



MENUS



THE PALMS RESORT and CAFÉ ON THE BEACH

3616 Gulf Boulevard

South Padre Island, Tx 78597

www.PalmsResortCafe.com

A 30 Mini Suite Boutique Hotel and the Island's most popular beachfront Restaurant and Bar.

Listing Agent: Troy Giles (956) 551-2040

Troy@TroyGilesRealty.com



Serving Breakfast until 11am Monday-Friday, and until noon on Weekends



Beach Breakfast Specials

All specials served with fresh fruit garnish

† Eggs Benedict 11.50

poached eggs, Canadian bacon and hollandaise on an English muffin with hashbrowns

† BLT Eggs Benedict 24.95

bacon, real lobster meat, sliced tomato and poached eggs served on an English muffin with hollandaise sauce and hash browns. Delicious!

† Smoked Salmon Eggs Benedict 16.95

poached eggs and smoked salmon served on an English muffin with hollandaise sauce and hash browns

† Eggs Benedict Florentine 10.50

sautéed spinach and poached eggs served on an English muffin with hollandaise sauce and hash browns

†For an additional charge you can dress up your eggs benedict by adding any of the following:

avocado, chives, red bell peppers, jalapeños, spinach, or tomato

Corned Beef Hash 10.50

with poached eggs and hollandaise, served with toast

Cafe Omelette 7.50

choice of cheddar-jack, American, Swiss or provolone cheese with toast and hashbrowns

add bacon, ham, sausage, chorizo, or

Canadian bacon each item .95

add peppers, jalapeños, tomato, mushrooms,

spinach, or sweet onions each item .50

add shrimp add 2.50

add lobster meat add 9.95

Palms French Toast Sandwich 10.50

made with raisin bread, cream cheese and marmalade

Breakfast Taco

egg and cheese wrapped in a fresh made flour tortilla 7.50

add chorizo, ham, bacon, sausage,

or potatoes each item .95

Two Eggs with toast and hashbrowns 6.25

with bacon, sausage, or Canadian bacon 9.50

Migas 8.25

mixture of eggs, pan-fried tortillas, sautéed onions and jalapeños, topped with cheese and a sprinkle of fresh cilantro

add chorizo, ham, bacon, sausage,

or potatoes each item .95

Malted Pancakes 7.25

3 fluffy pancakes dusted with powdered sugar and served with 100% maple syrup

with fresh berries 8.75

Smoked Atlantic Salmon 14.95

served with a bagel, cream cheese, lemon wedge and capers

♥ Irish (Steel Cut) Oatmeal 6.25

served with brown sugar on the side

Palms Light Breakfast 8.50

1 egg, 1 pancake, 1 sausage or bacon and hashbrowns

Beachcomber Breakfast

2 eggs, 2 pancakes, 2 strips of bacon, 1 sausage patty and hashbrowns 12.75

Extras

Bagel and Cream Cheese 4.25

♥ Yogurt Parfait delicious layers of seasonal fresh fruit and creamy yogurt topped with crunchy granola 6.75

White, Wheat, Rye, English Muffin, or Raisin Bread Toast 2.75

Hashbrowns 4.25

Bacon (3) Sausage Patties (2) or Canadian Bacon (2) 4.25

Corned Beef Hash 4.95

Cold Cereal with Milk 4.50

♥ Fresh Fruit a generous portion of seasonal fresh fruit 6.95

Healthy Living Choices

♥ Items with this symbol denote our Healthy Living Choices. In addition to these items, most of our seafood and poultry from our Main Menu can be specially prepared for you with olive oil instead of butter. Try it blackened for extra flavor!

