



Open 8:00 am - 10:00 pm Daily

Happy Hour:

Monday - Friday 2:00 - 6:00 pm

Favorites

Heart Healthy

Head Chef: Jose Luis Garcia
General Manager: Katherine Nowak

3616 Gulf Blvd., South Padre Island, TX 78597
Café: 956-761-2703 • Resort: 956-761-1316

BREAKFAST

Served 8:00 am to 11:00 am Monday-Friday and until Noon on Weekends

Served with Fruit Garnish

CLASSIC BENEDICT \$14
Canadian Bacon, Poached Eggs, Housemade Hollandaise on a Toasted English Muffin with Hash Browns

BLT BENEDICT \$27
Bacon, Lobster, Sliced Tomato, Poached Eggs, Housemade Hollandaise on a Toasted English Muffin with Hash Browns

FLORENTINE BENEDICT \$12
Sautéed Spinach, Poached Eggs, Housemade Hollandaise on a Toasted English Muffin with Hash Browns

HASH BENEDICT \$19
Housemade Corned Beef Hash, Poached Eggs, Housemade Hollandaise with Toast

CRAB CAKE BENEDICT \$31
Two of our Delicious Crabcakes on a Bed of Sautéed Spinach, Poached Eggs, Housemade Hollandaise and Green Onion with Hash Browns and your choice of Toast

TWO EGGS \$8
Toast and Hashbrowns
Add Bacon, Sausage, Canadian Bacon | \$3 Each

CAFE OMELETTE \$9
Choice of Cheddar-Jack, American, Swiss, or Provolone Cheese with Toast and Hash Browns

Add Chorizo, Bacon, Sausage, or Canadian Bacon | \$1 Each

Add Chives, Peppers, Jalapeños, Tomatoes, Mushrooms, Spinach or Sweet Onions | \$0.5 Each Item

Add Shrimp | \$3.5

Add Lobster | \$11

GIANT BREAKFAST TACO \$9
Scrambled Eggs and Cheese Wrapped in a Fresh Flour Tortilla

Add Chorizo, Bacon, Sausage, Canadian Bacon or Potatoes | \$1 Each

PALMS MALTED PANCAKES \$9
A Full Stack (3) of Malted Pancakes Dusted with Powdered Sugar, Served with 100% Pure Maple Syrup
Add Fresh Berries | \$2

MIGAS \$10
Scrambled Eggs with Crispy Tortilla Strips, Sautéed Onions and Jalapenos Topped with Cheese and Cilantro

Add Chorizo, Bacon, Sausage, Canadian Bacon or Potatoes | \$1 Each

LOX & BAGEL \$17
Smoked Atlantic Salmon served with a Toasted Bagel, Cream Cheese, Capers, Red Onion and Sliced Tomatoes

OATMEAL BOWL \$7
Steel Cut Oats, Brown Sugar and Cinnamon
Add Blueberries, Strawberries, Pecans | \$1 Each

PALMS LIGHT BREAKFAST \$10
1 Egg, 1 Pancake, 1 Sausage or Bacon with Hash Browns



• EXTRAS •

BAGEL & CREAM CHEESE \$5.5

YOGURT PARFAIT \$8
Seasonal Fresh Fruit and Vanilla Yogurt Topped with Cinnamon Granola

