dinner 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

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

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Signature Creations

FISH IN DA FOIL 47 (S, GF)
mahi, seasonal vegetables in coconut butter cream, served with coconut thyme rice

EMERALD REEF LINGUINE 49 (S)
linguine tossed with mahi, shrimp, and conch in roasted garlic parmesan cream, served with garlic baguette

NEW YORK STRIP 65 (GF)
hand-cut striploin finished with wild mushroom reduction, served with sautéed mushrooms, roasted garlic mash, seasonal vegetables

SEAFOOD CURRY 43 (S, GF)
shrimp, conch, and seasonal vegetables simmered in aromatic coconut curry, served with coconut thyme rice

GROUPER FISH & CHIPS 39 (S)
crisp golden grouper served with seasoned cajun fries, house-made piña colada tartar, charred lime

SUNSET CHICKEN PENNE 34
penne tossed with grilled chicken in roasted tomato cream, parmesan, garlic crumble, basil oil, served with garlic baguette

PALAPA ISLAND STIR FRY 28 (VG)
wok-seared vegetables tossed with ginger soy glaze, served over coconut thyme rice, finished with scallions, toasted sesame

JERK CHICKEN 32 (GF)
jerk-spiced chicken topped with tropical salsa, served with coconut thyme rice

DRUNKEN SHRIMP 38 (S)
sautéed shrimp, peppers, and broccoli tossed with ginger teriyaki glaze, served over coconut thyme rice

PORK RIBS 39
slow-braised pork ribs glazed with mango bbq, served with roasted sweet potato, crispy onions

Handhelds

all handhelds dressed with lettuce, tomato, pickle, onion

CLASSIC BURGER 23
grilled angus beef, white cheddar, served on a brioche bun

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

Salads

TROPICAL JERK CHICKEN SALAD 24 (GF)
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

Desserts

DECADENT CHOCOLATE CAKE 15 (V)
finished with silky chocolate sauce

CHERRY CHEESECAKE 14 (V)
topped with cherry compote

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

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

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



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