELLAR

FAMILY FAVORITES BOTTLE
 14' LOUIS MARTINI, NAPA CABERNET 56
 15' SEBASTIANI, ALEXANDER VALLEY CABERNET 60
 15' PARADUXX, NAPA RED BLEND 85
 15' TURNBULL ESTATE, NAPA CABERNET 90
 13' JORDAN, ALEXANDER VALLEY CABERNET 100
 16' MOLLYDUKER "CARNIVAL OF LOVE", SYRAH 110
 15' CAYMUS, NAPA CABERNET 125
 15' LAIL VINYARDS "BLUEPRINT" NAPA CABERNET 135

CHAMPAGNES & SPARKLING

	GLASS	BOTTLE
WYCLIFF CHAMPAGNE, CALIFORNIA	8	25
LA MARCA PROSECCO, VENETO, ITALY	11	32
KORBEL BRUT, CALIFORNIA	12	33
MOET CHANDON IMPERIAL, FRANCE		95
DOM PÉRIGNON, FRANCE		250

WHITE WINE

	GLASS	BOTTLE
SWEET/BLUSH AND ALTERNATIVE WHITES		
WHITE ZINFANDEL, GALLO VINEYARDS	8	
RIESLING, COVY RUN	9	26
MOSCATO, ELMO PIO, PIEMONTE, ITALY	10	28
DARKHORSE ROSE, CALIFORNIA	10	32
CONUNDRUN ROSE, CALIFORNIA		36

PINOT GRIGIO		
COPPER RIDGE, CALIFORNIA	8	
ECCO DOMANI, DELLE VENEZIE, ITALY	9	26
SANTA MARGARITA, ALTO ADIGE, ITALY	15	55

SAUVIGNON BLANC		
CANYON ROAD, SAUVIGNON BLANC	8	
MONKEY BAY, MARLBOROUGH, NZ	10	30
WHITE HAVEN, MARLBOROUGH NZ	12	36
KIM CRAWFORD, MARLBOROUGH NZ	14	42

CHARDONNAY		
COPPER RIDGE, CALIFORNIA	8	
WILLIAM HILL, CENTRAL COAST, CALI	10	30
KENDALL JACKSON, CALIFORNIA	12	32
SONOMA CUTRER, RUSSIAN RIVER, CA		40