

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 • DANIELLE TURNER

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

DECADENT FUDGE BROWNIE

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

KIDS'

FRESH FRUIT CUP

8

CARROT & CELERY STICKS

ranch

6

CRISPY CHICKEN TENDERS

BBQ sauce, waffle fries

10

PENNE PASTA

choice of cheese sauce or marinara

7

ADD CHICKEN

5

HOT DOG & FRIES

grilled all-beef dog, waffle fries

10

PEANUT BUTTER & JELLY SANDWICH

peanut butter, grape jelly, waffle fries

8

GRILLED CHEESE SANDWICH

waffle fries

8

SIDES

SWEET POTATO FRIES

9

7

SEA SALT SHOESTRING FRIES

14

7

FRESH TROPICAL FRUIT CUP

14

8

ISLANDER COLESLAW

5

APPETIZERS

CONCH CHOWDER (GF) <i>conch, hearty vegetables, potatoes simmered in tomato broth</i>	CUP 7	BOWL 8
NEW ENGLAND CLAM CHOWDER <i>clams, creamy potatoes, bacon</i>	CUP 7	BOWL 8
DAILY OYSTERS* (GF)	½ DOZ. 22	DOZ. 45
STEAMED EDAMAME (GF) (V) <i>sea salt</i>		9
PALM COURT TUNA NACHOS* <i>sushi grade tuna on wonton chips, avocado, wakame, spicy mayo, sweet soy sauce, cilantro</i>		24
GUACAMOLE & CHARRED TOMATO SALSA <i>corn tortilla chips</i>		13
MARYLAND-STYLE CRAB CAKE <i>mustard mayo, lemon</i>		21
OCEAN REEF CONCH FRITTERS <i>Bahamian pink sauce</i>		16
LUMP CRAB CEVICHE <i>citrus marinade, casino peppers, avocado, mango, red onion, cilantro, corn tortilla chips</i>		28
SHRIMP LETTUCE WRAPS <i>bibb lettuce, cucumber, Napa salad, Thai peanut sauce, lime</i>		24
SHRIMP COCKTAIL (6 PC) <i>tiger shrimp poached in Old Bay cocktail sauce</i>		22
NAKED CHICKEN WINGS (6pc) 14 (12pc) 20 <i>choice of Buffalo, sweet chili, BBQ, or sweet sriracha sauce</i>		
TROPICAL FRUIT PLATE <i>seasonal fruit, banana bread, Skotidakis Greek yogurt</i>		17
HUMMUS PLATTER (V) <i>vegetables, grilled pita</i>		13

BOWLS

REY'S FIESTA BOWL (GF) <i>rice, drunken black beans, corn salsa, avocado, pickled red onions, Cotija cheese</i>		12
TUNA POKE BOWL <i>yellowfin tuna, sticky rice, edamame, avocado, cucumber, wakame, radish, sweet soy</i>		36
SALMON NOODLE BOWL <i>buck wheat noodles, green onion, carrot, edamame, mint, sweet soy</i>		35

SANDWICHES

MAHI SANDWICH <i>grilled or blackened, lettuce, tomato, onion, tartar sauce, wheat bun, waffle fries</i>		25
GROUPEL SANDWICH* <i>bibb lettuce, avocado, tomato, remoulade, kaiser roll, waffle fries</i>		32
CLASSIC TUNA MELT <i>Ocean Reef tuna salad, tomatoes, American cheese, seeded rye bread, waffle fries</i>		15
PALM COURT SIGNATURE KOBE BURGER* <i>8 oz. Kobe beef patty, heirloom tomatoes, artisan lettuce, four-year aged cheddar, grilled Vidalia onions, Louis sauce, poppy seed bun, waffle fries</i>		24

