

San Juan Palm



— APPETIZERS —

Colossal Lump Crabmeat Cocktail	15.50
Slater Special - one piece of shrimp bruno and one broiled crab cake	14.00
"Point Judith" Calamari Fritti - tossed with lemon and cherry peppers	10.00
Crispy Fried Oysters - on horseradish mashed potatoes with barbecue sauce	12.00
Soup of the Day	5.50
Lobster Bisque	8.00
* Clams - oreganata, casino, steamed or half shell	9.00
Jumbo Shrimp Cocktail	15.00
Shrimp Bruno - three jumbo shrimp française sautéed in a dijon mustard sauce	13.00
* Sesame Seared Ahi Tuna - sliced with seaweed salad, pickled ginger, wasabi and soy vinaigrette	16.00

— SALADS —

East Coast Gigi - shrimp, string beans, tomato, onion & bacon tossed in a vinaigrette	11.00
West Coast Gigi - add iceberg, roasted pepper, egg & avocado to the east coast version	12.00
Hearts of Palm - romaine, hearts of palm, tomatoes, kalamata olives and egg	11.00
* Caesar Salad	10.00
Tomato Capri - sliced tomatoes, basil and imported mozzarella di bufala	10.50
Hearts of Lettuce	8.00
Arugula & Endive Salad with strawberries, toasted walnuts and balsamic dressing	9.50
Mixed Green Salad	9.00
Monday Night Salad - finely chopped romaine, iceberg, tomato, onion, roasted pepper, radish, scallion and anchovy oil and vinegar, blue cheese, russian, ranch or garlic vinaigrette	10.00

— VEGETABLES AND POTATOES —

served family-style for two or more

Asparagus Fritti	9.00
Leaf Spinach	7.50
String Beans	7.50
Asparagus	9.00
Sautéed Wild Mushrooms	9.50
Creamed Spinach	8.50
Three Cheese Potatoes Au Gratin	9.00
Hash Browns	8.00
Baked Potato	8.00
Hand Cut French Fries	8.00
Mashed Potatoes	8.00
Half & Half - cottage fries and fried onions	9.00

Ask A Palm Sales Manager To Reserve
Your Private Dining Room Today.



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And Give A Gift With Great Taste.

San Juan Palm



— PALM FISH —

Palm seafood to rival Palm Steaks!

The season's premium catches arrive daily, within hours of leaving the sea.

Atlantic Salmon Fillet	28.50
Swordfish Steak	30.50
* Ahi Tuna Steak	31.50
Georges Bank Lemon Sole Fillet	29.50
Wild Alaskan Halibut Fillet	32.00
<i>All our fresh, premium fish may be ordered broiled, blackened, sautéed or peppercorn crusted.</i>	
Alaskan King Crab Legs with drawn butter	39.00
Shrimp Sauté	26.50
Broiled Crab Cakes - with mango salsa	31.00


— HOUSE SPECIALTY —

2 lb Steamed Nova Scotia Lobster	48.00
Jumbo Nova Scotia Lobster <i>three pounds and larger</i>	<i>market price</i>

— ITALIAN SPECIALTIES —

Veal or Chicken Scallopine - milanese, piccata or marsala	25.50
Veal Parmigiana	26.50
Veal Martini - shallots, mushrooms, fresh and sun dried tomatoes, white wine, marsala wine and basil	27.00
Pork Chop Malfata topped with an arugula, tomato and onion salad	26.00
Linguine with red or white clam sauce	20.50

— STEAKS AND CHOPS —

The Palm Proudly Serves USDA Prime Beef 

Prime Dry-Aged Bone-In New York Strip - 20 ounce	52.00
Prime Aged New York Strip - 12 ounce	38.50
Prime Aged New York Strip - 16 ounce	41.50
Prime Aged Double Cut New York Strip - 32 ounce for two	83.00
Prime Aged New York Steak a la Stone - 16 ounce <i>- sliced with sautéed onions and roasted peppers</i>	42.50
Filet Mignon - 14 ounce	41.00
Filet Mignon - 9 ounce	38.00
Double Cut Lamb Rib Chops - three 6 ounce chops	41.50
Prime Aged Rib-Eye Steak - 24 ounce	42.50
Pork Chops - two 10 ounce center cut chops	27.00

*Contains raw or undercooked products. The consumption of raw or undercooked meat, fish, eggs and shellfish may be harmful to your health.



Join A Truly Distinctive Dining Club