

STARTERS

PEAS AND SCALLOPS

Seared scallops in a creamy green pea soup, fresh black caviar and rice saffron chip
20

CONCH CEVICHE

Caicos conch in lime and lemon juice, sliced grapes and fresh mint, mango and papaya chutney, spiced yucca chips
18

WATERMELON SALAD

Water melon compressed in a red Porto wine, marinated Feta cheese with cumin and fennel seeds, pistachio and balsamic vinaigrette
16

CHICKEN SPRING ROLL

Sesame quinoa salad, Vietnamese style chicken roll, tamarind peanut butter sauce, crispy shallots and fresh kale
18

TOMATO SALAD

Braised fennel shortbread, buffalo mozzarella, onion jam, Banyuls vinaigrette, garden fresh basil, fresh cherry and garden tomatoes
16

PALMS CAESAR SALAD

Tender romaine hearts, garlic, anchovy and lemon dressing, crispy pancetta, house baked focaccia crouton and Parmesan chip
18

GRILLED ASPARAGUS

Soft poached egg, grilled asparagus, Manchego cheese, fried potato nest and cracked black pepper
16

P A S T A S & R I S O T T O S

BUTTERNUT SQUASH RAVIOLI

Creamy butternut squash filling in light ravioli pasta, citrus beurre blanc, tomato concassé,
Goat's milk cheese, toasted pecans, herb pesto

34

MUSHROOM RISOTTO

Wild mushroom and truffle cream, sautéed champignons, fresh thyme and Parmigiano

32

CRAB RISOTTO

King crab leg risotto topped with salmon roe, wasabi peas, lime zest and seaweed

34

CAICOS LOBSTER SPECIALS

5oz (half) LOBSTER TAIL 26

served with garlic drawn butter and fresh lemon

10oz LOBSTER TAIL 48

Fresh Caicos lobster tail with creamy mashed potato, garden fresh vegetables,
drawn garlic butter and sliced lemon

SURF & TURF 58

6oz Angus beef tenderloin, 5oz lobster tail, creamy mashed potatoes, sautéed
asparagus, drawn butter and fresh lemon

PREMIUM SURF & TURF 75

8oz Angus beef tenderloin, 10oz lobster tail, creamy mashed potatoes, steamed
garden vegetables, drawn butter and fresh lemon

LOBSTER SPAGHETTI 42

Artisanal squid ink spaghetti, fresh artichokes, butter poached lobster, sliced black
truffle, artichoke-truffle ricotta cream sauce



LAND & SEA

THAI SEARED TUNA

Seared Ahi tuna loin (*served rare*), with sesame-soy ponzu, fresh ginger and scallion vinaigrette, coconut sticky rice and Napa cabbage slaw

42

STRIPED BASS

Lightly pan fried bass served on a bed of chick pea and turmeric cream with roasted sunchoke, fresh arugula, red onion sweet and sour, topped with crispy chick peas

42

HERB CRUSTED SALMON

Herb and garlic crusted Atlantic salmon on sautéed asparagus with Dijon mustard and dill cream sauce

36

PRIME BEEF TENDERLOIN

Grilled filet of Angus beef, fondant potato, grilled vegetables, and chimichurri sauce

42

ANGUS RIBEYE

12oz Premium Black Angus U.S.D.A. Prime Ribeye, soya sauce sautéed mushrooms, za'atar cauliflower head, Merlot demi-glace

54

AGRODOLCE PORK TENDERLOIN

Sambal mustard marinated pork tenderloin, bacon sautéed Brussel sprouts with globe grapes, yogurt cream, garlic oil, toasted almonds

38

BRAISED LAMB SHANK

Five-spice and Cabernet marinated lamb shank, braised in its rich juices served with sage polenta, pear chutney and kale chips

40

SIDE DISHES

all side dishes are 8 dollars

TRUFFLE LEAF SPINACH

STEAMED GARDEN VEGETABLES

BUTTERMILK MASHED POTATO

GARLIC SAUTEED MUSHROOMS

SAUTEED ASPARAGUS

Kindly notify one of our service team if you have any allergy intolerance
15% service charge & 12% government tax will be added to your final check