



STARTERS

MARYLAND CRAB SOUP 11

SIGNATURE SEA SALT FRIES 8

CHICKEN TENDERS & FRIES 14
honey mustard

WHOLE CHICKEN WINGS 16
signature 32 palm brine,
asian sticky sauce, pickled
ginger, cilantro

TRUFFLE FRIES 12
Vampire Slayer garlic
cheddar sauce, pecorino
truffle oil, spring onion

TO SHARE

HOUSE MADE FLATBREAD MKT
ask your server for what has
inspired our chef today

ROCK SHRIMP TOAST 19
arugula pesto, pecorino,
and balsamic caviar

STEAMED CLAMS 22
caramelized fennel, onion,
chorizo broth, grilled baguette

CRISPY BURRATA 13
charred tomato sauce,
herb oil, pecorino

CHEESE & CHARCUTERIE 22
selection of artisan cheese,
cured meats, whiskey pickle,
crusty bread, seasonal preserves

CRAB GRATIN 22
lump crab, sherry, boursin,
cream, parmesan breadcrumbs,
crusty bread

GREENS

add chicken 6

add jumbo shrimp 12

add 8 ounce catch MKT

add 8 ounce salmon filet 15

CAESAR 12
romaine, house dressing,
white anchovy, grilled lemon,
crouton, pecorino

WATERCRESS SALAD 15
strawberry, basil, blue cheese,
shallot, toasted almond,
strawberry poppy seed
vinaigrette

BEET SALAD 11
red beet, gold beet, whipped
goat cheese, spiced pecan,
balsamic, herb oil

FROM THE WATER

FISH BOARD

CHOOSE A PROTEIN

GRILLED SALMON 26

CRAB CAKES 48

WHOLE FISH 42

THE CATCH MKT

SCALLOPS 39

CHOOSE YOUR PAIRING

- heirloom tomato,
cucumber, red onion,
olive, toasted almond,
feta, mint, red quinoa,
mango + harissa
vinaigrette
- toasted cous cous
pilaf, roasted summer
vegetables, jalapeño +
avocado purée, baby
kale, and charred lime

DOCKSIDE

CIOPPINO 28
clam, rock shrimp, fish,
charred tomato, roasted
fennel, seafood stock

STUFFED LOBSTER 41
half pound crab + lobster
imperial, roasted garlic
mashed potato, and
grilled asparagus

SEAFOOD CARBONARA 28
spring pea, braised bacon,
capellini, roasted garlic,
and egg yolk

SHRIMP & GRITS 32
spicy italian sausage, caramelized
onions and peppers, roasted
tomato, seafood broth

HANDHELDS

*all handheld served with
house made chips*

upgrade to fries 3

upgrade to side salad 3

upgrade to truffle fries 5

PALM 32 BURGER 19
brisket + chuck + shortrib blend,
Vampire Slayer garlic cheddar
sauce, onion ring, steak sauce,
lettuce, tomato, bacon jam,
and brioche

CLASSIC BURGER 16
brisket + chuck + shortrib blend,
chedder, lettuce, tomato, onion,
pickle, brioche
add bacon 2

PORK SANDWICH 15
braised pork, house barbeque,
coleslaw

VEGGIE BURGER 15
sweet potato, black bean,
jasmine rice, seasonal vegetables,
chipotle aioli, baby kale,
tomato, brioche

CRABCAKE SANDWICH 23
lettuce, tomato, old bay
remoulade

CHOPS & PROVISIONS

LAND BOARD

CHOOSE A PROTEIN

add ½ stuffed lobster 30

8 OUNCE CENTER CUT FILET 49

14 OUNCE BONELESS RIBEYE 49

DOUBLE BONE-IN PORK CHOP 35

CHOOSE YOUR PAIRING

- crispy baby potato, grilled
asparagus, red wine demi,
and blue cheese
- farro risotto, wild mushrooms,
and broccolini

JERK CHICKEN 30
rice and peas, caribbean slaw,
mango habanero sauce

VEGGIE PASTA 22
roasted summer vegetable,
broccoli, caramelized onion
and peppers, smoked
vegetable sauce

11AM - CLOSE

32PALM.COM

OC.PALM

A 20% service charge will be added to all room service orders. All state and local taxes apply.

HEALTH DEPARTMENT WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.

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