

IT'S LUNCH TIME...
 UNDER THE PALMS ON BUCCANEER ISLAND
 DAILY 11:30 A.M. – 3:30 P.M.



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

SHAKES

SMALL 5 • LARGE 6

CLASSIC SHAKES

vanilla, chocolate, strawberry, banana, raspberry

COOL MOCHA

ice cream, chocolate, shot of espresso

PEANUT BUTTER MELTDOWN

peanut butter blended into a chocolate shake

BANANA SPLIT

vanilla, banana & strawberry, topped with whipped cream and a cherry

COCONUT MOCHA

a tropical twist of coconut added to the cool mocha

SMASHED BROWNIE

homemade chocolate brownie blended into a vanilla milkshake

DESSERTS

ORC SIGNATURE KEY LIME PIE

whipped cream & graham cracker crumbles

ORC SIGNATURE COCONUT RUM CAKE

ASSORTED ICE CREAM OR SORBET

CHOCOLATE CHIP COOKIES

DECADENT FUDGE BROWNIE

swirls of dulce de leche, vanilla ice cream

SIDES

SWEET POTATO FRIES

SEA SALT SHOESTRING FRIES

FRESH TROPICAL FRUIT CUP

ISLANDER COLESLAW

HOUSE OR CAESAR SALAD

KIDS'

FRESH FRUIT CUP

5

CARROT & CELERY STICKS

ranch

6

CRISPY CHICKEN TENDERS

BBQ sauce, waffle fries

10

PENNE PASTA

choice of cheese sauce or marinara

7

ADD CHICKEN

4

HOT DOG & FRIES

grilled all-beef dog, waffle fries

9

PEANUT BUTTER & JELLY SANDWICH

peanut butter, grape jelly, waffle fries

6

GRILLED CHEESE SANDWICH

waffle fries

8

SMALL PLATES

9

CONCH CHOWDER

CUP 7 BOWL 8

conch, hearty vegetables, potatoes simmered in tomato broth

12

NEW ENGLAND CLAM CHOWDER

CUP 7 BOWL 8

clams, creamy potatoes, bacon

6

5

GUACAMOLE & CHARRED TOMATO SALSA

11

corn tortilla chips

10

MARYLAND-STYLE CRAB CAKE

19

mustard mayo, lemon

OCEAN REEF CONCH FRITTERS

15

Bahamian pink sauce

7

SEAFOOD & SUSHI

| | |
|---|---------------------|
| SASHIMI SAMPLER* 3 piece tuna, 3 piece salmon, 3 piece hamachi | 24 |
| SHRIMP COCKTAIL (6 PC) tiger shrimp poached in Old Bay, cocktail sauce | 18 |
| *PALM COURT TUNA NACHOS sushi grade tuna on wonton chips, avocado, wakame, spicy mayo, sweet soy sauce, cilantro | 21 |
| FRESH MELANIE ROLL* (8pc) shrimp, avocado, sweet soy, spicy aioli | 27 |
| SPICY TUNA SUSHI ROLL* (8pc) chili-seasoned tuna topped with spicy mayo | 13 |
| CALIFORNIA SUSHI ROLL (8pc) snow crab, cucumber, avocado | 12 |
| LOBSTER QUESADILLAS flour tortilla, guacamole salsa, sour cream | 19 |
| FISH DIP tortilla chips, veggie crudité, pickled jalapeno | 18 |
| *DAILY OYSTERS | ½ DOZ. 22 DOZ. 45 |
| STONE CRAB | ½ LB. MKT 1 LB. MKT |
| *TODAY'S CATCH grilled or blackened sandwich or taco, served with choice of grilled vegetables, Islander green salad, Caesar salad | MKT. |

BOWLS

| | |
|--|----|
| REY'S FIESTA BOWL rice, drunken black beans, corn salsa, avocado, pickled red onions, Cotija cheese | 11 |
| BUDDHA BOWL quinoa, edamame, carrots, cucumber, radish, bean sprouts, kimchee vinaigrette | 16 |

TOPPERS

(in addition to bowl price)

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|------------------------------|-----------------------------|
| GRILLED CHICKEN 11 | *SEARED TUNA STEAK (6OZ) 15 |
| GRILLED CATCH OF THE DAY MKT | *ATLANTIC SALMON 21 |
| GRILLED TIGER SHRIMP 15 | GRILLED VEGETABLES 10 |
| GRILLED MAHI 17 | IMPOSSIBLE BURGER PATTY 15 |
| 1855 10OZ HANGER STEAK 24 | |

SANDWICHES

| | |
|--|----|
| MAHI SANDWICH grilled or blackened, lettuce, tomato, onion, tartar sauce, wheat bun, waffle fries | 22 |
| CLASSIC TUNA MELT Ocean Reef tuna salad, tomatoes, American cheese, seeded rye bread, waffle fries | 13 |
| PRESSED CUBAN SANDWICH roasted pork & ham, Swiss cheese, pickles, yellow mustard, hoagie roll, waffle fries | 17 |
| *CHEESEBURGER 8 oz. Angus beef patty, choice of cheese, lettuce, tomato, onion, kaiser roll, waffle fries | 16 |
| *PALM COURT SIGNATURE KOBE BURGER 8 oz. Kobe beef patty, heirloom tomatoes, artisan lettuce, four-year aged cheddar, grilled Vidalia onions, Louis sauce, poppyseed bun, waffle fries | 20 |
| OYSTER PO' BOY hoagie roll, lettuce, tomato, red onions, remoulade | 19 |

