

# SHARES OYSTERS

## SEARED AHI TUNA\*

Pickled Ginger, Toasted Sesame Seed, Avocado Stack, Yuzu Foam, Crispy Nori 19

## CAULIFLOWER 'WINGS'

Sweet & Spicy Adobo Sauce, Vegan Ranch (v) 18

## GRILLED WINGS

Caramelized Honey Garlic or Buffalo Sauce, with Crudité & Ranch (gf) 18

## HOT & FIRE SHRIMP

Fried Shrimp, Club Slaw, Boom Boom Sauce, Sesame Seeds 18

## BRUSSELS SPROUTS

Honey, Lemon Zest, Grana Padano, Parsley (gf/v) 14

## CALAMARI

Peach & Poblano Chutney, Horseradish Crème Fraiche, Grilled Lime 18

## ON HALF SHELL

Half Dozen 16 | Dozen 28

## NORTHERN SELECTION\*

## WEST COAST SELECTION\*

## LOCAL SELECTION\*

## ACCOMPANIMENTS

Served with Classic Cocktail Sauce & Hot Sauce

**Choice of:** Barrel Aged Bourbon, Green Apple Vodka, or Lemon Mignonette

## BAKED

## OYSTER ROCKEFELLER

19

## BAKED OYSTERS

Jalapeno Bacon Jam, Pimento Cheddar, Toasted Breadcrumbs 19

# PALMS

AMERICAN GASTRO PUB

## FLATBREADS

Make it Gluten Free +2

## MARGHERITA PLUM

Red Sauce, Roasted Garlic, Fresh Tomato, Mozzarella, Ricotta, Basil (v) 18

## BBQ CHICKEN

BBQ Sauce, Grilled Chicken, Caramelized Onions, White Cheddar 18 Add Bacon +1

## DIRTY HAWAIIAN

Vodka Sauce, Serrano Ham, Pineapple Jam, Mozzarella 18

## ITALIAN DUO

Red Sauce, Spicy Sausage, Pepperoni, Oregano, Fresh Mozzarella 18

## VEGGIE

Garlic Rub, Mushrooms, Tomato, Peppers, Onions, Spinach, Swiss (V) 18

## SOUPS & SALADS

## WINTER PANZANELLA

Baby Kale, Herbed Focaccia, Pepitas, Green Beans, Heirloom Tomatoes, Roasted Squash, Green Goddess (v) 14

## CLASSIC CAESAR

Romaine, Parmesan, Ciabatta Crouton, Anchovy Dressing, Cracked Pepper 14

## STEAK SALAD\*

Grilled Sirloin, Bibb, Grilled Tomato, Candied Pecan, Blue Cheese, Avocado, Peppadew Balsamic, Olive Oil (gf) 28

## BHI SALAD

Mixed Greens, Feta, Dried Cranberries, Candied Pecans, Balsamic Vinaigrette (gf) 14

## CHEF FEATURES

Ask Our Servers for the Weekly Chef Features

**PROTEINS** Shrimp 12 | Crab Cake 20 | Chicken 10 | Steak\* 14 | Salmon\* 18

## CRAB BISQUE

(gf) 16

## SOUP DU JOUR

12

## KNIFE & FORK

## BLACKENED TUNA\*

Low Country Dirty Rice with Corn, Edamame, Peppers, Country Ham Butter 32

## FILET\*

Jalapeno Bacon Wrapped Filet, Bleu Cheese Butter, Sweet Potato Hash, Green Apple Coulis (gf) 52

## GRILLED RIBEYE\*

Cheddar Potato Cake, Broccolini, Cowboy Butter (gf) 48

## FISH & CHIPS

Beer Batter, Pickled Jalapeno Tartar Sauce, Fries 24

## BUTTER CHICKEN CURRY

Braised Chicken Thigh, Spiced Tomato Cream Sauce, Basmati Rice, Grilled Naan 26

## FRESH CATCH\*

Seasonal Vegetables, Rice, or Sweet Potato Hash MP

## SIDES

HOUSE CUT CHIPS (V) 8

FRIES (V) 8

BRUSSELS SPROUTS (V) 8

BROCCOLINI (V) 8

LOADED BAKED POTATO 6

FRESH FRUIT (V) 8

## LAMB GYRO

Shaved Lamb, Cucumber Tzatziki, Tomatoes, Lettuce, Shaved Onions, Naan 19

## BLACK & BLEU BURGER\*

Blackened Angus Beef, Bleu Cheese, Bacon, Lettuce, Tomato, Brioche Bun 22

## CHICKEN SANDWICH

Grilled or Fried Chicken, Pepper Jack Cheese, Lettuce, Tomato, Onion, Avocado, House Pickles, Texas Pete Mayo, Brioche 18