SHREDDED HASH BROWNS \$4.5

BACON (3), SAUSAGE PATTIES (2), OR CANADIAN BACON \$4.5

SMOKED ATLANTIC SALMON \$8

TOASTED WHITE, WHEAT, RYE BREAD OR ENGLISH MUFFIN \$3.5

FRESH FRUIT \$7
A Generous Portion of Seasonal Fresh Fruit

CEREAL \$5
Raisin Granola or Frosted Flakes

FLOUR (2) OR CORN (3) TORTILLAS \$2

• SIPS •

JUICES & MILKS

100% PURE SQUEEZED ORANGE JUICE REG...\$4.5 LG...\$6.5

CRANBERRY, GRAPEFRUIT, PINEAPPLE, V8 \$3.5

MILK \$2.75

CHOCOLATE MILK \$3.5

HOT CHOCOLATE \$2.75

COFFEE & TEA

LEGENDARY SOUTH PACIFIC BLEND COFFEE ORGANIC, FAIR-TRADE (FREE REFILLS) \$2.75

ASSORTED HOT TEAS \$2.75

ICED TEA (FREE REFILLS) \$2.75

ARNOLD PALMER (LEMONADE & TEA) \$2.75

BOSTON TEA (CRANBERRY & TEA) \$3.25

SODA & WATER

BOTTLED TOPO CHICO \$3.75

BOTTLED SPRING WATER \$2.75

FOUNTAIN DRINKS (FREE REFILLS) \$2.75

COKE, DIET COKE, SPRITE, DR. PEPPER & LEMONADE

• FUN COFFEE & LIQUEURS •

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

NUTTY IRISHMAN \$7
Coffee, Frangelico Hazelnut Liqueur, and Bailey's Irish Cream, topped with Whipped Cream

MEXICAN COFFEE \$7
Coffee, Tequila of your choice, and Kahlúa, topped with Whipped Cream

JAMAICAN COFFEE \$7
Coffee, Meyer's Dark Rum, and Kahlúa, topped with Whipped Cream

CAFE AMORE \$7
Coffee, Courvoisier Cognac, and DiSaronno Amaretto

ICED SOMBRERO COFFEE \$7
Coffee, Kahlúa, and Cream shaken over Ice and topped with Whipped Cream

MILLIONAIRES COFFEE \$9
Coffee, Gran Marnier, Frangelico, Bailey's Irish Cream and Kahlúa topped with Whipped Cream

PALMS CAFE COFFEE \$7
Coffee, Mount Gay Rum, and Kahlúa topped with Whipped Cream

FRANGELICO HAZELNUT \$7.75

ZACAPA RUM \$9.5

BAILEY'S IRISH CREAM \$6.5

DISARONNO AMARETTO \$7

GRAN MARNIER \$7.75

JAMESON IRISH WHISKEY \$7.25

KAHLUA \$6.50

• MIMOSAS & MARYS •

MIMOSAS

BY THE GLASS \$6 / BOTTLE \$24
ORANGE, CRANBERRY, GRAPEFRUIT OR POMEGRANITE

FRENCH 75 • TEQUILA SUNRISE
BLOODY MARY • BLOODY MARIA

• BOOZY TREATS •

FROZEN BRANDY ALEXANDER \$10

GRASSHOPPER \$10

MUDSLIDE \$10



Beach Umbrellas and Chairs are Available for Rent Daily on the Beach. Enquire at the Main Office.



www.PalmsResortCafe.com

@PalmsResortCafe

*No More Than (3) Split Checks Per Table - Let Your Server know at the Beginning of Your Meal. 18% 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



LUNCH & DINNER

Served 11:00 am to 10:00 pm Monday-Friday and from Noon to 10:00pm on Weekends



•SHARABLES•

H \$2 Off from 2:00 - 6:00pm Monday - Friday

- JUMBO SHRIMP COCKTAIL** \$16
Chilled Gulf Shrimp with Cocktail Sauce
- H PEEL & EAT SHRIMP**
Half Pound...\$18 One Pound....\$30
- CRAB CAKES** \$21
Two 3oz. Crab Cakes loaded with Crab Meat and Topped with our Chipotle Beurre Blanc
- H JALEPEÑO HUSH PUPPIES**
Small (6)...\$6 Large (10)...\$9

- CRISPY OYSTER TAPAS** \$16
Six Housemade Potato Chips topped with Crispy Oyster, Mango Pico and Citrus Aioli
- STEAMED MUSSELS** \$20
A Pound of Mussels Steamed in White Wine Butter and Herbed Garlic with Bell Peppers, Onions. Served with Croustini.
- OYSTER ROCKEFELLER** \$21
Five Oysters Broiled with Bacon, Onion, Creamed Spinach and Hollandaise

- H PARMESAN SPINACH DIP** \$8
Served with Houemade Tortilla Chips
- H CHEESE QUESADILLAS** \$9
Fresh Made Flour Tortillas Grilled with Cheddar Cheese Chicken...\$12 Shrimp...\$13
- H CHIPS & SALSA** \$6
- H HOUSEMADE POTATO CHIP BASKET** \$6
Sprinkled with Pamesean