• Ask to see our wine and specialty drink menu •



Appetizers



Jumbo Shrimp Cocktail	10.95
Fresh Gulf shrimp made to order	
Crab Cakes	16.95
Two 3oz. crab cakes loaded with crab meat and topped with our chipotle beurre blanc	
Blue Crab Claw Fingers	15.95
with lemon butter garlic sauce	
Peel and Eat Shrimp	Half Pound 14.95
Fresh jumbo Gulf Coast shrimp	
One Pound 24.95	
Jalapeño Hush Puppies	Small (6) 3.95
Large (12) 6.95	

Steamed Mussels	16.95
A full pound of mussels steamed in white wine with bell peppers, onions, butter and herbed garlic. Served with croustini.	
Oysters Rockefeller	17.95
Five oysters, bacon, onion, creamed spinach and a splash of Sambucca	
Tortilla Chips & Homemade Salsa	5.25
Cheese Quesadillas	7.50
Fresh made flour tortillas grilled with cheddar cheese	
with Chicken ... 9.95 with Shrimp 10.95	

Soups and Salads

Creamy Seafood Bisque	Cup 7.95 Bowl 14.25
Creamy seafood bisque with salmon, shrimp and red snapper. Served with croustini and garnished with a crab claw finger.	

Luis' Chicken Tortilla Soup	Cup 4.95 Bowl 7.50
Crispy fried strips of corn tortillas in a tomato-based Mexican soup with chicken breast, chilies, cilantro and cheddar-jack cheese.	
♥ For a healthy choice ask for it without cheese and tortilla chips.	

The Palm's Caesar Salad	9.00
Crisp romaine tossed with Caesar dressing. Topped with homemade croutons and a parmesan crisp	
Beachfront Salad	15.25
Fresh spring mix lettuce with tomato, kalamata olives, pears, hearts of palm, bleu cheese crumbles and mandarin oranges with a tangerine balsamic vinaigrette dressing. Topped with parmesan crisp and caramelized pecans.	
Iceberg Wedge Salad	6.95
A crispy wedge of iceberg lettuce topped with bleu cheese dressing, bleu cheese crumbles and bacon.	

Salad Add-ons

with grilled chicken breast	add 5.50
with grilled shrimp	add 8.75
with grilled red snapper	add 11.00
with blackened mahi mahi	add 10.00
with grilled salmon	add 11.00
*with grilled tuna	add 11.00
*with grilled 6 oz center cut filet mignon	add 22.00
with 8 oz cold water lobster tail	add 22.95

The Spinning "Crispy" Chef Salad	14.25
Julianne ham, turkey, provolone, Kalamata olives, boiled eggs, mixed greens, hearts of palm, tomatoes and Maytag bleu cheese tossed with honey mustard dressing. Served in a crispy fresh made flour tortilla shell.	

♥ Pure (Detox) Salad	11.95
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We start with a fresh spring mix, then add your choice of fresh produce "toppers" to create a unique salad just for you. Choose five "toppers" from the following seasonally available choices:

Avocado; Bell Pepper; Broccoli; Carrots; Chives; Celery; Mushrooms; Pears; Pineapple; Red Onion; Seedless Grapes; Strawberries; Tomatoes; Zucchini

Served with our own homemade organic olive oil balsamic and rice wine vinaigrette dressing.

• Ask to see our wine and specialty drink menu •

Split plate charge \$2.50. No charge for sharing one plate.
A 15% gratuity may be added for parties of 5 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Sides and Extras

Baked Potato	3.95	Grilled Zucchini (3 thick slices)	3.50
Choice of butter, sour cream, chives, and cheese		Creamed Spinach a la Rockefeller	3.95
Warm Rolls (2) and Butter	3.50	Baked Parmesan Crisps (3)	3.50
French Fries or Homemade Potato Chips	3.95	Petite Caesar Salad	4.75
Sweet Potato Cottage Fries	5.95	Petite Beachfront Salad	9.95
Flour (1) or Corn (2) Tortillas	2.25	Cole Slaw	2.50

A la Carte Menu

For our guests with a lighter appetite or those that prefer to customize their dinner, we now offer our delicious full-portion entrees without the salad, grilled veggies, baked potato, and dinner roll. Enjoy your entrée by itself or add your favorite side dish to create a unique dining experience!

