

## STARTERS

- French Onion Soup 24**  
Caramelized Onion, Brioche, Raclette
- Snake River Wagyu Carpaccio\* 28**  
Cured Holman's Harvest Egg Yolk  
Fermented Haricot Verts, Shitake Aioli
- 🔥 Scallop Ceviche\* 30 gf**  
Sweet Potato, Green Papaya, Espelette  
Cassava Chicharron
- Lobster Bisque 32**  
Butter-Poached Tail, Micro Mirepoix  
Kataifi, Brandy Crème
- Hudson Valley Torchon 32**  
Caramelized Onion Tart, Foie Gras Emulsion  
Pedro Ximenez
- Oyster Rockefeller 40 gf**  
Bacon, Creamed Spinach, Pernod, Béarnaise

## RAW BAR

- Seafood Platter\***  
For 2|4|6 105 | 210 | 315  
Poached Shrimp, Oysters, Smoked Fish Dip  
King Crab, Lobster Tail, Cocktail Sauce
- 🔥 Cold Water Oysters\* 36 gf**  
Half-Shell or Grilled
- Alaskan King Crab 99 gf**  
Mustard Aioli, Cocktail Sauce, Drawn Butter
- 🔥 Jumbo Lump Blue Crab Cocktail 79**  
Tomato, Horseradish, Celery, Sourdough
- 🔥 Shrimp Cocktail 27**  
Cocktail Sauce, Lemon

## FARM

- Caesar 18**  
Baby Gem Lettuce  
Oven Cured Heirloom Tomatoes  
Parmesan, Focaccia, Caesar Dressing
- 🔥 Spinach Salad 19 gf**  
House Candied Bacon, Hard Boiled Egg  
Roasted Shitake, Red Onion  
Warm Bacon Vinaigrette
- Organic Market Greens 16 gf**  
Cucumbers, Tomatoes, Carrots  
Holman's Farm Breakfast Radish  
Pickled Onions, Citrus Vinaigrette
- Wedge 18**  
Tomato, Bacon, Cucumber  
Pickled Red Onion, Maytag Blue Cheese Dressing

## PASTA

- Pumpkin Gnocchi 42**  
Duck Confit, Candied Apple  
Brown Butter Sage
- Lobster Campanelle 58**  
Arugula, Confit Tomato  
Sauce Américaine, Black Truffle

Chef De Cuisine | Joseph Oesterwind

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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of food borne illness especially if you are pregnant or have certain medical conditions.

## Creekstone Farms <sup>gf</sup>

Prime Filet 6oz   10oz	82   110
Prime Dry-Aged NY Strip 10oz	72
Prime Ribeye 16oz	97

## Snake River Farms <sup>gf</sup>

Wagyu Filet 6oz   10oz	110   148
Wagyu NY Strip 16oz	125
Wagyu Ribeye 16oz	135

## Cape Grim Ranch Grass Fed <sup>gf</sup>

New York Strip 10oz	72
Filet Mignon 6oz	82

## 8oz Turner Natural Steak Burger 46

House-Ground Blend, Millionaire Bacon

Red Dragon Cheddar Cheese, Garlic Aioli

Brioche Bun, Beef Tallow Hand-Cut French Fries

**Choice of Sauce:** EauI, Horseradish Crème, Chimichurri, Cabernet Demi Glacé, Brandy Peppercorn

## ENHANCEMENTS

Maytag Blue Cheese Crust <sup>gf</sup>	12
Black Truffle Butter	14
Lobster Tail	50
Oscar*	50

King Crab, Asparagus, Béarnaise

Wagyu Butter	16
Foie Gras Torchon	30

## LAND

### Holman's Harvest Chicken 45 <sup>gf</sup>

Roselle Hibiscus, Yucca, Sweet Potato

Confit Leg

### Berkshire Pork Chop 58 <sup>gf</sup>

Fresh Corn Polenta, Grafton Cheddar

Baby Mustard Greens, Country Ham Jus

## SEA

### Dover Sole 105

Chive Tagliatelle, King Crab

Creme Fraiche, Blood Orange

### 🔥 Ora King Salmon 50 <sup>gf</sup>

Beets, Sunchokes, Citrus, Dill

### Diver Scallop 65 <sup>gf</sup>

Swordfish Bacon Wrapped, Shaved Brussels

Apple Cider, Delicata Squash, Maple

## SIDES

### 🔥 Foraged Mushrooms 21 <sup>v\*, gf</sup>

Shallots, Garlic, Aged Balsamic, Herbs

### Truffle Fries 24 <sup>v\*</sup>

Beef Tallow Hand-Cut French Fries

Parmesan, EAU I, Aioli, Fleur De Sel

### Jumbo Asparagus\* 18 <sup>v, gf</sup>

Béarnaise, Smoked Maldon

### Swank Farms Creamed Spinach 18

Garlic Confit, Brioche Béchamel

### Baked Mac & Cheese 23

Béchamel, Three Cheeses, Pretzel Crumbs

### 🔥 Kai-Kai Farms Roasted Vegetables 19 <sup>v\*, v, gf</sup>

### Broccoli & Cheese 22

Brioche Béchamel, Raclette

### Whipped Potatoes 18 <sup>v, gf</sup>

### Crispy Cauliflower 20 <sup>gf</sup>

Pickled Grapes, Saba Vinaigrette, Fines Herbs

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