



M E N U

IT'S LUNCH TIME

UNDER THE PALMS ON BUCCANEER ISLAND
DAILY 11:30 A.M. – 3:30 P.M.

CHEF DE CUISINE • KAREEM ANGUIN
SUSHI CHEF • ERIC ANDREU
MANAGER • ROSA SHLUFMAN

PALM COURT COCKTAILS

FRESH FROM THE BAR 15

THE FIRE & ICE MARGARITA

ORC Patrón Añejo Tequila, Sour Mix, Sliced and Muddled Jalapeños and Cucumbers, Lime Juice

WATERMELON COOLER

X-Rated Fusion Liqueur, Watermelon Juice

STRAWBERRY & CUCUMBER SMASH

Smirnoff Vodka, Strawberries, Garden Cucumber, Mint & Lime Muddled, Club Soda

WATERMELON SPARKLER

X-Rated Fusion Liqueur, Prosecco, Watermelon Juice

PALM COURT PUNCH

Bacardí Superior Rum, Parrot Bay Coconut, Mango and Strawberry Rum, Orange Juice, Pineapple Juice, Cranberry Juice, Coconut Water, Grenadine

MOJITOS & MARGARITAS! A PALM COURT SPECIALTY 15

CHOOSE YOUR MOJITO OR MARGARITA

Strawberry | Mango | Passion Fruit | Blueberry
Watermelon | Key Lime | Coconut

MOCKTAILS

CRAFTED MOCKTAILS 10

FROZEN RASPBERRY LEMONADE

Raspberries, Lemonade

STRAWBERRY FIELDS

Strawberries, Garden Cucumber, Mint & Lime Muddled, Club Soda

VIRGIN PALM COURT PUNCH

Coconut Water, Orange Juice, Pineapple Juice, Cranberry Juice, Mango & Strawberry Purée, Grenadine

REEF CLASSICS 15

THE REEF CUP

Bacardí Superior Rum, Smirnoff Vodka, Beefeater Gin, Triple Sec, Grenadine, Pineapple and Orange Juices

PLANTERS PUNCH

Bacardí Superior Rum, Sour Mix, Grenadine, Pineapple & Orange Juices, Myers's Rum Float

LAGOON LEMONADE

Grey Goose Le Citron Vodka, Triple Sec, Sour Mix, Cranberry Juice

ST. GERMAIN SPARKLER

St. Germain Elderflower Liqueur, Prosecco, Club Soda

FROZEN SPECIALTIES 15

MANGO BANGO

Captain Morgan Spiced Rum, Mango and Orange Juices

DAIQUIRI YOUR WAY

Fruit of Your Choice, Bacardí Superior Rum, Lime Juice

CUCUMBER SMILE

Tito's Handmade Vodka, Strawberry Purée, Lemonade, Cucumber, Mint

KIDS MENU

PASTA 12

butter, pomodoro, or cheddar sauce

KIDS' CHICKEN CAESAR SALAD 10

grilled chicken breast, gem lettuce, parmesan, artisanal croutons, Caesar dressing

KOBE SLIDERS (2PC) 20

mini Kobe beef burger, melted cheddar, potato bun, waffle fries

CRISPY CHICKEN TENDERS 3PC 10 | 6PC 20

waffle fries or fresh strawberries, BBQ sauce

PEANUT BUTTER & JELLY SANDWICH 8

waffle fries or fresh strawberries

GRILLED CHEESE SANDWICH 8

American cheddar, waffle fries or fresh strawberries

HOT DOG 10

all-beef Big City Red, waffle fries

DESSERTS

KEY LIME PIE 9

graham cracker, meringue, raspberry

RUM CAKE 14

signature item, whipped cream, served warm

ARTISANAL SORBET 6

lemon, mango, coconut, mixed berry, chocolate, dulce de leche, cookies & cream

SHAKES

sm 6 | lg 8

CLASSIC SHAKES

vanilla, chocolate, strawberry, banana, or raspberry

COOL MOCHA

ice cream, chocolate, and a shot of espresso

PEANUT BUTTER MELTDOWN

peanut butter blended into a chocolate shake

BANANA SPLIT SHAKE

vanilla, banana, and strawberry

COCONUT MOCHA SHAKE

a tropical twist of coconut added to the Cool Mocha

SMASHED BROWNIE SHAKE

homemade chocolate brownie blended into a vanilla milkshake.