Cold Water Lobster Tail	27.95	Grilled Red Snapper	15.95
8 oz tail broiled with butter & white wine. Served with drawn butter.		Grilled Skewered Shrimp	18.75
* Grilled "Sashimi Grade" Tuna	16.50	Served with lemon butter	
Pepper-crusted with a ginger-teriyaki glaze		Grilled Chicken Teriyaki	8.95
Blackened Norwegian Salmon Filet	17.95	Served with grilled pineapple and teriyaki glaze	
Served with white wine cream reduction sauce.		Chipotle Chicken	9.95
Maple Glazed Salmon	17.95	Our grilled chicken breast topped with sautéed mushrooms and a chipotle butter sauce	
Snapper Veracruz	19.95	* 6 oz Center Cut Filet Mignon	25.95
Our grilled red snapper filet topped with Luis' traditional Veracruz sauce.		* 8 oz Center Cut Filet Mignon	34.50
Blackened Mahi Mahi	13.95		
Served with a mango salsa			

Beverages

100% Pure Squeezed Orange Juice		Assorted Walter's Bay Hot Tea	2.75
Regular 4.25 Large 6.25		Soft Drinks (Complimentary refills)	2.75
Legendary South Pacific Blend Coffee	2.75	Coke, Diet Coke, Sprite, Dr. Pepper, Rootbeer, Lemonade	
Delicious, organic, fair-trade (Complimentary refills)		Hecho en Mexico Coke	3.75
V-8, Cranberry, Grapefruit or Pineapple Juice	3.00	Topo Chico	3.25
Regular or Tropical Iced Tea (Comp. refills)	2.75	Fiji Bottled Water	2.75
Arnold Palmer (Lemonade & Iced Tea)	2.75	Milk	2.75
Boston Tea (Cranberry Juice & Iced Tea)	3.00	Chocolate Milk	3.50
		Hot Chocolate	2.75

Smoothies

- Dr. Susan's Berry Blast: a delicious blend of organic berries (blackberries, blueberries, & strawberries), banana, & rice milk. 6.75
- Dr. Susan's Tropical Treat: a refreshing blend of organic mangos with banana, fresh pineapple, and rice milk. 6.75

* Add fresh organic spinach to any smoothie for 75¢

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Baskets

Served with french fries or crisp homemade potato chips.

Enjoy sweet potato cottage fries, a baked potato, petite caesar salad or fresh fruit instead of fries or chips for an additional charge of \$1.95

Fried Seafood Basket Shrimp 13.95 Oysters 13.95 Red Snapper 15.95 Combo 15.95
A generous portion of hand-breaded jumbo shrimp, oysters or red snapper with coleslaw

Coconut Shrimp 15.95
Served with a spicy coconut pineapple dipping sauce

* The Island's Best Beach Cheese Burger 11.95
1/2 lb. of fresh ground certified angus beef with lettuce, tomato, onion and pickles on the side. Served on your choice of white sesame or whole wheat bun, with your choice of American, cheddar-jack, Swiss or provolone cheese. Add bacon or avocado - \$2.00 each, add mushrooms or grilled onions 75¢ each.

Teriyaki Chicken Sandwich 10.95
Marinated chicken breast served on a toasted bun with lettuce, tomato, onion and grilled pineapple

Muffaletta Sandwich 9.95
This "Big Easy" classic served on "1/4 round loaf" with ham, salami, provolone and diced olive tapenade. Served traditional style or heated on request.

Mom Metty's Denver Sandwich 8.75
Egg fried together with bacon, peppers and onions. Served with mayo on your choice of wheat or white bread.

Fried Chicken Tender Strips Served with honey mustard 9.95

Giant Kosher Style All Beef Hotdog Sided with green relish, diced tomato and chopped onion 8.75

Two All Beef Corndogs Served with spicy honey mustard 8.95

Grilled Red Snapper Sandwich Served with cilantro lime tartar sauce 16.95

Monte Cristo 9.75
Ham, turkey and provolone grilled in french toast batter, served with strawberry preserves

♥ Boca Veggie Burger Choice of American, cheddar-jack, Swiss or provolone 8.75
Served on a wheat bun with lettuce, tomato, onion and pickle slices on the side.

Blackened Shrimp Tacos (2) Served with a cup of tortilla soup instead of chips or fries 8.95

Entrees

All entrees include a petite caesar salad, chef's vegetable, baked potato, roll, and butter

Cold Water Lobster Tail 39.95
8 oz lobster tail broiled with butter and white wine. Served with drawn butter.