•SOUPS & SALADS•

- CREAMY SEAFOOD BISQUE**
Creamy Seafood Bisque with Salmon, Shrimp and Red Snapper Served with Croustini
Cup...\$9 Bowl...\$16
- CHICKEN TORTILLA SOUP**
Chicken, Tortilla Strips, Chillies, Tomatoes, Cilantro and Cheddar Jack Cheese
Cup...\$6 Bowl...\$9
H *w/out cheese or tortilla strips

- PALM'S CAESAR** \$12
Crisp Romaine Tossed with Caesar Dressing with Homemade Croutons and Parmesan Crisp
- ♥ PURE (DETOX) SALAD** \$14
Spring Mix with Five Toppers from the Following Choices:
AVOCADO, BELL PEPPERS, BROCCOLI, ZUCCHINI, CARROTS, RED ONION, CHIVES, CELERY, MUSHROOMS, TOMATOES, PEARS, PINEAPPLE, STRAWBERRIES, CARMELIZED PECANS
SERVED WITH OUR OWN HOUSEMADE OLIVE OIL BALSAMIC AND RICE WINE VINAIGRETTE DRESSING

Salad Add-ons

- GRILLED/BLACKENED CHICKEN BREAST \$7
- CRISPY CHICKEN TENDERS \$6
- GRILLED/BLACKENED SHRIMP \$12
- GRILLED/BLACKENED RED SNAPPER \$14
- BLACKENED MAHI MAHI \$12
- GRILLED/BLACKENED SALMON \$14
- CRAB CAKE (1) \$14
- *GRILLED "SASHIMI GRADE" AHI TUNA \$14
- *GRILLED 6OZ CENTER CUT FILLET MIGNON \$29
- 8OZ COLD WATER LOBSTER TAIL \$32

BEACHFRONT SALAD \$18
Fresh Spring Mix Lettuce with Tomato, Kalamata Olives, Pears, Hearts of Palm, Bleu Cheese Crumbles and Mandarin Oranges, with a Balsamic Vinaigrette Dressing, and Caramelized Pecans

ASK TO SEE
OUR WINE AND
SPECIALTY DRINK
MENU

•LOCAL FAVORITES•

Served with French Fries or Crisp Housemade Potato Chips
Substitute Sweet Potato Waffle Fries, Bake Potato, Petite Caesar Salad or Fresh Fruit for \$2.5

- FRIED SEAFOOD BASKETS**
Hand Breaded, Served with Coleslaw
Shrimp...\$18 Oysters....\$18
Red Snapper....\$19 Combo....\$20
- *THE ISLAND'S BEST CHEESE BURGER** \$15
1/2lb Fresh Ground Certified Angus Beef with Lettuce, Tomato, Red Onion and Pickles on the Side
Choice of Sesame, Wheat bun, or Skip the Bun
Choice of American, Cheddar-Jack, Swiss, Provolone or Blue Cheese
Add Bacon, Avocado, Fried Egg | \$2
Add Grilled Mushrooms, Grilled Onions, Jalepeños | \$1
- COCONUT SHRIMP BASKET** \$20
Served with a Coconut Pineapple Dipping Sauce *Yum!*

- ♥ GRILLED RED SNAPPER SANDWICH** \$20
Served with Housemade Cilantro Lime Tartar Sauce
- CLASSIC REUBEN SANDWICH** \$18
Slow Cooked Corned Beef on a Toasted Marble Rye with Swiss Cheese, Sauerkraut, & 1000 Island Dressing
- MAKE IT A SNAPPER REUBEN \$21
- TERIYAKI CHICKEN SANDWICH** \$14
Marinated Chicken Breast, Served on a Toasted Bun with Lettuce, Tomato, Onion and Grilled Pineapple
- FRIED EGG BLT** \$11
Fried Egg with Bacon, Lettuce, Tomato, Mayo and Your Choice of Wheat or White Bread
Add Avocado | \$1