PLANT-BASED

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|---|----|
| IMPOSSIBLE BURGER Plant-Based Grilled 6oz Patty, Lettuce, Heirloom Tomato, Vegan Cheese, Avocado Spread, Vegan Pretzel Bun | 19 |
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SPECIALTIES

| | |
|--|--------------------|
| NAKED CHICKEN WINGS choice of Buffalo, sweet chili sauce | (6pc) 14 (12pc) 20 |
| CHICKEN FINGER PLATTER (6 PC) BBQ dipping sauce, waffle fries | 17 |
| TRADITIONAL FISH & CHIPS tempura dayboat fish, sea salt shoestring fries, tartar sauce | 24 |
| BAJA-STYLE TEMPURA DAYBOAT FISH TACOS two soft flour tortillas, taco-slaw, pico de gallo, avocado, cilantro, chipotle crema, waffle fries | 21 |
| GRILLED TACOS two soft flour tortillas, taco-slaw, pico de gallo, avocado, cilantro, chipotle crema, waffle fries | 12 |
| GRILLED MAHI 20 • SEARED TUNA* 17 • GRILLED CHICKEN 18 | |

VEGETARIAN SELECTIONS

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|--|----|
| STEAMED EDAMAME sea salt | 8 |
| TROPICAL FRUIT PLATE seasonal fruit, banana bread, Skotidakis Greek yogurt | 16 |
| HUMMUS PLATTER vegetables, grilled pita | 12 |
| JACKFRUIT TACO corn tortillas, taco slaw, blackened jackfruit, pico de gallo, avocado | 13 |
| CRISPY TOFU BURRITO lettuce, guacamole, tomato, rice, black beans | 15 |

SALADS

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

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| CAESAR SALAD romaine hearts, shaved parmesan, croutons, Caesar dressing | SM 8 LG 11 |
| ISLANDER HOUSE SALAD Redlands artisanal greens, cucumber, radish, tomato, Islander vinaigrette | SM 9 LG 12 |
| KEY LARGO CHICKEN SALAD crispy chicken, romaine hearts, cucumber, tomato, roasted pecans, mustard ranch dressing | SM 12 LG 19 |
| CHICKEN COBB SALAD chicken, romaine hearts, blue cheese crumbles, tomato, applewood bacon bits, avocado, chopped egg, choice of dressing | SM 13 LG 20 |
| CHINESE CHICKEN SALAD marinated chicken, Asian greens, bell peppers, celery, edamame, wonton strips, sweet chili vinaigrette | SM 12 LG 19 |
| FATTOUSH SALAD marinated chicken kabob, romaine hearts, cucumber, roma tomato, green pepper, red onion, toasted pita, sumac, lemon, Greek olive oil | 20 |
| *GRILLED TUNA NICOISE SALAD 6 oz seared tuna steak, romaine lettuce, Kalamata olives, red bliss potatoes, hard-boiled egg, cherry tomato, cucumber, celery, nicoise vinaigrette | 21 |
| BLUE CRAB AND AVOCADO SALAD lump crab tossed in creamy horseradish dressing, avocado, local tomatoes, artisanal greens, Islander vinaigrette | 27 |
| SEAFOOD COBB Smoked Salmon, Lump Crab, Shrimp, Avocado, Bleu Cheese Crumbles, Red Onion and Cherry Tomatoes | 26 |

TOPPERS

(in addition to salad prices)

| | |
|---------------------------|-----------------------------|
| GRILLED CHICKEN 11 | *SEARED TUNA STEAK (6oz) 15 |
| GRILLED TIGER SHRIMP 15 | *ATLANTIC SALMON 21 |
| GRILLED MAHI 17 | IMPOSSIBLE BURGER PATTY 15 |
| 1855 10OZ HANGER STEAK 24 | |

PALM COURT COCKTAILS

'FRESH' FROM THE BAR

13.00

THE FIRE & ICE MARGARITA

Cazadores Tequila, Sour Mix, Sliced and Muddled Jalapeños and Cucumbers

LYCHEE MARGARITA

Jose Cuervo Tequila, Triple Sec, Lychee Juice, Lime Juice, Blue Agave Nectar

WATERMELON COOLER

X-Rated Vodka, Watermelon Juice

PEACH PUNCH

Smirnoff Vodka, Peach Schnapps, Peach Puree, Pineapple Juice, Orange Juice

STRAWBERRY & CUCUMBER SMASH

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

THE TROPICAL MULE

Deep Eddy Peach Vodka, Pineapple Juice, Barritt's Ginger Beer

WATERMELON MULE

X-Rated Vodka, Watermelon Juice, Ginger Beer

WATERMELON SPARKLER

X-Rated Vodka, Prosecco, Watermelon Juice

COCKTAIL PITCHER

40.00

Perfect For A Group, Choose Any Cocktail From Our Menu

MOJITOS! A PALM COURT SPECIALTY

13.00

CHOOSE YOUR MOJITO!