## HANDHELDS

Served with House Chips

## CRAB CAKE SANDWICH

Dill Remoulade, Lettuce, Tomato, Brioche Bun 28

## PALM BURGER\*

Angus Beef, Cheddar, Garlic & Worcestershire Mayo, Lettuce, Tomato, Brioche 22 Vegetarian Impossible Burger Available

v - vegetarian | gf - gluten free

\*\*Before placing your order or consuming any food, please alert your server about any allergy you or your party may have. As required by the State of North Carolina, we provide this information: \*These items are served raw or undercooked or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food bourn illness especially if you have certain medical conditions

# PALMS

AMERICAN GASTRO PUB

WINE BY THE GLASS

## WHITE WINE

<b>RAEBURN</b> Sonoma County, California	14/38
<b>SPY VALLEY</b> Marlborough, New Zealand	14/38
<b>J. DE VILLEBOIS SANCERRE</b> Sancerre, Loire Valley, France	23/80
<b>SIDURI</b> Willamette Valley, Oregon	19/75
<b>DELLE VENEZIE</b> Trentino-Alto Adige, Italy	14/38
<b>VALCKENBERG RIESLING</b> Rheinhessen, Germany	13/36
<b>SUMMER WATER BUBBLY ROSÉ</b> Central Coast, California	12/35

## RED WINE

<b>AUSTIN</b> Paso robles, California	14/38
<b>L'ECOLE NO. 41</b> Columbia Valley, Washington	23/75
<b>CHARLES WOODSON'S INTERCEPT</b> Monterey County, California	14/38
<b>BELLE GLOS CLARK &amp; TELEPHONE</b> Santa Maria Valley, California	19/75
<b>ZUCCARDI SERIE A</b> Uco Valley, Mendoza, Argentina	14/38
<b>CLINE SEVEN RANCLANDS</b> Sonoma County, California	14/38
<b>GALÉVAN PAROLES DE FEMME</b> Côte du Rhône, France	14/38
<b>CAYMUS THE WALKING FOOL</b> Suisun Valley, California	19/75

## SPECIALTY COCKTAILS

### PEACH GIMLET

Gin, Lime Juice, Peach Puree, and Simple Syrup 16

### STRAWBERRY BOURBON SMASH

Bourbon, Strawberry Simple Syrup Mix, and Lemon Juice 18

### CUCUMBER VODKA MARTINI

Rain Cucumber Vodka, Lime Juice, St. Germain, topped with Prosecco 15

### COCONUT RUM PUNCH

Rum, Coco Lopez, Pineapple Juice, Grenadine, and a Grand Marnier Floater 14

### ISLAND GETAWAY MARGARITA

Tequila, Malibu Rum, Pineapple Juice, Blue Curacao, Lime Juice, and Cointreau 17

## DESSERTS

### BRÛLÉE FLIGHT

Vanilla, Pumpkin, Maple, & Chocolate Ginger 16

### CHOCOLATE CAKE

Four Layers of Chocolate Cake Filled with Chocolate Fudge 13

### PUMPKIN SPICE CAKE

Pumpkin Mini Bundt Cakes with a Butterscotch House Made Ice Cream & Pumpkin Brittle 14

### CAROLINA APPLE CRISP

North Carolina Mountain Apples, Oatmeal Brown Sugar Crisp Topping, & Vanilla Bean Ice Cream 14

### CHEESECAKE OF THE MOMENT

Ask your Server for Today's Flavor 14

### SALTY TURTLE CHEESECAKE

Fleur de Sel Salted Caramel Cheesecake, Pecans, Caramel, Milk Chocolate and an Edible Golden White Chocolate Turtle 14

*\$1 of every sale goes to the Bald Head Island Turtle Conservancy*

# PALMS

AMERICAN GASTRO PUB

## WINE MENU

### CHARDONNAY

Raeburn Sonoma County, California	14/38
Siduri Willimette Valley, Oregon	19/75
Viña Cobos Felino Mendoza, Argentina	/40
Château Vitallis Pouilly-Fuisse Maconnais, Burgundy, France	/65
Domaine Costal Chablis Burgundy, France	/85
Zuccardi Fossil San Pablo, Uco Valley, Argentina	/150