* Grilled "Sashimi Grade" Tuna 25.50
Pepper-crusted with a ginger-teriyaki glaze

Grilled Red Snapper 25.95
Served with lemon butter

Blackened Norwegian Salmon Filet 26.95
Served with white wine cream reduction sauce

Maple Glazed Salmon 26.95

Grilled Skewered Shrimp 27.95
Served with lemon butter

Grilled Chicken Teriyaki 17.95
Served with grilled pineapple and teriyaki glaze

Chipotle Chicken 18.95
Our grilled chicken breast topped with sautéed mushrooms and a chipotle butter sauce.

* 6 oz Center Cut Filet Mignon 34.95

* 8 oz Center Cut Filet Mignon 43.95

Snapper Veracruz 28.95
Our grilled red snapper filet topped with Luis' traditional Veracruz sauce.

Blackened Mahi Mahi 22.95
Served with a mango salsa.

Coconut Shrimp 23.95
Served with a spicy coconut pineapple dipping sauce

★ Add a 8 oz Cold Water Lobster tail to any Entrée 22.95 ★

• Ask to see our wine and specialty drink menu •

Desserts

Tiramisu	7.25
Creamy Rich Cheesecake	7.95
Godiva Double Chocolate Cheesecake	7.95
Fresh Seasonal Fruit & Berries	6.95
Handmade Fried Ice Cream	7.25
Served in a waffle cup	

Ask your server about our Dessert Combos.
Choose any 3 or 4 desserts for the entire table!

Specialty Coffee Drinks

All Specialty Coffees made with Legendary South Pacific Blend Coffee - a delicious dark roast, organic, fair-trade coffee

Nutty Irishman	6.50
Coffee, Frangelico hazelnut liqueur, and Bailey's Irish Cream, topped with whipped cream.	
Mexican Coffee	6.50
Coffee, tequila of your choice, and Kahlua, topped with whipped cream.	
Café Marseilles	8.50
Coffee, Frangelico hazelnut liqueur, Razzmatazz, and Kahlua.	
Jamaican Coffee	6.50
Coffee, Myers's dark rum, and Kahlua, topped with whipped cream.	
Roman Coffee	6.50
Coffee, Sambucca liquorice liqueur topped with whipped cream.	
Café Amore	6.50
Coffee, Courvoisier cognac, and DiSaronno amaretto.	
Coffee Sombrero	6.50
Coffee, Kahlua, and cream shaken over ice and topped with whipped cream.	
Millionaire's Coffee	8.95
Coffee, Grand Marnier, Frangelico, Bailey's Irish Cream and Kahlua topped with whipped cream.	
Palms Café Coffee	7.25
Coffee, Mt. Gay Rum, and Kahlua topped with whipped cream.	



Join us for
WINE DOWN MONDAY!
10% OFF
all bottles of wine
every Monday

After Dinner Drinks

Frozen Brandy Alexander	8.00
Brandy and Creme de Cacao blended with vanilla ice cream.	
Grasshopper	8.00
Creme de Cacao, Green Creme de Menthe, and cream.	
Mudslide	8.00
Bailey's Irish Cream, Kahlua and vodka blended with vanilla ice cream.	
Liqueurs Served straight up or on the rocks	
- B and B Liqueur	7.00
- Bailey's Irish Cream	6.00
- Courvoisier	7.50
- DiSaronno Amaretto	6.00
- E & J Brandy	5.00
- Godiva Chocolate Liqueur	6.00
- Frangelico	6.00
- Grand Marnier	7.50
- Jagermeister	6.00
- Jameson Irish Whiskey	7.00
- Kahlua	6.00
- Sambucca	5.50

Ports

- Fonseca Bin 27	5.00
- Taylor Fladgate 10 year Tawney Port	7.00
- Taylor Fladgate 20 year Tawney Port	10.00

Don't see your favorite? Please ask!

