

# IT'S LUNCH TIME...

DINING FROM HOME MENU  
DAILY 11:30AM-3:30PM



TO ORDER CALL 305-367-5861 OR VISIT OUR  
[PALM COURT ONLINE ORDER FORM](#)

PALM COURT CHEF DE CUISINE • KAREEM ANGUIN  
PALM COURT MANAGER • MANDY FESCINA

## SIDES

SWEET POTATO FRIES	6.50
SEA SALT SHOESTRING FRIES	6.50
🍷 FRESH TROPICAL FRUIT CUP	6.50
ISLANDER COLESLAW	5.50
HOUSE OR CAESAR SALAD	7.00

## DESSERTS

ORC SIGNATURE KEY LIME PIE <i>whipped cream &amp; graham cracker crumbles</i>	9.00
ORC SIGNATURE COCONUT RUM CAKE	12.00

## KIDS'

🍷 FRESH FRUIT CUP	5.50	
🍷 CARROT & CELERY STICKS <i>ranch</i>	6.50	
CRISPY CHICKEN TENDERS <i>BBQ sauce, waffle fries</i>	9.50	
PENNE PASTA <i>choice of cheese sauce or 🍷 marinara</i>	7.00	
	ADD CHICKEN	4.50
HOT DOG & FRIES <i>grilled all-beef dog, waffle fries</i>	8.00	
PEANUT BUTTER & JELLY SANDWICH <i>peanut butter, grape jelly, waffle fries</i>	6.00	
GRILLED CHEESE SANDWICH <i>waffle fries</i>	8.00	



## SMALL PLATES

🍴 CONCH CHOWDER <i>conch, hearty vegetables, potatoes simmered in tomato broth</i>	BOWL 8.00
NEW ENGLAND CLAM CHOWDER <i>clams, creamy potatoes, bacon</i>	BOWL 8.00
🍴 GUACAMOLE & CHARRED TOMATO SALSA <i>corn tortilla chips</i>	10.50
MARYLAND-STYLE CRAB CAKE <i>mustard mayo, lemon</i>	18.75
OCEAN REEF CONCH FRITTERS <i>Bahamian pink sauce</i>	14.75

## SEAFOOD & SUSHI

🍴 SHRIMP COCKTAIL (6 PC) <i>tiger shrimp poached in Old Bay, cocktail sauce</i>	18.50
🍴 SPICY TUNA SUSHI ROLL* (8 PC) <i>chili-seasoned tuna topped with spicy mayo</i>	13.25
🍴 CALIFORNIA SUSHI ROLL (8 PC) <i>snow crab, cucumber, avocado</i>	12.00

## BOWLS

REY'S FIESTA BOWL <i>rice, drunken black beans, pico de gallo, avocado, pickled red onions, Cotija cheese</i>	9.25
MEDITERRANEAN QUINOA BOWL <i>falafel, cucumber, tomatoes, red onions, Kalamata olives, tzatziki, grilled pita</i>	15.00

### TOPPERS (in addition to bowl price)

GRILLED CHICKEN	11.00
GRILLED TIGER SHRIMP	15.00
GRILLED MAHI MAHI	17.00
GRILLED VEGETABLES	9.75
IMPOSSIBLE BURGER PATTY	15.00

## SPECIALTIES

NAKED CHICKEN WINGS <i>choice of Buffalo, sweet chili sauce</i>	(6pc) 14.00 (12pc) 20.00
CHICKEN FINGER PLATTER (6 PC) <i>BBQ dipping sauce, waffle fries</i>	17.50
TRADITIONAL FISH & CHIPS <i>tempura dayboat fish, sea salt shoestring fries, tartar sauce</i>	24.50
BAJA-STYLE TEMPURA DAYBOAT FISH TACOS <i>two soft flour tortillas, taco-slaw, pico de gallo, avocado, cilantro, chipotle crema, waffle fries</i>	21.00
GRILLED TACOS <i>two soft flour tortillas, taco-slaw, pico de gallo, avocado, cilantro, chipotle crema, waffle fries</i>	
	GRILLED MAHI 20.00
	GRILLED CHICKEN 18.00



