lunch menu

PALAPA
RESTAURANT

Appetizers

EXUMA CREAMY CONCH CHOWDER 16 (S)
potato, carrot, celery, onion, toasted garlic baguette

GOLDEN CALAMARI 18 (S)
dressed with mango chili mayo, scallions, and charred lime

PALAPA WINGS 17
prepared naked or tossed in your choice of tamarind glaze, jerk bbq, mango chili, ginger soy, or buffalo, with blue cheese or ranch dip

CONCH FRITTERS 18 (S)
served with signature calypso sauce

SPINACH & ARTICHOKE DIP 17 (V)
topped with melted cheese, served with crisp tortilla chips

SUNSET HUMMUS 16 (VG)
creamy house-made hummus finished with olive oil, served with toasted flatbread

PALAPA CHIPS & DIP 18 (V)
crisp tortilla chips served with roasted tomato salsa, avocado crema and queso blanco, topped with pickled onion

TUNA TATAKI 33 (GF)
sesame-crusted tuna saku dressed with ginger teriyaki and wasabi sauce, finished with crisp fried onion

Salads

TROPICAL JERK CHICKEN SALAD 24 (GF)
bahamian jerk-spiced chicken served over garden greens with ripe mango, tomato, peppers, and onion, dressed in citrus vinaigrette

GRAND COBB SALAD 26 (GF)
garden greens layered with crisp bacon, avocado, boiled egg, tomato, cucumber, onion, and blue cheese, dressed in honey-lime vinaigrette

CAESAR SALAD 16

add to any salad: chicken +9 | shrimp +10 | mahi +15

Handhelds

burgers and sandwiches served with your choice of house salad, cajun fries, sweet potato fries, or fried plantains

CLASSIC BURGER 23
grilled angus beef topped with white cheddar, lettuce, tomato, and red onion, served on a brioche bun

GRAND BURGER 28
grilled angus beef topped with crisp bacon, pepper jack, jalapeño, and onion jam, finished with remoulade, served on a brioche bun

COASTAL BLUE CHICKEN SANDWICH 24
grilled or crispy chicken topped with blue cheese, dressed with buffalo aioli, lettuce, tomato, pickle, and onion, served on a brioche bun

RESERVE GROUPER SANDWICH 32
crispy grouper fillet topped with cabbage slaw, lettuce, and tomato, dressed with house-made piña colada tartar, served on a brioche bun

GRAND CLUB SANDWICH 28
ham, turkey, and crisp bacon layered with white cheddar, lettuce, and tomato, dressed with roasted garlic aioli and honey mustard, served on toasted brioche

PALAPA FISH TACOS 28
two crispy mahi tacos topped with cabbage slaw, onion, and mango salsa, finished with citrus crema

JUNKANOO QUESADILLA 20 (V)
melted mozzarella and cheddar layered with peppers and onions, served with roasted tomato salsa and sour cream

quesadilla additions:
chicken +6 | beef +8 | shrimp +10 | mahi +9
bacon +4 | extra cheese +3 | jalapeños +2

V Vegetarian • VG Vegan • D Dairy • GF Gluten Friendly • S Shellfish

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Island Favorites

DRUNKEN SHRIMP 34 (S)
sautéed shrimp simmered in a light rum-garlic butter sauce, served over coconut thyme rice

ISLAND PRIMAVERA PASTA 26 (V)
penne tossed with seasonal vegetables, roasted tomato, garlic, fresh basil, and olive oil, finished with parmesan

chicken +9 | shrimp +10 | mahi +15

GROUPER FISH & CHIPS 39
crispy golden grouper served with seasoned cajun fries, house-made piña colada tartar, and charred lime

Sides

HOUSE SALAD 8 (VG, GF)
garden greens, cucumber, tomato, and onion, dressed in house vinaigrette

CAJUN FRIES 8 (VG)

SWEET POTATO FRIES 9 (VG)

FRIED PLANTAINS 8 (VG, GF)

Desserts

CHOCOLATE CAKE 15 (V)
finished with silky chocolate sauce

CHERRY CHEESECAKE 14 (V)
topped with cherry compote

RUM CAKE 15 (V)
finished with vanilla rum sauce and seasonal fruit

GUAVA BREAD PUDDING 15 (V)
finished with vanilla rum sauce

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