• Ask to see our wine and specialty drink menu •

Captain's List

Cabernet Sauvignon

Clos du Val Cabernet Sauvignon Napa - 2013	\$50
Burgess Cabernet Sauvignon - Napa 2013 92 points	\$72
Frog's Leap Estate Cabernet Sauvignon Rutherford 2014	\$75
Niebaum Estate 1882 Cabernet Sauvignon Rutherford 2013	\$75
Stag's Leap Cabernet Sauvignon 'Artemis' - 2014 91 points	\$75
Brandlin Mt. Veeder Estate Cabernet Sauvignon Napa 2013 92 points	\$80
Inglenook Estate Cabernet Sauvignon Rutherford 2014	\$85
Silver Oak Cabernet Sauvignon - Alexander Valley 2012	\$110
Silver Oak Cabernet Sauvignon - Napa 2013	\$195
Chimney Rock Cabernet Sauvignon Napa (Stag's Leap) -2013 92 Points (WE)	\$110
Caymus Cabernet Sauvignon Napa - 2014	\$120
40th Anniversary Bottle 91 points (WS), 96 points (RP)	(1 liter) \$150
Shafer One Point Five Cabernet Napa (Stag's Leap) - 2014 94 points (WE)	\$125
Brandlin Henry's Keep Proprietary Red - Napa 2013 94 Points - 81% Cabernet from the prized "O" block of Cuvaision's Mount Veeder Estate.	\$140
Fisher Vineyards Coach Insignia Napa - 2014 96 Points (RP) Sensual, dark and velvety. Beautiful black cherries, plums and spices with serious depth.	\$140
Caymus Special Selection - Cabernet Sauvignon Napa Valley 2009 97 points (WE) 93 points (WS)	\$220

Other Reds

Frog's Leap Zinfandel Rutherford - 2015 92 points (W&S)	\$48
Chateau Fonbadet Pauillac Bordeaux, France - 2012 92 Points (WE)	\$60
Baron de Brane Margaux 2008	\$60
Fess Parker Pinot Noir Clone 115 - Santa Rita Hills 2015 WE 93 points	\$70
Franciscan Magnificat Meritage, Napa 2014 90 points (WS)	\$70
Duckhorn Merlot - Napa 2013 91 points (WE)	\$80

Whites

Chalk Hill Sauvignon Blanc - Russian River - 2015 88 points	\$35
Cuvaision Sauvignon Blanc - Carneros, Napa Valley 2014	\$35
Silverado Chardonnay - Carneros 2013 - 90 points (WE)	\$42
Cakebread Cellars Chardonnay - Napa 2016	\$70

Champagne & Sparkling -

	<u>Glass</u>	<u>Bottle</u>
Carousel Brut - France	\$7	\$24
Ruffino Sparkling 'Rose' Dry with a fruity nose. Delicious!	\$7	\$24
Mumm Napa Cuvee M		\$34
Perrier Jouet Grand Brut		\$65

Whites-

	<u>Glass</u>	<u>Bottle</u>
Fess Parker Riesling	\$6	\$20
Verdillac White Bordeaux	\$6.50	\$21
Protea Chenin Blanc - South Africa	\$9	\$29
Kim Crawford Sauvignon Blanc - New Zealand 90 pts	\$8	\$26
St Supery Sauvignon Blanc	\$9	\$29
Silverado "Miller Ranch" Sauvignon Blanc	\$10	\$32
Simi Chardonnay - Sonoma	\$8	\$26
Cuvaison Estate Grown Chardonnay - Carneros, Napa Valley	\$10	\$32
La Crema Chardonnay - Sonoma	\$11	\$35
Torresella Pinot Grigio	\$7	\$24
Santa Margherita Pinot Grigio	\$13	\$40

Reds-

Mountain Door Malbec	\$6	\$20
Chateau La Freynelle Red Bordeaux	\$7	\$24
Domaine Larouque France - 2014 100% Cab Franc	\$7	\$24
Noble Vines 667 Pinot Noir	\$7	\$24
Truchard Pinot Noir - Napa 2015	\$11	\$35
Diora La Petite Grace Pinot Noir - Monterey 2013		\$35

Round, soft and full-bodied with layers of black cherry, dark chocolate, spice, and coffee bean with earthy undertones.

Decoy Zinfandel - Sonoma - 2016	\$8	\$26
Rutherford Hill Merlot - Napa 2014	\$9	\$29
Markham Merlot - Napa	\$11	\$35
Drumheller Cabernet Sauvignon	\$8	\$26
Joel Gott #815 Cabernet Sauvignon	\$9	\$29
Whitehall Lane Tres Leoni Red - 2015 - Napa	\$12	\$38
Canvasback Cabernet Sauvignon - Red Mountain, Wa 2015	\$15	\$47

By Duckhorn. This is a must try!