🍴 **Fit & Sound Selections:** Under 450 Calories, Under 20% Fat & 225 mg Sodium Low Sugar, 5 oz. or Less Lean Animal Protein, 100% Whole Grains

## VEGETARIAN SELECTIONS

🍴 STEAMED EDAMAME <i>sea salt</i>	7.75
🍴 GRILLED VEGETABLE WRAP <i>sundried tomatoes, basil, Kalamata olives, vegetables, hummus spread, flour tortilla, fresh fruit</i>	14.25
🍴 TROPICAL FRUIT PLATE <i>seasonal fruit, banana bread, Skotidakis Greek yogurt</i>	15.75
🍴 HUMMUS PLATTER <i>crisp vegetables, grilled pita</i>	11.75

## SALADS

*Islander vinaigrette, ranch, blue cheese, thousand island, honey mustard, red wine vinaigrette, Caesar dressing*

CAESAR SALAD <i>romaine hearts, shaved parmesan, croutons, Caesar dressing</i>	SM 7.75	LG 10.75
🍴 ISLANDER HOUSE SALAD <i>Redlands artisanal greens, cucumber, radish, tomato, Islander vinaigrette</i>	SM 8.75	LG 11.75
KEY LARGO CHICKEN SALAD <i>crispy chicken, romaine hearts, cucumber, tomato, roasted pecans, mustard ranch dressing</i>	SM 11.25	LG 18.75
CHICKEN COBB SALAD <i>chicken, romaine hearts, blue cheese crumbles, tomato, applewood bacon bits, avocado, chopped egg, choice of dressing</i>	SM 12.75	LG 19.75
CHINESE CHICKEN SALAD <i>marinated chicken, Asian greens, bell peppers, celery, edamame, wonton strips, sweet chili vinaigrette</i>	SM 11.25	LG 19.00
🍴 FATTOUSH SALAD <i>marinated chicken kabob, romaine hearts, cucumber, roma tomato, green pepper, red onion, toasted pita, sumac, lemon, Greek olive oil</i>		19.75
🍴 BLUE CRAB AND AVOCADO SALAD <i>lump crab tossed in creamy horseradish dressing, avocado, local tomatoes, artisanal greens, Islander vinaigrette</i>		26.75
MAINE LOBSTER AND AVOCADO SALAD <i>New England-style lobster salad, celery, mayonnaise, local tomatoes, artisanal greens, Islander vinaigrette</i>		27.00

### TOPPERS (in addition to salad prices)

GRILLED CHICKEN	11.00
GRILLED TIGER SHRIMP	15.00
GRILLED MAHI MAHI	17.00
GRILLED VEGETABLES	9.75
IMPOSSIBLE BURGER PATTY	15.00

## SANDWICHES

MAHI SANDWICH <i>grilled or blackened, lettuce, tomato, onion, tartar sauce, kaiser roll, waffle fries</i>	22.50
CLASSIC TUNA MELT <i>Ocean Reef tuna salad, tomatoes, American cheese, seeded rye bread, waffle fries</i>	13.25
PRESSED CUBAN SANDWICH <i>roasted pork &amp; ham, Swiss cheese, pickles, yellow mustard, hoagie roll, waffle fries</i>	17.00
CHEESEBURGER* <i>8 oz. Angus beef patty, choice of cheese, lettuce, tomato, onion, kaiser roll, waffle fries</i>	16.00
CRISPY FRIED YELLOWTAIL HOAGIE <i>The Point Beer-battered yellowtail fillet, artisan lettuce, heirloom tomato, red onion, house tartar sauce, toasted hoagie, waffle fries</i>	26.00

### NEW • PLANT-BASED

IMPOSSIBLE BURGER <i>Plant-Based Grilled 6oz Patty, Lettuce, Heirloom Tomato, Vegan Cheese, Avocado Spread, Vegan Pretzel Bun</i>	18.50
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\*There is a risk associated with consuming raw oysters or any raw or undercooked animal protein. If you have chronic illness of the liver, stomach or blood, or have immune deficiency disorders, you are at greater risk of serious illness, and should have them fully cooked.