

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 • LINDA BERRY

SHAKES

SMALL 5 • LARGE 6

CLASSIC SHAKES

*vanilla, chocolate, strawberry, banana or 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

DECADENT FUDGE BROWNIE

*swirls of dulce de leche, vanilla ice cream, macadamia nuts*

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

*conch, hearty vegetables, potatoes simmered in tomato broth*

CUP 7 BOWL 8

12

NEW ENGLAND CLAM CHOWDER

*clams, creamy potatoes, bacon*

CUP 7 BOWL 8

6

12

GUACAMOLE & CHARRED TOMATO SALSA

*corn tortilla chips*

13

MARYLAND-STYLE CRAB CAKE

*mustard mayo, lemon*

21

7

OCEAN REEF CONCH FRITTERS

*Bahamian pink sauce*

16

## SEAFOOD & SUSHI

SHRIMP COCKTAIL (6 PC) <i>tiger shrimp poached in Old Bay, cocktail sauce</i>	22
PALM COURT TUNA NACHOS* <i>sushi grade tuna on wonton chips, avocado, wakame, spicy mayo, sweet soy sauce, cilantro</i>	22
SPICY TUNA SUSHI ROLL* (8pc) <i>chili-seasoned tuna topped with spicy mayo</i>	14
CALIFORNIA SUSHI ROLL (8pc) <i>snow crab, cucumber, avocado</i>	13
LOBSTER QUESADILLA <i>mango salsa, flour tortilla, guacamole, pico de gallo, sour cream</i>	19
STONE CRAB <i>lemon wedge, mustard mayo sauce</i>	MKT.
DAILY OYSTERS*  ½ DOZ. 22    DOZ. 45	
TODAY'S CATCH* <i>grilled or blackened catch, sandwich or taco, served with choice of grilled vegetables, Islander green salad or Caesar salad</i>	MKT.

## BOWLS

REY'S FIESTA BOWL <i>rice, drunken black beans, corn salsa, avocado, pickled red onions, Cotija cheese</i>	12
BUDDHA BOWL <i>quinoa, edamame, carrots, cucumber, radish, bean sprouts, kimchee vinaigrette</i>	16

## SANDWICHES

MAHI SANDWICH <i>grilled or blackened, lettuce, tomato, onion, tartar sauce, wheat bun, waffle fries</i>	23
CLASSIC TUNA MELT <i>Ocean Reef tuna salad, tomatoes, American cheese, seeded rye bread, waffle fries</i>	15
PRIME RIB SANDWICH <i>sourdough, bell peppers, caramelized onions, Swiss cheese, mustard aioli, waffle fries</i>	19
CHEESEBURGER* <i>8 oz. Angus beef patty, choice of cheese, lettuce, tomato, onion, kaiser roll, waffle fries</i>	19
PALM COURT SIGNATURE KOBE BURGER* <i>8 oz. Kobe beef patty, heirloom tomatoes, artisan lettuce, four-year aged cheddar, grilled Vidalia onions, Louis sauce, poppyseed bun, waffle fries</i>	22
CRISPY JALEA SANDWICH <i>beer battered mahi, onion &amp; tomato slaw, white bun, aji amarillo aioli, waffle fries</i>	24



## SPECIALTIES

NAKED CHICKEN WINGS <i>choice of Buffalo, sweet chili sauce</i>	(6pc) 14    (12pc) 20
CHICKEN FINGER PLATTER (6 PC) <i>BBQ dipping sauce, waffle fries</i>	17
TRADITIONAL FISH & CHIPS <i>tempura dayboat fish, sea salt shoestring fries, tartar sauce</i>	24
BAJA-STYLE TEMPURA DAYBOAT FISH TACOS <i>two soft flour tortillas, taco-slaw, pico de gallo, avocado, cilantro, chipotle crema, waffle fries</i>	21
GRILLED TACOS <i>two soft flour tortillas, taco-slaw, pico de gallo, avocado, cilantro, chipotle crema, waffle fries</i>	
GRILLED MAHI 20 • SEARED TUNA* 22 • GRILLED CHICKEN 18	

## VEGETARIAN SELECTIONS

STEAMED EDAMAME <i>sea salt</i>	9
TROPICAL FRUIT PLATE <i>seasonal fruit, banana bread, Skotidakis Greek yogurt</i>	17
HUMMUS PLATTER <i>vegetables, grilled pita</i>	13
CRISPY TOFU BURRITO <i>lettuce, guacamole, tomato, rice, black beans</i>	15

## 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 8    LG 11
ISLANDER HOUSE SALAD <i>Redlands artisanal greens, cucumber, radish, tomato, Islander vinaigrette</i>	SM 9    LG 12
KEY LARGO CHICKEN SALAD <i>crispy chicken, romaine hearts, cucumber, tomato, roasted pecans, mustard ranch dressing</i>	SM 12    LG 19
CHICKEN COBB SALAD <i>chicken, romaine hearts, blue cheese crumbles, tomato, applewood bacon bits, avocado, chopped egg, choice of dressing</i>	SM 13    LG 20
CHINESE CHICKEN SALAD <i>marinated chicken, Asian greens, bell peppers, celery, edamame, wonton strips, sweet chili vinaigrette</i>	SM 12    LG 19
FATTOUSH SALAD <i>marinated chicken kabob, romaine hearts, cucumber, roma tomato, green pepper, red onion, toasted pita, sumac, lemon, Greek olive oil</i>	20
BLUE CRAB AND AVOCADO SALAD <i>lump crab tossed in creamy horseradish dressing, avocado, local tomatoes, artisanal greens, Islander vinaigrette</i>	35
SEAFOOD COBB SALAD <i>romaine, tomatoes, onions, avocado, eggs, jumbo lump crab, smoked salmon, shrimp, choice of dressing</i>	27

## TOPPERS

(in addition to salad prices)

GRILLED CHICKEN 13	SEARED TUNA STEAK* (6OZ) 22
GRILLED TIGER SHRIMP 17	IMPOSSIBLE BURGER PATTY 15
GRILLED MAHI 22	GRILLED CATCH OF THE DAY MKT.

\*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.

# 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*

### WATERMELON COOLER

*X-Rated Vodka, Watermelon Juice*

### BLUEBERRY REFRESHER

*Parrot Bay Coconut Rum, Lime Juice, Blueberries, Club Soda*

### STRAWBERRY & CUCUMBER SMASH

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

### PINEAPPLE BASIL MARGARITA

*Jose Cuervo Tequila, Triple Sec, Pineapple Juice, Lime Juice, Basil*

### 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*

### 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

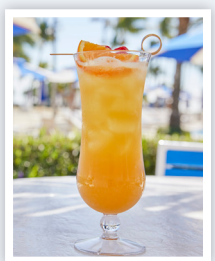
*Fruit of your Choice, Bacardi Superior Rum, Lime Juice*

### CUCUMBER SMILE

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

### BUSHWHACKER

*Kahlúa, Amaretto, Baileys, Cream of Coconut*



# 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

### ST. GERMAIN SPARKLER

St. Germain Elderflower Liqueur, Prosecco, Club Soda



## 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 | Corona | Corona Light | Heineken | Heineken Light  
 Funky Buddha Vibin' 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  
 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