



DECADENT BEGINNINGS

Artichokes Francese

Egg-battered artichoke hearts sautéed until golden brown then finished with a sweet marsala wine sauce. 11

The King's Seafood Martini

Colossal lump crabmeat, sweet Maine lobster and jumbo shrimp lightly poached and finished with a cilantro citrus vinaigrette. 15

Lollipop Chicken Wings

Marinated in citrus and basted with sweet and tangy bourbon pineapple sauce. 14

Escargot

Jumbo snails presented over baked button mushrooms in a roasted garlic and shallot butter. Served with garlic crostini. 13

Sesame Seared Ahi Tuna

Bluefin ahi tuna fillet encrusted with cracked peppercorns and sesame seeds. Accompanied with fresh Asian slaw and crispy wonton chips. Half Order 14 • Full Order 25

Mussels and Clams

One pound of Prince Edward Island mussels and clams sautéed in white wine, fresh garlic cloves and basil butter. 13

Quesadillas

Your choice of grilled chicken, filet mignon, sweet Maine lobster, shrimp, or smoked salmon combined with melted cheese, salsa and fresh cilantro wrapped in a chipotle tortilla. 15

Jumbo Shrimp Cocktail

Jumbo prawns poached with lemon and seasonings, served with our homemade "Bloody Mary" cocktail sauce. 15

Colossal Lump Crab Cakes

Colossal lump crabmeat combined with just the right amount of seasoning, pan sautéed and served over baby greens with a savory lemon butter sauce. 16

Cheese Board

Assorted combination of exotic and intense cheeses presented with assorted crackers and fresh fruit. 16

SOUPS

Onion Soup Gratinée

Caramelized sweet onions enhanced with sherry and fresh thyme, slowly simmered in a rich homemade stock, finished with a garlic crostini and gruyere cheese. Cup 6 • Bowl 9

Legends Cream Lobster Bisque

Our signature soup is a rich blend of lobster enhanced with sweet sherry, onions, roasted red peppers and our own seasonings to deliver a flavorful taste of New England. Cup 6 • Bowl 9

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SALADS

Palmer Legends Salad

Mixed field greens, iceberg, gorgonzola cheese, tomatoes, sliced cucumbers and red onions slices, garnished with toasted croutons. 6

Classic Caesar

Romaine hearts tossed with our homemade dressing, finished with pumpernickel croutons and asiago cheese. Half 5 • Full 10

*Add Grilled Chicken 4 • Grilled Salmon 6 • Grilled Shrimp 6
Grilled Ahi Tuna 6 • Smoked Salmon 6 • Filet Tip Medallions 8*

Gorgonzola Tomato Salad

Hearty seasonal tomatoes, layered with fresh gorgonzola and topped with baby greens. Finished with fig balsamic reduction. 12

Seared Scallop Salad

Jumbo sea scallops, pan seared and presented over baby field greens, tossed with a julienne of fire-roasted peppers, cilantro, tomatoes and oranges. Finished with a warm chardonnay dressing, offering hints of lemon and lime. 18

Harvest Steak Salad

Mixed greens, tossed with gorgonzola cheese, chopped granny smith apples, raisins, candied pecans and tomatoes. Topped with grilled tenderloin and finished with balsamic vinaigrette dressing. 15

The Cobb

Sliced grilled chicken, shredded cheese, tomatoes, avocado, scallions, applewood smoked bacon, sliced egg, crumbled gorgonzola and tossed with honey dijon dressing. 14

Smoked Salmon Salad

Honey smoked salmon, presented atop mixed greens. Tossed in raspberry walnut vinaigrette, tomatoes, cucumbers, red onions, sliced egg and topped with lemon zest and capers. 14

Santa Fe Chicken Salad

Fresh greens tossed in cilantro ranch dressing, topped with shredded cheddar and jack cheese, blackened chicken, fresh salsa, avocado, fried tortilla and a hint of citrus. 13

Homemade Dressing Selection

Moody Bleu Cheese • Buttermilk Ranch • Russian • Honey Dijon
Raspberry Walnut Vinaigrette  • Balsamic Vinaigrette  • White Zinfandel 

 Gluten Free

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SANDWICHES

Sandwiches are served with your choice of cranberry and apple coleslaw, homemade potato salad, waffle fries or tavern chips and a kosher dill pickle.



Palmer's Legendary Combo

Pick two of your favorites; house or Caesar salad, lobster bisque or onion gratinee soup, or half a club croissant with oven roasted turkey and honey baked ham. 11

Club Croissant

Roasted turkey, honey cured ham, applewood bacon, Swiss cheese, lettuce, tomato, and honey dijon on a buttery croissant. 12



The Real Reuben

The original from Reuben's deli in New York, the way it should be. *Certified Angus Beef*® lean corned beef, piled high on grilled pumpernickel and served open faced with sauerkraut, Russian dressing and broiled Swiss cheese. 13

Grilled Chicken Sandwich

Grilled chicken breast, topped with applewood smoked bacon, Swiss cheese, and dijon mayonnaise on a toasted sourdough bun. 14

Roasted Turkey Bacon Wrap

Oven roasted turkey breast, piled high and topped with sweet grilled mango slaw, peppered bacon and baby greens in a spinach tortilla wrap. 14

Fried Cod Sandwich

Golden cod, beer battered and fried crisp. Served with citrus tartar sauce. 15

Grilled Mahi Tacos

Grilled mahi, roasted vegetables, sweet mango slaw and cilantro ranch. Served on warm flour tortillas. 16



Gluten Free

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PALMER'S PRIME BURGERS



A half pound of Prime *Certified Angus Beef*® grilled over cherrywood coals.
Served with your choice of cranberry and apple coleslaw,
homemade potato salad, waffle fries or tavern chips and a kosher dill pickle.

Arnie's Classic Burger

With lettuce, tomato, red onion slices and your choice of
Swiss, cheddar, fontina, or gorgonzola cheese. 13

Bacon & Cheddar Burger

Applewood smoked bacon and sharp Wisconsin cheddar. 15

Black n Bleu Burger

Blackened with New Orleans spices and broiled with gorgonzola cheese. 13

Mushroom Swiss Burger

Sautéed wild mushrooms, smothered in Swiss cheese. 14

Maple Bacon Burger

Half pound of *Certified Angus Beef*® topped with peppercorn bacon,
sweet Vermont maple caramelized onions and topped with a fried egg. 16

Palmer Melt

Melted cheddar cheese, grilled onions and Russian dressing on grilled sourdough. 14

For your dining pleasure, we serve *Certified Angus Beef*® brand, the tastiest, juiciest beef available.

Less than 1.5% of beef is elite enough to meet *Certified Angus Beef*® brand Prime standards.
There is no finer choice than *Certified Angus Beef*® brand.



Gluten Free

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.