CHEF ERIC'S SUSHI BAR

APPETIZERS

TUNA PIZZA* 16

tuna, spicy aioli, avocado, tomato, cilantro, truffle oil sea salt, flour tortilla

JAPANESE CEVICHE* (GF) 26

wahoo, shiso, yuzu, cilantro, scallions, aged soy, sesame oil

HAMACHI CRUDO* 28

Pacific yellowtail, jalapeno, strawberry, lemon oil, yuzu, mint, sea salt, orange zest

NIGIRI & SASHIMI

YELLOWFIN TUNA* (GF) 8

SALMON* (GF) 8

HAMACHI* (GF) 8

WAHOO* (GF) 8

UNAGI* 9

BLUEFIN* (GF) 12

TORO* (GF) 22

UNI* (GF) 22

IKURA* (GF) 12

SALMON ABURI* (GF) 12

PALM COURT LUNCH ROLLS

MELANIE* 28

tempura shrimp, spicy tuna, avocado, sweet soy, w spicy aioli, tempura flakes

TUNA CRUNCH* 16

spicy tuna, avocado, tempura flakes, red tobiko, spicy aioli, sriracha

CALIFORNIA (GF) 15

Alaskan snow crab, avocado, cucumber

SPICY TUNA* (GF) 14

chopped tuna tossed in chili-garlic, spicy sesame oil, sriracha

JB TEMPURA* 26

salmon, cream cheese, scallions, tempura-battered, sweet soy, scallions

SUSHI TAQUITOS

CEVICHE TAQUITOS* 26

crispy wonton, shrimp, cilantro, red onion, lime, sea salt, cilantro crema

SPICY TUNA TAQUITOS* 26

yellowfin tuna, jalapeno, chili garlic, spicy aioli

WAHOO TAQUITO* 26

local wahoo, cucumber, scallion, cilantro, kimchee vinaigrette

WINES BY THE GLASS

FULL WINE LIST AVAILABLE UPON REQUEST

PINOT GRIGIO

Vicolo 5

Santa Margherita 17

SAUVIGNON BLANC

Rodney Strong 5

Frenzy 13

Ocean Reef Selection 25

CHARDONNAY

ORC Private Reserve 5

Francis Coppola 10

Sonoma-Cutrer 13

 Stags' Leap 18

Frank Family 20

ROSÉ

Moulin de Gassac "Guilhem" 6

Whispering Angel 13

CABERNET SAUVIGNON

ORC Private Reserve 5

"Quest" By Austin Hope 10

Hess "Maverick Ranches" 15

PINOT NOIR

Bouchard Aîné & Fils 5

Highlands Forty One 10

J Vineyards 15

RED BLEND

 Decoy Limited 20

BEERS

ORC "THE POINT" IPA (12oz) 6.50

HIGH NOON SELTZER 8

Assorted Flavors

DOMESTICS 5.50

Coors Light | Bud Light | Budweiser | Miller Lite

Michelob Ultra

IMPORTS/SPECIALTIES 6.50

Amstel Light | Corona | Heineken | Red Stripe

Sandbar Sunday | Stella Artois | Sierra Nevada Pale Ale

Lagunitas DayTime IPA

SPARKLING

SPARKLING (187ml)

Freixenet Brut Sparkling 10

Valdo Prosecco 12

Moët & Chandon Impérial Champagne 30

Nicolas Feuillatte Rosé Champagne 42

ALCOHOL-REMOVED WINE

Missing Thorn White Blend 15

Missing Thorn Red Blend 15

(VG) = Vegan (V) = Vegetarian (GF) = Gluten-free
Prepared in our kitchen that commonly handles wheat product
and other grains.

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

 *Member's Choice*

STARTERS

NEW ENGLAND CLAM CHOWDER

cup 7 | bowl 8
classic signature, light cream, potato, shucked clams, bacon

CONCH CHOWDER

cup 7 | bowl 8
local conch, hearty vegetables, rich tomato broth

NAKED CHICKEN WINGS

6pc 14 | 12pc 28
please select choice of:
BBQ, Buffalo, mango-habanero, sweet chili

EDAMAME

(GF) 10
steamed soy beans, sea salt

GUACAMOLE

(V) 13
fresh smashed Hass avocado, smoky tomato salsa, cilantro, corn tortilla chips

