

STARTERS

DIPS & SPREADS 26 v

Pimento Cheese, Hummus,
Swank Farms Seasonal Vegetables,
Za’atar Pita Bread, Tabasco Cheddar Lavash

ISLAND CHIPS 17 gf, v*

Plantain, Taro Root, Boñiato Chips,
Guacamole, Charred Tomato Salsa

CEVICHE* 24 gf

Daily Local Catch, Citrus, Cilantro,
Plantain Chips

AHI TUNA TARTARE* 28

Crispy Wonton, Wakame, Tomatoes,
Guacamole, Sriracha Mayo, Jalapeño

GULF JUMBO SHRIMP

COCKTAIL 27 gf

Key Lime Cocktail Sauce, Lemon

TOSTONES NACHOS 26 gf

Oaxaca Cheese, Mojo Pork, Pickled Onions,
Cotija Cheese, Sunshine Sauce

OYSTERS* 36 gf

Pink Peppercorn Mignonette,
Key Lime Cocktail Sauce, Tabasco

CRAB CAKE 34

Green Tomato Gazpacho, Mango Chutney,
Jicama Slaw

ENTREÉS

HALF JERK CHICKEN 36 gf

Half Chicken Breast, Broccolini,
Boniato Wedges, Guava BBQ

OSSO BUCO 75

Pimento Mac and Cheese, Jerk Demi

FAROE ISLAND SALMON* 44

Italian Farro, Bitter Greens, Chickpeas,
Tri-Colored Beets, 7-Minute Egg,
Maple Mango Vinaigrette

SHRIMP SCAMPI 44

Fennel, Sweet Peppers, Linguine

WAYGU SKIRT STEAK* 65

Borracho Beans, Tomatillo Salsa Verde,
Charred Scallion

VEGAN CHUNK “SHORT RIB”

CURRY 42 gf, v*

Thai Yellow Curry, Sticky Rice, Asparagus,
Eggplant, Cauliflower

SALADS AND BOWLS

HOLMAN’S HARVEST ORGANIC

GREENS SALAD 20 gf, v*

Holman’s Seasonal Greens, Cucumbers,
Baby Heirloom Tomatoes, Carrots,
Pickled Onions, Key Lime Vinaigrette

CAESAR 22

Organic Hearts of Romaine,
Parmigiano-Reggiano, Lemon,
Classic Caesar Dressing

AUTUMN CRISP SALAD 24 gf

Artisan Greens, Baby Kale, Pickled Beets,
Orange Supremes, Jicama, Pumpkin Brittle,
Lemongrass Pineapple Vinaigrette

FLORIDA SEAFOOD COBB 49 gf

Organic Hearts of Romaine, Key West Shrimp,
Cold Water Lobster, Hearts of Palm, Avocado,
Jubilee Tomatoes, Bacon,
Green Goddess Dressing

AHI TUNA POKE BOWL* 38 gf

Sticky Rice, Cucumbers, Scallions, Carrots,
Wakame, Grilled Pineapple, Edamame,
Nori Furikake, Sriracha Aioli

ENHANCEMENTS

Bell & Evans Organic Grilled Chicken 15

Shrimp 18

Ahi Tuna* 22

Mahi-Mahi 18

Chunk Plant Base 24

Local Catch MP

SIDES

Cilantro Rice and Borracho Beans 16

Holman’s Harvest Organic House Salad 10

Organic Caesar Salad 10

Candied Plantains 10

French Fries 10

Broccolini 14

Asparagus | Saffron Espuma 16

Truffle Fries 16

Pimento Mac and Cheese 16

HANDHELDS

CARARRA FARMS WAGYU

FOOTLONG HOTDOG 28

Sauerkraut, House-Made Beer Mustard,
Cheese Fondue, Crispy Onions, Brioche Bun

SMASH BURGER*

Double 25 | Triple 31

4oz. Patties, House-Made Pickles, American
Cheese, Caramelized Onions, Secret Sauce,
Sesame Bun

Substitute 8oz Impossible Patty 25

LOCAL CATCH

MAHI 30 | LOCAL CATCH MP

Blackened or Grilled

TACOS

Tropical Chayote Slaw, Chipotle BBQ Aioli,
Sierra Madre Corn Tortilla

SANDWICH

Pikliz, Herbed Tartar Sauce, Potato Roll

ENTREE

Candied Plantains, Mango Chutney,
Tropical Salsa, Micro Cilantro

KIDDING AROUND 20

Served with a Choice of Fries, Fruit or Salad and a Beverage
All Kidding Around Items Prepared Well Done

HAMBURGER

Lettuce, Tomato, Potato Bun

HEBREW NATIONAL HOT DOG

All-Beef Hot Dog, Brioche Roll

CHEESE QUESADILLA

Salsa, Sour Cream

Add Chicken 15

PB&J

Farmhouse Hearty White Toast, Grape Jelly,
Peanut Butter

MAC-N-CHEESE

Gluten-Free Available

Macaroni Pasta, House-Made Cheese Sauce

CHICKEN TENDERS

Honey Mustard, Ketchup

VEGGIE STICKS gf, v*

Ranch

GRILLED MAHI-MAHI FINGERS gf

Tartar Sauce

GRILLED CHICKEN TACOS gf

Shredded Cheese, Lettuce, Salsa, Sour Cream,
Sierra Madre Corn Tortilla

Chef De Cuisine | Michael Denofrio

Please Scan To Learn More About Eau Palm Beach Commitment To Sustainability



gf: gluten free v: lacto-ovo vegetarian v*: can be prepared as a vegan option : eau-natural

*Consuming raw or under cooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness especially if you are pregnant or have certain medical conditions.
If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oyster and should eat oysters fully cooked.