Raspberry | Strawberry | Mango | Pomegranate | Peach
Banana | Passion Fruit | Blueberry | Watermelon | Elderflower
Cranberry | Key Lime | Coconut | Lychee

LOW TIDE, LOW CAL

13.00

THE CABANA BOY

Captain Morgan Coconut Rum, X-Rated Passion Fruit Liqueur, Pineapple Juice, Coconut Water

PIÑA ON THE ROCKS

Captain Morgan Coconut Rum, Coconut Water, Pineapple Juice

LIME & POMEGRANATE COOLER

Smirnoff Vodka, Lime Juice, Pomegranate Juice, Club Soda

SKINNY MARGARITA

Cazadores Tequila, Triple Sec, Lime Juice, Splash of Blue Agave Nectar, Club Soda

THE JOHN DALY COCKTAIL

Jeremiah Sweet Tea Vodka, Lemonade, Iced Tea

FROZEN SPECIALTIES

13.00

MANGO BANGO

Captain Morgan Spiced Rum, Mango and Orange Juice

RUM RUNNER

Bacardi Black Rum, Blackberry Brandy, Banana Liqueur, Lime Juice, Grenadine

DAIQUIRI YOUR WAY

Fruit of your Choice, Bacardi Superior Rum, Lime Juice

CUCUMBER SMILE

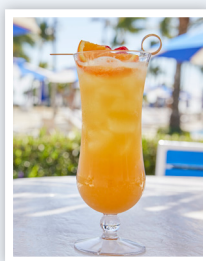
Tito's Handmade Vodka, Strawberry, Lemonade, Cucumber, Mint

BUSHWHACKER

Kahlúa, Amaretto, Baileys, Cream of Coconut

FROZEN LEMONADE

Absolut Vodka, Triple Sec, Lemonade, Sour Mix, Sprite



PALM COURT COCKTAILS



REEF CLASSICS & TROPICAL CHILLS

13.00

THE REEF CUP

Bacardi Superior Rum, Smirnoff Vodka, Beefeater Gin, Triple Sec, Grenadine, Pineapple and Orange Juice

GOOMBAY SMASH

Bacardi Superior Rum, Captain Morgan Coconut Rum, Orange Curaçao, Sour Mix, Pineapple & Orange Juice

PLANTERS PUNCH

Bacardi Superior Rum, Sour Mix, Grenadine, Pineapple & Orange Juice, Myers's Rum Float

ISLAND SPARKLER

X-Rated Vodka, Prosecco, Lemon Juice, Pineapple & Orange Juice.

LAGOON LEMONADE

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



BEERS

ASK YOUR SERVER ABOUT OUR CRAFT BEER OF THE MONTH

ORC "THE POINT" IPA 9.00

DOMESTICS 5.50

Coors Light | Bud Light | Budweiser | Miller Lite | Michelob Ultra

IMPORT/SPECIALTY BEERS 6.50

Amstel Light | Blue Moon | Corona | Corona Light | Heineken | Heineken Light
Funky Buddha Vibiñ Groovable Lager | Red Stripe | Sandbar Sunday Wheat Ale
Stella Artois | Sierra Nevada Pale Ale | Lagunitas Daytime IPA
Athletic Brewing Company N/A | Omission Pale Ale (*Gluten-Free*)

BUCKET OF DOMESTICS 24.00

5 beers, Mix & Match

BUCKET OF SPECIALTY/IMPORTS 29.00

5 beers, Mix & Match

WHITE CLAWS 8.00

Assorted Flavors

WINES BY THE GLASS

FULL MENU AVAILABLE UPON REQUEST

PINOT GRIGIO

Vicolo 5.00
Santa Margherita 15.00

SAUVIGNON BLANC

Rodney Strong 5.00
Momo 13.00
✦ Twomey 17.00
Patient Cottat 19.00

CHARDONNAY

ORC Private Reserve 5.00
Kendall-Jackson 10.00
Sonoma-Cutrer 15.00
Frank Family 20.00

PINOT NOIR

Oyster Bay 5.00
J Vineyards 15.00

CABERNET SAUVIGNON

ORC Private Reserve 5.00
Kendall-Jackson 10.00
Alexander Valley Vineyards 15.00
✦ Truchard 20.00

ROSÉ

Moulin de Gassac Guilhem 6.00
Pink Flamingo 10.00
Whispering Angel 15.00

SPARKLING (187ML)

Freixenet Brut 10.00
Canella Prosecco 12.00
Chandon Brut 16.00
Moët Impérial 30.00
Nicolas Feuillatte Rosé 32.00

ALCOHOL REMOVED WINE

Fre Chardonnay 5.00
Fre Red Blend 5.00

✦ Member's Choice



OCEAN REEF CLUB®
A UNIQUE WAY OF LIFE
KEY LARGO, FLORIDA