Close Outs:

Ravenswood Zinfandel - Lodi	\$6	\$20
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Martinis

ABSOLUT.

Palms Blue Martini

Absolut Vodka, Hpnotiq,
and Blue Curacao.



Palms Spring Martini

Dripping Springs Vodka,
Pomegranate Liqueur
and Triple Sec.



Blue Hawaiian

Malibu Coconut Rum,
Blue Curacao, and pineapple juice,
shaken with ice.



TexasTini

Dripping Springs Vodka shaken
with fresh lime juice and
poured over a salted rim.



Mexican Martini

Avión Silver Tequila, shaken with
Cointreau Orange Liqueur,
lime juice and a dab of
olive juice garnished with olives.
(See Tequila list for your
choice of tequila)



Double Chocolate Martini

360 Double Chocolate shaken
and strained into a chilled
martini glass.



Cosmo

Dripping Springs Orange,
Cointreau, and a splash of
cranberry juice.

Please enjoy responsibly. 2215489



The Café on the Beach

Beer Selection

Budweiser

Bud light

Coors Light

Michelob Ultra

Shiner Bock

Dos Equis XX Lager

Corona

Negra Modelo

Heineken

Miller Lite

Buckler

Modelo Especial

Karbach Weisse Versa

Karbach Hopadillo IPA

House Wines

Chardonnay

Pinot Grigio

Merlot

Cabernet

Please enjoy responsibly. 2215489



Palms Cocktails

ABSOLUT.

Salty Dog Absolut and grapefruit juice served over ice in a salted rim glass.



Italian Surfer Malibu Coconut Rum, Disaronno and pineapple juice served shaken with ice.



Red Tide Flor de Cana, 151, Banana Liqueur, splash of pineapple juice, sweet 'n sour and cranberry juice served over ice.



Passion Paradise Malibu Passion Fruit Rum, pineapple juice, splash of lemon lime soda, with a dab of grenadine.

Long Beach Vodka, Gin, Rum, Tequila, Triple Sec, orange juice, sweet 'n sour, splash of cranberry juice served over ice.

Pomegranate Mimosa Bubbly Brut, orange juice and pomegranate juice served in a champagne flute.

Palms Rum Runner Light Rum, Dark Rum, Razzmataz Liqueur, Banana Liqueur, pineapple juice and dab of grenadine.

Sexy Peach 360 Peach, Peach Schnapps, Midori Melon Liqueur and equal parts of orange and pineapple juice.



Palms Creamsicle Dripping Springs Orange, fresh squeezed orange juice and vanilla ice cream blended with ice



Padre Style Three Olives Elvis and Cranberry juice served on the rocks



Perfect Margarita Avion Silver Tequila, Cointreau and fresh lime juice shaken, served on the rocks and topped with Presidente Brandy

Please enjoy responsibly. 2215-489



Frozen Drinks



Turbo Pina Colada Plantation Overproof Rum, pineapple juice and coconut cream blended with ice and topped with Myers Dark



Avion Silver Margarita Avion Silver Tequila, Triple Sec and mango puree blended with ice.

Melon Daiquiri Midori Melon, 151 Rum, and sweet 'n sour blended with ice.



Very Berry Daiquiri Flor de Cana, and Fat Tuesday Strawberry Concentrate blended with ice.

ABSOLUT.

Mega Mango Daiquiri Absolut Mango and Fat Tuesday mango blended with ice.

Strawberry Banana Colada 151 Rum, Banana Liqueur, Fat Tuesday Strawberry and Coconut Cream, blended to perfection!



1800

Tequila List

Avion Silver
1800 Reposado
Don Julio Blanco
Don Julio Añejo
Corralejo Reposado
Jose Cuervo Tradicional Reposado
Tres Generations Añejo
Patron Silver
Don Julio 1942
Sauza Hornitos Reposado
Herradura Ultra



Jose Cuervo



Neat, on the rocks, with salt, without salt, lime, olives
ADD YOUR FAVORITE TEQUILA TO ANY:
Margarita, Mexican Martini, Palms Bloody Maria, or coffee!

Please enjoy responsibly. 2215-489



