

STARTERS

 **Colossal Shrimp Cocktail 27** (GF)

 **Cold Water Oysters* 36** (GF)

Chilled, Grilled, or Dressed
Appropriate Accoutrements

 **Spanish Octopus 28** (GF)

Smoked Sunchoke, Espelette

 **Daily Crudo 28**

Local Catch, Appropriate Accoutrements

Crab Cake 30

Piquillo Peppers, Avocado

Lamb Fry Bread* 26

Merguez Sausage, Cucumber, Dill, Labnah
Egg Herb Salad

Sweet Grass Dairy Baked Camembert 27

Pickled Grapes, Saba, Spiced Walnuts, Sourdough

Fried Chicken “Oysters” 35

Stir Hot Sauce, Crème Fraîche, Caviar

BBQ Pork Belly 24 (GF)

Orange BBQ Sauce

Truffle Fries 24 (GF, V)

Hand-Cut Kennebec Potato, Angle Steak Sauce
Garlic Aioli, Fleur De Sel

 **Local Harvest Crudit  26**

Green Goddess Dip, Black Garlic Bean Dip
Fermented Kai-Kai Beans, Crudit , Flatbread

Crispy Cauliflower 18 (GF, V*)

Shishitos, Saba Vinaigrette, Dukkah

Briardale Ostrich Sliders* 32

Irish Porter Cheddar, Violet Mustard Aioli
Brioche Slider Buns

Korean Chicken Lollipops 24

Pickled Daikon & Carrot Salad, Kimchi Blue Cheese

(GF) / gluten free (V) / lacto-ovo vegetarian (V*) / can be prepared as a vegan option  / eau-natural

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



At Eau Palm Beach, we source local, sustainable, and organic products whenever available.

*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.

SALADS

Caesar* 22

Organic Hearts of Romaine, Garlic Croutons
Parmesan, Caesar Dressing

Organic Market Greens 20 (GF, V*)

Cucumbers, Tomatoes, Carrots
Holman's Breakfast Radish
Pickled Onion, Citrus Vinaigrette

ENHANCEMENTS FROM THE GRILL

Bell & Evans Organic Chicken +15 / Gulf Shrimp +18
Ora King Salmon +28 / Swordfish +22
Chunk Plant Base +24

SANDWICHES

Served with choice of Fries, Greens or Caesar Salad

Adult Grilled Cheese 26

Irish Cheddar, Tomato, Bacon Jam, Garlic Aioli, Local Sourdough

Turner Grass Fed Beef Burger* 38

8 oz. Burger or Impossible Burger, Lettuce, Heirloom Tomato
Onion, Red Dragon Cheddar, Bacon, Pickle, Brioche Bun

Swordfish Sandwich* 30

Herb Marinated, Giardiniera Aioli, Romaine, Tomato, Onion Hoagie
Roll

Hot Chicken Sandwich 28

Bell & Evans Organic Crispy Thigh, Coleslaw
Bread & Butter Pickles, Tomato
Kai-Kai Farms Arugula, Hot Honey, Potato Roll

Creekstone Prime French Dip* 35

Pickled Red Onion, Thomasville Tomme, Horseradish Cream
Hoagie Roll, Au Jus

PIZZA

Pepperoni 26

Crushed San Marzano Tomatoes
Pepperoni, Mozzarita Mozzarella

Margherita 26

Crushed San Marzano Tomatoes
Swank Farms Basil, Mozzarita Mozzarella

White 28

Béchamel, Roasted Garlic Cloves, Parmesan
Mozzarita Mozzarella

La Suprema 28

Crushed San Marzano Tomatoes
Peppers, Mushroom, Onion, Olives
Sausage, Pepperoni, Mozzarita Mozzarella

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WINE

SPARKLING

Glass / Bottle

Prosecco

Nino Franco Prosecco / Veneto, Italy 16 / 65

Champagne

Moët & Chandon Impérial NV / France / 187ml - / 40

Champagne

Perrier-Jouët Brut NV / France 39 / 165

Champagne

G.H. Mumm Rosé NV / France 22 / 100

WHITE

Pinot Grigio

Santa Margherita DOC / Alto Adige, Italy 17 / 72

Sancerre

Domaine Durand Sancerre / Loire Valley, France 18 / 90

Chardonnay

Stag's Leap Kaira Chardonnay / Sonoma Coast, CA 22 / 87

Chardonnay

Crossbarn by Paul Hobbs / Sonoma Coast, CA 24 / 120

Sauvignon Blanc

St. Supéry Sauvignon Blanc / Napa Valley, CA 29 / 145

Sauvignon Blanc

Sinegal Sauvignon Blanc / Sonoma Valley, CA 17 / 78

Pinot Gris

Domaine Amélie & Charles Sparr / Alsace, France 18 / 75

Riesling

Trimbach Riesling / Alsace, France 16 / 70

ROSÉ

Rosé

Whispering Angel Rosé / Côtes de Provence, France 17 / 72

RED

Cabernet Sauvignon

Austin Hope / Paso Robles, CA 21 / 125

Merlot

Duckhorn / Napa Valley, CA 39 / 165

Bordeaux

Château du Courlat Lussac-Saint-Émilion / France 28 / 135

Pinot Noir

Lingua Franca / Eola-Amity Hills, OR 31 / 138

Pinot Noir

Faiveley Bourgogne / Burgundy, France 28 / 118

BEER & COCKTAILS

BEER

Stella Artois	8
European Pale Lager / Leuven, Belgium / 5.0%	
Modelo Especial	8
Mexican Lager/ Mexico City, Mexico / 4.4%	
Fat Tire Amber Ale	9
American Amber Ale / New Belgium Brewing, CO / 5.2%	
Fresh IPA	15
India Pale Ale / Civil Society Brewing Co., Jupiter, FL / 5.2%	
Hoegaarden	8
Belgian Witbier / Belgium / 4.9%	
Left Hand Milk Stout	10
Sweet Stout / Left Hand Brewing Company, CO / 6.0%	
Chimay Triple (Cinq Cents)	17
Trappist Tripel / Scourmont Abbey, Belgium / 8.0%	

COCKTAILS

Watermelon Daisy	24
Patrón Reposado, Watermelon, Lime, Agave, Mint	
Mexican Chiles	
Basil and Blade	19
Grey Goose, Cucumber, Lime, Thai Basil Syrup	
Volcan	19
Grey Goose, Oaxaca Espresso Cold Brew	
Pineapple Grove	19
Patrón Anejo, Ancho Reyes, Pineapple, Cilantro Agave Syrup	
Mediterranean Gin and Tonic	20
Malfy Gin, Sage, Clove, Lemon & Lime Zest, Pink	
Peppercorn, Fever Tree Mediterranean Tonic	
Papillon	20
Bombay Sapphire, Butterfly Pea, Lemon	
Orange Blossom Honey, Lavender	

MOCKTAILS (NON-ALCOHOLIC)

Country Thyme Lemonade	12
Lemon, Chamomile, Thyme	
Amber Bramble	12
Blackberry, Lemon, Ginger Beer	
Basil Breeze	12
Cucumber, Basil, Agave, Lime, Soda	