- ♥ IMPOSSIBLE BURGER** \$13
Plant-Based Burger Served on a Wheat Bun with Lettuce, Tomato, Pickle Slices on the Side
- CHICKEN TENDERS** \$10
Three Crispy Chicken Tender Strips Served with Honey Mustard
- PALMS BEACH DOG** \$9
1/4lb All Beef Kosher Style Hot Dog - Relish, Diced Tomatoes and Chopped Red Onion Upon Request
Add \$2 | Wrapped in Bacon
- CLASSIC CORNDOGS** \$9
Two All Beef Corndogs Served with Honey Mustard

BLACKENED SHRIMP TACOS (2)
Blackened Gulf Shrimp Topped with Cabbage and Tomatoes on a Corn Tortilla, Sided with Chipotle Sauce and Served with a Cup of Tortilla Soup instead of Chips or Fries

Tacos
\$12

BLACKENED MAHI TACOS (2)
Blackened Mahi Mahi Topped with Cabbage and Tomatoes on a Corn Tortilla, Sided with Chipotle Sauce and Served with a Cup of Tortilla Soup instead of Chips or Fries

•CAPTAIN'S CORNER•

Entrees Include a Petite Caesar Salad, Chef's Vegetable, Baked Potato, Roll and Butter
Make it Your Own by Ordering A La Carte and Adding Your Favorite Side Dishes

- | | Entree | A La Carte |
|---|--------|------------|
| COLD WATER LOBSTER TAIL
8 oz. Lobster Tail Broiled with Butter and White Wine, Served with Drawn Butter | \$49 | \$40 |
| *GRILLED "SASHIMI GRADE" TUNA
Pepper-Crusted with a Ginger Teriyaki Glaze | \$30 | \$21 |
| GRILLED RED SNAPPER
Served with Lemon Butter | \$30 | \$21 |
| BLACKENED SALMON FILLET
Served with White Wine Cream Reduction Sauce | \$30 | \$22 |
| SNAPPER VERACRUZ
Grilled Red Snapper Fillet Topped with Chef Luis' Traditional Veracruz Sauce | \$33 | \$24 |
| CHICKEN ROCKEFELLER
Grilled Chicken with Bacon, Onion, Creamed Spinach and Hollandaise | \$24 | \$15 |

- | | Entree | A La Carte |
|--|--------|------------|
| MAPLE GLAZED SALMON | \$30 | \$22 |
| BLACKENED MAHI MAHI
Served with Mango Salsa | \$28 | \$19 |
| GRILLED SKEWERED SHRIMP
Served with Lemon Butter | \$30 | \$21 |
| CHEF LUIS' CHIPOTLE CHICKEN
Grilled Chicken Breast Topped with Sautéed Mushrooms and a Chipotle Butter Sauce | \$24 | \$15 |
| *6 OZ CENTER CUT FILLET MIGNON | \$44 | \$35 |
| Add Bleu Cheese \$1 | | |
| Add Sauteéd Mushrooms \$1 | | |
| Add Lobster Butter Sauce \$14 | | |
| Add Three Grilled Shrimp \$9 | | |

Add a
8oz. Cold Water
Lobster Tail to Any
Entree..... \$32

•SIDES•

- SWEET POTATO WAFFLE FRIES \$7
- FRENCH FRIES \$4.5
- GRILLED ZUCCHINI (3 SLICES) \$5
- CREAMED SPINACH ROCKEFELLER \$5
- BAKED POTATO \$5
Choice Of Butter, Sour Cream, Chives, and Cheese
- PETITE CAESAR SALAD \$6
- PETITE BEACHFRONT SALAD \$10.5
- COLE SLAW \$3.5

•EXTRAS•

- BAKED PARMESAN CRISPS (3) \$5
- WARM ROLLS (2) \$4
- FLOUR (2) OR CORN TORTILLAS (3) \$2

•DESSERTS•

- | | | | |
|--|-------------|------------------------------|-----|
| MOLTEN CHOCOLATE LAVA CAKE
A LA MODE | \$9
\$11 | KEY LIME PIE | \$9 |
| FRIED ICE CREAM
served in a waffle cup | \$8.5 | CHEESECAKE OF THE DAY | \$9 |
| | | TIRAMISU | \$9 |



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