Gluten-free bread available upon request

ENTREES

TODAY'S CATCH* <i>grilled or blackened</i>		36
TRADITIONAL FISH & CHIPS <i>tempura dayboat fish, sea salt shoestring fries, tartar sauce</i>		25
LOBSTER QUESADILLA <i>mango salsa, flour tortilla, guacamole, pico de gallo, sour cream</i>		24
CHICKEN FINGER PLATTER (6 PC) <i>BBQ dipping sauce, waffle fries</i>		17
FORBIDDEN BIBIMBAP (V) <i>black rice, carrot, cucumber, radish, bean sprout, wakame, house made kimchi, pineapple, sweet fire apple gochugaru vinaigrette</i>		18
BAJA-STYLE TEMPURA DAYBOAT FISH TACOS <i>two soft flour tortillas, taco-slaw, pico de gallo, avocado, cilantro, chipotle crema, waffle fries</i>		25
GRILLED TACOS <i>(corn tortilla available upon request) two soft flour tortillas, taco-slaw, pico de gallo, avocado, cilantro, chipotle crema, waffle fries</i>		
GRILLED MAHI 22 • SEARED TUNA* 25 • GRILLED CHICKEN 18		

SALADS

<i>Islander vinaigrette, ranch, blue cheese, thousand island, honey mustard, red wine vinaigrette, Caesar dressing</i>		
ISLANDER HOUSE OR CAESAR SALAD (GF) (V)	SM 9	LG 12
KEY LARGO CHICKEN SALAD <i>crispy chicken, romaine hearts, cucumber, tomato, roasted pecans, mustard ranch dressing</i>	SM 13	LG 20
CHICKEN COBB SALAD (GF) <i>chicken, romaine hearts, blue cheese crumbles, tomato, applewood-smoked bacon bits, avocado, chopped egg, choice of dressing</i>	SM 14	LG 21
CHINESE CHICKEN SALAD <i>marinated chicken, Asian greens, bell peppers, edamame, wonton strips, sweet chili vinaigrette</i>	SM 13	LG 20
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 (GF) <i>lump crab tossed in creamy horseradish dressing, avocado, local tomatoes, artisanal greens, Islander vinaigrette</i>		38

TOPPERS

(in addition to salad prices)

GRILLED CHICKEN 8	GRILLED MAHI* 22
GRILLED TIGER SHRIMP 22	YELLOWFIN TUNA* 24



(VG) = Vegan (V) = Vegetarian (GF) = Gluten-free

Prepared in our kitchen that commonly handles wheat product 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.

IT'S SUSHI TIME... AT PALM COURT

SUSHI

TUNA TATAKI 24
SEARED YELLOWFIN TUNA, VIDALIA ONION, SCALLION, SESAME OIL, CITRUS SOY

WAHOO PIZZA 16
WAHOO, SPICY AIOLI, AVOCADO, TOMATO, CILANTRO, TRUFFLE OIL, SEA SALT, FLOUR TORTILLA

JAPANESE CEVICHE 28
TUNA, WAHOO, SHISO, RED ONION, KIMCHEE, CILANTRO, SCALLION, SESAME SEED, YUZU PONZU

DEEP BLUE 29
PACIFIC BLUEFIN TUNA, ORANGE, CUCUMBER, SCALLION, SESAME SEED, KIMCHEE VINAIGRETTE

LOBSTER BITES 30
TEMPURA-BATTERED SPINY LOBSTER, BIBB LETTUCE, LEMON, TROPICAL MANGO THAI SAUCE

NIGIRI & SASHIMI

YELLOWFIN TUNA	8	UNAGI	9
SALMON	8	BLUEFIN	12
HAMACHI	8	TORO	22
WAHOO	8	UNI	22



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ROLLS

SPICY TUNA 14
CHOPPED TUNA TOSSED IN CHILI GARLIC, SPICY SESAME OIL,
SRIRACHA

CALIFORNIA 15
ALASKAN SNOW CRAB, AVOCADO, CUCUMBER

TUNA CRUNCH 15
SPICY TUNA, AVOCADO, TEMPURA FLAKES, RED TOBIKO, SPICY
AIOLI, SRIRACHA

YAKUZA 24
FRESH WATER EEL, CREAM CHEESE, CUCUMBER, AVOCADO,
MASAGO, SWEET SOY

JUMPING SHRIMP 28
TEMPURA SHRIMP, SHRIMP DYNAMITE, AVOCADO, CILANTRO,
MASAGO, RED TOBIKO

MELANIE 28
TEMPURA SHRIMP, SPICY TUNA, AVOCADO, SWEET SOY, SPICY
AIOLI, TEMPURA FLAKES