CONCH FRITTERS

16
crispy island fritters, citrus aioli, Bahamian pink sauce

SHRIMP COCKTAIL

(GF) 5pc 22
poached local shrimp, lemon, horseradish, cocktail sauce

TUNA NACHOS*

26
sushi grade yellowfin tuna, crispy wontons, avocado, cilantro, wakame, spicy mayo, sweet soy

CRAB CAKE

22
Maryland jumbo lump, sweet corn and avocado salad, tomato, lemon, dijonaise

HUMMUS

17
olives, fresh lemon, grilled eggplant, cucumber crudités, tahini, crispy falafel, toasted pita

SALADS

CAESAR

(V) sm 9 | lg 16
crisp gem lettuce, parmesan, cracked black pepper, artisan croutons, Caesar dressing

ISLANDER

(V) (GF) sm 9 | lg 16
artisanal lettuces, cucumber, Sugar Bomb tomatoes, carrots

KEY LARGO CHICKEN

sm 13 | lg 22
crispy chicken, romaine lettuces, tomato, cucumber, toasted pecans, mustard-ranch dressing

CHINESE CITRUS CHICKEN

sm 14 | lg 24
Asian greens, bell peppers, cabbage, edamame, wonton strips, tangerines, sweet chili vinaigrette

GREEK FATTOUSH

25
grilled chicken, romaine lettuce, tomato, cucumber, green pepper, red onion, feta, olives, capers, pita crisps, red wine-oregano dressing

BLUE CRAB AND AVOCADO

(GF) 38
crisp lettuces, lump crab, creamy horseradish dressing avocado, Sugar Bomb tomatoes, Islander vinaigrette

COBB

(GF) sm 14 | lg 21
chicken, little gem, blue cheese, tomatoes, crisp bacon, avocado, egg (choice of dressing)

COOL MELON

(GF) 23
watermelon, cantaloupe, honeydew, spiced pumpkin seeds, mint, basil, cucumber, arugula, feta, citrus-honey mustard dressing

ENHANCEMENTS

blackened or grilled:
mahi 22, yellowfin tuna* 24, churrasco steak* 22, chicken 15, poached shrimp 22

BOWLS

TUNA POKE*

38
local yellowfin tuna, sticky rice, edamame, avocado, radish sprouts, cucumber, pickled mango, wakame, sweet soy glaze

SALMON*

(GF) 36
seared salmon, quinoa, avocado, roasted corn, coconut flakes, arugula, pickled cucumber, tomato, cilantro, jicama, tamarind-chili dressing

TEXMEX

16
jasmine rice, black beans, cotija cheese, avocado, pickled red onion, crispy tortilla, corn pico de gallo, cilantro-jalapeño dressing

CUBAN BOWL

20
fried yucca, sweet plantains, rice, black beans, pico de gallo, cilantro aioli

ENHANCEMENTS

blackened or grilled:
mahi 22, yellowfin tuna* 24, churrasco steak* 22, chicken 15, poached shrimp 22

SIDES

SWEET POTATO FRIES

SHOESTRING FRIES

TRADITIONAL COLESLAW

FRESH FRUIT

YUCCA FRIES

9
cilantro aioli

HAND HELDS

TURKEY MELT

23
jerk-spiced turkey breast, smoked Gouda cheese, chipotle aioli, warm sourdough, waffle fries

CUBAN

22
roasted mojo pork, ham, Swiss cheese, pickles, mustard, waffle fries

MAHI

27
grilled or blackened, heirloom tomatoes, lettuce, onion, toasted kaiser, waffle fries

TUNA SPROUT MELT

19
tuna salad, arugula, tomato, cheddar, Reef sprouts, toasted rye bread, waffle fries

KOBE BURGER*

27
8-ounce, heirloom tomato, lettuces, grilled Vidalia onions, aged cheddar, signature sauce, waffle fries

LOBSTER QUESADILLA

25
Caribbean lobster tail, Oaxaca cheese, guacamole, sour cream, pico-mango salsa, flour tortilla

TACOS

taco slaw, pico de gallo, avocado, cilantro, chipotle crema, flour tortilla, waffle fries
blackened or grilled: mahi 25, yellowfin tuna* 25, or chicken 18

FORBIDDEN WRAP

28
Cajun spiced yellowfin tuna, black rice, avocado, mango salsa, artisan mix, jalapeno cilantro dressing