

## STARTERS AND SALADS

SHRIMP BISQUE 

Finished with native Caicos Bambarra rum, grilled garlic butter bread

CAICOS CRACKED CONCH  

Freshly catch native crispy conch, mix green salad, tartar sauce

GRILLED LETTUCE SALAD  

Lightly grilled with goat cheese, zucchini, cherry tomato, olive dressing and parmesan croutons

CHILLED CRAB SALAD  

Alaskan king crab meat dressed in citrus and herb vinaigrette on a bed of peppery arugula and grapefruit segments

TUNA CEVICHE  

Freshly diced tuna, avocado mousse, ginger ponzu dressing, crispy lavash and arugula salad

MIX GREEN & STRAWBERRY SALAD   

Mix greens, avocado, strawberry, cucumber, cherry tomato, Kalamata olive, shaved parmesan, toasted almonds, balsamic dressing

SHRIMP AND CONCH HUSH PUPPIES  

Local catch, crispy conch and shrimp hush puppies with spicy mayo

Spicy 

Vegetarian 

Gluten free 

Vegan 

Nut free 

# 72° WEST

AT THE PALMS

## LAND AND SEA

COCONUT CRUSTED MAHI- MAHI   

Pan seared coconut crusted mahi-mahi, palms salad with island tartar sauce

BLACKENED SNAPPER   

Freshly caught native snapper and rice & peas, garden vegetables served with mango salsa

SASEME CRUSTED TUNA STEAK  

8oz Ahi tuna steak with jasmine steamed rice and teriyaki sautéed bok choy

JERK SPICED CHICKEN BREAST   

Wing bone-in spiced chicken breast with charred sweet corn, Caribbean style rice & peas and Habanera pepper sauce

SEAFOOD SPAGHETTI 

Freshly caught native seafood, creamy white sauce with shaved parmesan and herb crunch

RIB-EYE   

25 day aged Angus grilled rib-eye (12oz), shoestring fries and sautéed mushroom and truffle jus

NEWZEALAND LAMB RACK   

New Zealand rack of lamb, quinoa pulao, buttery broccoli, chimichurri, rosemary thyme jus


SURF&TURF   


25 day aged Angus beef tenderloin, grilled shrimp skewers, garlic butter, mash potato and charred asparagus

VEGETABLE FETTUCINE  

Mixed veggies with creamy pesto sauce and shaved parmesan

Spicy 

Vegetarian 

Gluten free 

Vegan 

Nut free 

*Kindly notify our service team if you have any allergies or food intolerances  
15% Service Charge and 12% Government Tax will be added to final bill*

## DESSERTS

### CARAMELIZED BANANA BREAD PUDDING

Caramelized warm banana bread pudding,  
salted caramel sauce, “dulce de leche” ice  
cream

### DEVIL CHOCOLATE CAKE

Moist chocolate sponge, dark chocolate  
ganache, vanilla bean ice cream

### CRISPY CHEESECAKE

Creamy fried cheesecake, caramel fudge, salted  
caramel ice cream

### GROWN-UP SUNDAE

Homemade marble ice cream, fudge brownie,  
cherries, Chantilly cream,  
burnt white chocolate fennel snap

### Specialties Homemade Ice cream & Sorbets (2scoop)

Please see your server for our daily selections

*Kindly notify our service team if you have any allergies or  
food intolerances  
15% Service Charge and 12% Government Tax will be  
added to final bill*

## DESSERTS

### CARAMELIZED BANANA BREAD PUDDING

Caramelized warm banana bread pudding,  
salted caramel sauce, “dulce de leche” ice  
cream

### DEVIL CHOCOLATE CAKE

Moist chocolate sponge, dark chocolate  
ganache, vanilla bean ice cream

### BANOFFEE PIE

Caramelized banana, caramel fudge, Chantilly  
cream, salted caramel ice cream

### GROWN-UP SUNDAE

Homemade marble ice cream, fudge brownie,  
cherries, Chantilly cream,  
burnt white chocolate fennel snap

### Specialties Homemade Ice cream & Sorbets (2scoop)

Please see your server for our daily selections

*Kindly notify our service team if you have any allergies or  
food intolerances  
15% Service Charge and 12% Government Tax will be  
added to final bill*