




IT'S LUNCH TIME...

DAILY • 11:30AM-3:30PM
305-367-5861
LOCATED INSIDE ISLANDER



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

SMALL PLATES & SEAFOOD

 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
SHRIMP COCKTAIL (6 PC) <i>tiger shrimp poached in Old Bay, cocktail sauce</i>	18.50
PALM COURT TUNA NACHOS* <i>sushi grade tuna on wonton chips, avocado, wakame, spicy mayo, sweet soy sauce, cilantro</i>	21.00

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

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

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

NEW • PLANT-BASED

IMPOSSIBLE BURGER	18.50
<i>Plant-Based Grilled 6oz Patty, Lettuce, Heirloom Tomato, Vegan Cheese, Avocado Spread, Vegan Pretzel Bun</i>	

KIDS'

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


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	9.00
<i>whipped cream & graham cracker crumbles</i>	
ORC SIGNATURE COCONUT RUM CAKE	12.00



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

*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.