PALMCOURT

# MENU

## IT'S LUNCH TIME

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

CHEF DE CUISINE • REY ALVAREZ
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

**TROPICAL SUNSET**
Smirnoff Vanilla Vodka, Parrot Bay Coconut Rum, Pineapple Juice, Lime Juice, Pomegranate

## MOJITOS & MARGARITAS! A PALM COURT SPECIALTY 15

**CHOOSE YOUR MOJITO OR MARGARITA**
Strawberry | Mango | Passion Fruit | Blueberry
Watermelon | Key Lime | Coconut

## 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

# Mocktails

## CRAFTED MOCKTAILS 15

**CUCUMBER OASIS (N/A)**
Lyre's White Cane, Elderflower Syrup, Lime Juice, Simple Syrup, Cucumbers

**BERRY MINT BREEZE (N/A)**
Lyre's White Cane, Elderflower Syrup, Lime Juice, Simple Syrup, Sprite, Blueberries, Mint

**LYCHEE REFRESHER (N/A)**
Lyre's White Cane, Elderflower Syrup, Lychee Purée, Fee Foam, Lychee

# Wines by the Glass

FULL WINE LIST AVAILABLE UPON REQUEST

**PINOT GRIGIO**
Vicolo 5
Santa Margherita 15

**SAUVIGNON BLANC**
Rodney Strong 5
Frenzy 13
Cloudy Bay 23
Ocean Reef Selection 25

**CHARDONNAY**
ORC Private Reserve 5
Sonoma-Cutrer 13
Stags' Leap 18
Frank Family 20
Rombauer 25
Ocean Reef Selection 25

**ROSÉ**
Moulin de Gassac "Guilhem" 6
Whispering Angel 13

**CABERNET SAUVIGNON**
ORC Private Reserve 5
Hess "Maverick Ranches" 15

**PINOT NOIR**
Moulin de Gassac 5
J Vineyards 15
Belle Glos "Las Alturas" 22

**RED BLEND**
Decoy Limited 20

*Members' Choice*

# 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

**DRAFT BEER** 9
Ocean Reef "The Point" IPA | Modelo Especial

# Sparkling

**SPARKLING**
Freixenet Cava (187ml) 10
Valdo Prosecco (187ml) 12
Moët & Chandon Impérial Champagne (187ml) 30
Nicolas Feuillatte Rosé Champagne (187ml) 42
Nicolas Feuillatte, Rosé Champagne 125
Veuve Clicquot "Yellow Label" Champagne 120

**ALCOHOL-REMOVED WINE**
Missing Thorn White Blend 15
Missing Thorn Red Blend 15
Ramona Sparkling Rosé 15

# Starters

## NEW ENGLAND CLAM CHOWDER
cup 7 | bowl 10
classic signature, light cream, potato, shucked clams, bacon

## CONCH CHOWDER cup 7 | bowl 10
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 (VG) (GF) 10
steamed soybeans, sea salt

## GUACAMOLE (VG) 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, dijonnaise

## HUMMUS (V) 17
crispy falafel, olives, grilled eggplant, cucumber crudités, tahini, toasted pita, fresh lemon

## FLORIDA STREET CORN (V) (GF) 14
Key lime aioli, cotija cheese, Tajín spice

## KEY LARGO FISH DIP (GF) 19
local fish, assorted pickled vegetables, tortilla chips

## SHRIMP TOSTONES* (V) (GF) 24
pink shrimp, avocado, micro cilantro, jalapeño, fried plantains

## FLORIDA STONE CRAB* (GF) MP
orange mustard sauce

# Salads

## CAESAR (V) sm 9 | lg 16
crisp gem lettuce, Parmesan, cracked black pepper, house-made croutons, Caesar dressing

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

## KEY LARGO CHICKEN sm 14 | lg 24
crispy chicken, romaine lettuce, tomato, cucumber, toasted pecans, mustard-ranch dressing

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

## COBB (GF) sm 14 | lg 24
chicken, little gem, blue cheese, tomatoes, crisp bacon, avocado, egg (choice of dressing)

## BABY KALE SALAD (GF) 23
roasted sweet potatoes, Honeycrisp apple, toasted almonds, quinoa, pumpkin seeds, orange blossom 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

### 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

### ORANGE CHICKEN BOWL 24
tempura chicken, steamed rice, broccoli, orange honey glaze

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

### HARVEST BOWL (V) (GF) 20
baby kale, arugula, broccoli, forbidden rice, goat cheese, tahini vinaigrette

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

# Sides

### SWEET POTATO FRIES 8

### SHOESTRING FRIES 8

### TRADITIONAL COLESLAW 8

### FRESH FRUIT 8

### CHARRED BROCCOLI (GF) 8

# Handhelds

### 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 roll, 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

### FALAFEL TACO (VG) 20
falafel, taco slaw, pico de gallo, avocado, flour tortilla, waffle fries

# CHEF ERIC'S SUSHI BAR

## Appetizers

TUNA PIZZA* 16
tuna, spicy aioli, avocado, tomato, cilantro, truffle oil, sea salt, flour tortilla

COCONUT CEVICHE* (GF) 33
yellowfin tuna, wahoo, tiger shrimp, red onion, cilantro, lime, mint, salt, coconut milk, coconut flakes, Kaffir lime

TORO BITES* 27
Pacific bluefin tuna belly, crispy wasabi nori, scallions

## Palm Court Lunch Rolls

MELANIE* 28
tempura shrimp, spicy tuna, avocado, sweet soy, 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 yellowfin tuna tossed in chili-garlic, spicy sesame oil, sriracha

JUMPING SHRIMP 30
shrimp tempura, cilantro, masago, avocado, soy paper, topped with baked shrimp dynamite

JB TEMPURA* 26
salmon, cream cheese, scallions, tempura-battered, sweet soy

## Chefs Creations

TOKYO BENTO BOX* 38
Japanese chicken curry, 2pc nigiri, 4pc California, edamame, seasonal fruit

SUSHI BENTO* (GF) 38
tekka maki, 3pc nigiri, 5pc sashimi, 4pc California, seasonal fruit

SALMON ABURI DONBURI* 32
Faroe salmon dynamite, masago, togarashi, sweet soy, scallions, sesame, sushi rice

UNAGI DONBURI* 38
freshwater eel, tamago, sesame seed, pickled daikon

## 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

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

# Kids Menu

PASTA 12
butter, pomodoro, or cheddar sauce

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

COCONUT CREAM PIE 10
Biscoff cookie crust, toasted coconut chips, lime caramel

ARTISANAL SORBET 6
mango, coconut, soursop, 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.

PALMCOURT

OCEAN REEF CLUB®

A UNIQUE WAY OF LIFE™

KEY LARGO, FLORIDA

10/29/2026