### SAUVIGNON BLANC

Spy Valley Marlborough, New Zealand	14/38
J. de Villebois Sancerre Sancerre, Loire Valley, France	23/80
Matetic EQ Casablanca Valley, Chile	/40
Whitehaven Marlborough, New Zealand	/45

### ROSÉ

La Jolie Fleur Provence, France	14/38
Diora La Belle Fete Monterey, California	/40

### PINOT GRIGIO

Delle Venezie Trentino-Alto Adige, Italy	14/38
Famille Hugel Pinot Gris Alsace, France	/70

### DIVERSE WHITE WINES

Valckenberg Riesling Rhein Hessen, Germany	13/36
Count Karolyi Gruner Veltliner Tolna, Del-Pannonia, Hungary	/38
Asnella Vinho Verde Minho, Portugal	/40
Santa Julia La Oveja Torrontes Mendoza, Argentina	/45
Gaia Monograph Assyrtiko Peloponnese, Greece	/50
Le Chant Chenin Blanc Western Cape, South Africa	/55
Le Ragnaie Civitella Western Cape, South Africa	/60
Suavia Monte Carbonare Veneto, Italy	/70

### CABERNET SAUVIGNON

Austin Paso robles, California	14/38
L'Ecole no. 41 Columbia Valley, Washington	23/75
Catena Zapata Agrelo Agrelo, Mendoza, Argentina	/50
Montes Alpha Colchagua Valley, Chile	/60
Vilafonté Seriously Old Dirt Paarl, Western Cape, South Africa	/80
Molly Dooker The Maitre'd McLaren Vale, South Australia	/75
Austin Hope Paso Robles, California	/120
Faust Napa Valley, California	/110
Caymus 2021 Napa Valley, California	/150

### PINOT NOIR

Charles Woodson's Intercept Monterey County, California	14/38
Belle Glos Clark & Telephone Santa Maria Valley, California	19/75
Invivo Central Otago, New Zealand	/50
Louis Jadot Beaune, Burgundy, France	/55
Domaine Nico Uco Valley, Mendoza, Argentina	/65
Hyland Estates Willamette Valley, Oregon	/70

### CHAMPAGNE & BUBBLES

Pommery Champagne 187ml Reims, France	/32
Freixenet Cava Brut 187ml Catalonia, Spain	/12
Ruffino Prosecco 187ml Veneto, Italy	/15
Summer Water Bubbly Rosé Central Coast, California	12/35
Los Dos Cava Brut Rosé Penedes, Spain	/40
Los Dos Cava Brut Penedes, Spain	/40
Terre di Rai Prosecco Veneto, Italy	/50
Schramsberg Brut Calistoga, California	/85
Moët & Chandon Champagne, France	/120
Veuve Cliquot Champagne, France	/150

### DIVERSE RED WINES

Galévan Paroles de Femme Côte du Rhône, France	14/38
Caymus The Walking Fool Suisun Valley, California	19/75
Can Blau Monstant Tarragona, Catalonia, Spain	/40
Chateau Musar Jeune Bekaa Valley, Lebanon	/50
Wine & Soul Manoella Tinto Douro, Portugal	/50
Viña Cobos Coçodrilo Mendoza, Argentina	/60
The Owl & The Dust Devil Remolinos, Mendoza, Argentina	/70
Molly Dooker 2 Left Feet McLaren Vale, South Australia	/75
Ormanni Chianto Classico Tuscany, Italy	/80
Chappellet Mt. Cuveé St. Helena, Napa Valley, California	/80
Château Boutisse Grand Cru Saint-Emilion, Bordeaux, France	/90
Château Belles-Graves Bordeaux, France	/95
Pian delle Querci Brunello Tuscany, Italy	/100
Schiavenza Broglio Barolo Barolo, Piedmont, Italy	/115
Château de Saint Cosme Chateauneuf-du-Pape, France	/120

### MALBEC

Zuccardi Serie A Uco Valley, Mendoza, Argentina	14/38
Zuccardi Concreto Paraje Altamira, Uco valley, Argentina	/80

### MERLOT

Cline Seven Ranchlands Sonoma County, California	14/38
Duckhorn Napa Valley, California	/120

### MEMBER RESERVE

Zuccardi Malbec Finca Infinita Paraje Altamira, Uco Valley, Argentina	/300
Pieper-Heidsieck Rare 2013 Reims, Champagne, France	/400
Tenuta San Guido Sassicaia Bolgheri, Tuscany, Italy	/500
Patrimony Cabernet Paso Robles, California	/575
To Kalon Oakville, Napa Valley, California	/600