

32 PALM

DINNER MENU

SOUPS

FIVE ONION SOUP \$8

Caramelized mix of onions in a sherried beef broth, topped with ciabatta croutons and glazed with gruyere and gouda cheese

CRAB ROASTED CORN CHOWDER \$9

A creamy blend of crab and roasted corn with fire roasted red bell pepper and a hint of caribbean spice

THE OTHER SOUP \$7

See what the chef has created today

SALADS

BUDDHA BOWL \$12

Field greens, roasted chickpeas, cucumber, roasted red peppers, kalamata olives, roma tomatoes, red pepper hummus, farro served with balsamic vinaigrette

THE WEDGE \$10

Iceberg lettuce, applewood bacon, roma tomatoes, bleu cheese crumbles, hard-boiled egg, scallion, balsamic red onion, served with gorgonzola bleu cheese dressing

CARIBBEAN CAESAR \$9

Crisp hearts of romaine lightly coated with our own island caesar dressing, homemade croutons, and asiago cheese

TERRIPIN FARMS HOUSE SALAD \$10

Spring mix and romaine with sundried cranberries, fresh orange sections, feta cheese, and sunflower seeds served with our raspberry-shallot balsamic dressing

Salad Add-ons

- Chicken **\$6**
- Steak **\$12**
- Ahi tuna **\$11**
- Salmon **\$10**

- Shrimp **\$9**
- Crab cake **\$13**
- Mahi mahi **\$9**

Dressings

Honey mustard, Island Caesar, Balsamic vinaigrette, Ranch, Gorgonzola bleu cheese, Raspberry-shallot balsamic vinaigrette, Miso Ginger Sesame

STARTERS

BBQ SHRIMP \$12

wrapped in applewood bacon, topped with jalapeno bbq, and glazed with gouda and gruyere cheese

HUMMUS served with TOASTED PITA AND VEGGIE STICKS \$10

Pureed chickpeas infused with roasted red pepper and tahini

CRISFIELD CRAB DIP \$13

Cream cheese, lump crab and seasonings, blended and baked in a sourdough bread boule, then topped with cheddar cheese

CALAMARI \$11

Dusted with seasoned flour, flash fried, served with sweet peppers and spicy aioli

MIDDLENECK CLAMS \$12

With pecan smoked shoulder bacon, peppers, onion in a creole broth with toasted ciabatta

STEAMED SHRIMP \$12 *1/2 lb* \$21 *1 lb*

Seasoned with jerk and old bay spices, onion and lemon; served with cocktail sauce

MUSSELS & CHORIZO \$13

With garlic, tomato, herbs and toasted ciabatta

JUMBO WINGS or CHICKEN TENDERS \$11

Buffalo, Old Bay, Honey-Hot or Jerk served with bleu cheese and veggie sticks

CRAB CAKE SLIDERS \$14

Served with lettuce, tomato and sweet chili remoulade

CHEESEBURGER SLIDERS \$10

Grilled on Hawaiian rolls with pickles, ketchup & mustard

FOR THE KIDS

All kids meals include, a choice of apple sauce, steamed vegetables, fries or chips and a cookie dessert

\$9

CHICKEN FINGERS

With honey-mustard or bbq sauce

GRILLED CHEESE

HAMBURGER/CHEESEBURGER

PASTA NOODLES

With butter, marinara or alfredo

HOT DOG

PEANUT BUTTER & JELLY

MOZZARELLA STICKS

With marinara sauce

CHEESE PIZZA

ENTREES

All entrees are served with assorted artisan rolls, our chef's selection of fresh vegetables and your choice of starch

Add a side house, or caesar salad for \$4

Certified Angus Beef

***FILET MIGNON C.A.B.® \$34**

Rubbed with fresh herbs, pan seared in virgin olive oil; topped with a wild mushroom ragout and port demi glace

***SURF & TURF C.A.B.® \$48**

Cold water lobster tail broiled with butter and paired with a certified angus beef® filet mignon with demi glace

***STEAK & CAKE C.A.B.® \$34**

A pairing of pan seared certified angus beef® petite filet mignon with demi glace, and a broiled crab cake served with sweet chili remoulade

***STEAK & SHRIMP C.A.B.® \$32**

A pairing of pan seared certified angus beef® petite filet mignon with demi glace, and split skewered grilled jumbo shrimp

CURRIED BEEF TIPS C.A.B.® \$25

Sauteed with onion, tomato, scallion and sweet pepper with yellow coconut curry on udon noodles

GRILLED BONELESS PORK CHOP \$23

With coffee rub and bourbon sauce

BLACKENED OR PAN SEARED DAY BOAT SCALLOPS \$32

With fresh corn relish and citrus jus

CHICKEN CABO \$26

Scallopinis of chicken breast, pounded thin and lightly breaded with almond and panko, fried and topped with jumbo lump crab meat, chorizo sausage and gouda cheese cream sauce

TWIN LOBSTER TAILS market

Pair of cold water tails seasoned and broiled with butter, lemon and white wine, served with drawn butter

CRAB CAKES \$33

Broiled to perfection and served with a sweet chili remoulade

THE BERMUDA TRIANGLE \$36

Cinnamon seared sea scallops finished with an ancho mango coulis along with house broiled crab cake with sweet chili remoulade and finally, applewood smoked bacon wrapped around jumbo shrimp, grilled to perfection with jalapeno barbeque sauce

SEAFOOD MAC & CHEESE \$30

Shrimp, jumbo lump crab, lobster and pollack tossed in a 3 cheese cream sauce over cavatappi pasta with panko crust

CAJUN MAC & CHEESE \$27

Andouille sausage, shrimp and peppers with creole cream, cheddar and gouda on cavitappi pasta with a panko crust

***SALMON NAVARRE \$29**

Grilled and topped with spinach, prosciutto, lump crab and a lemon caper burre blanc

SHRIMP & GRITS \$26

Shrimp on stone ground cheddar grits with roasted corn, roasted red peppers and chorizo

ASIAN BROWN RICE & QUINOA BOWL

With salmon \$26

With shrimp \$24

With chicken \$22

with braised kale, julienne vegetables and drizzled with a sweet chili soy

DRINKS

ASSORTED COCA-COLA PRODUCTS \$3.25

Coca-Cola

Diet Coke
Cherry Coke
Sprite
Fanta Birch Beer
Seagram's Ginger Ale

COFFEE & TEA \$2.95

Freshly brewed regular or decaffeinated coffee
Iced or assorted hot tea

ASSORTED JUICES \$3.25

Squeezed orange juice or lemonade
Ocean Spray pink grapefruit
Ocean Spray cranberry
Campbell's tomato
Motts apple juice
Dole pineapple juice