

STARTERS

DIPS & SPREADS 26 v

Pimento Cheese, Hummus, 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

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

OYSTERS* 36 gf

Pink Peppercorn Mignonette
Key Lime Cocktail Sauce, Tabasco

TACOS

LOCAL MAHI-MAHI 30 gf

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

GRILLED SWEET POTATO 24 gf, v

Fire Roasted Peppers, Corn, Cilantro Crema
Queso Fresco, Micro Cilantro
Sierra Madre Corn Tortilla

TACO RITA 32

Choice of Two Tacos &
Choice of Traditional Margarita, Paloma
or Mango Margarita

LOCAL CATCH

MAHI 30 | LOCAL CATCH MP

Blackened or Grilled

SANDWICH

Pikliz, Herbed Tartar Sauce, Potato Roll

ENTRÉE

Candied Plantains, Mango Chutney
Tropical Salsa, Micro Cilantro

SALADS AND BOWLS

HOLMAN’S HARVEST GREENS 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

WATERMELON GOAT CHEESE 25 gf

Compressed Watermelon, Whipped Goat Cheese
Watermelon Rind Jam, Sicilian Pistachio, Arugula
Frisée, Pea Tendril, Lime Zest, Sea Salt
Red Wine Vinaigrette

FLORIDA SEAFOOD COBB 56 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

TUNA NIÇOISE 44

Blackened Ahi Tuna, Pickled Onions, Tomato
Olive, Cucumber, 7 Minute Egg, Haricot Vert
Potato, Artisan Lettuce, Mango Vinaigrette

ENHANCEMENTS

Bell & Evans Grilled Chicken 15

Shrimp 18

Ahi Tuna* 22

Mahi-Mahi 18

Chunk Plant Base 24

Local Catch MP

SIDES

Fruit Kebabs 10

Holman’s Harvest Greens 10

Organic Caesar Salad 10

Candied Plantains 10

French Fries 10

Truffle Fries 16

Cilantro Rice and Borracho Beans 16

Mac-N-Cheese 16

Gluten-Free Available

HANDHELDS

MAINE LOBSTER ROLL 52

Warm Maine Lobster, Citrus Ponzu Butter
Arugula, Frisée, Pea Tendril, Hoagie Roll

SMASH BURGER*

Single 20 | Double 25 | Triple 31

4oz. Patties, House-Made Pickles
American Cheese, Caramelized Onions
Secret Sauce, Sesame Bun
Substitute 8oz Impossible Patty 25

JERK CHICKEN SANDWICH 24

Bell & Evans Grilled Chicken
Fire Roasted Peppers and Onions
Grilled Pineapple, Jerk Sauce, Pepper Jack Cheese
Onion Roll

HOUSE-ROASTED TURKEY CLUB WRAP 25

Pecan Smoked Bacon, Baby Arugula
Green Hill Cheese, Pickled Onions
Tarragon & Chive Aioli, Spinach Tortilla

QUESADILLA CUBANO 28

Swiss Cheese, Chihuahua Cheese, Mojo Pulled Pork
Tavern Ham, House-Made Pickles, Flour Tortilla
Mustard Crème Fraiche

BRUNCH

DRAGON FRUIT PANCAKES 26

Buttermilk Buckwheat Pancakes, Dragon Fruit
Strawberry & Lychee Salsa, Lychee Maple Syrup
Chantilly Cream, Micro Sorrel

OYSTER ROCKEFELLER BENEDICT 46

East Coast Oysters, Spinach, Pernod
Parmesan, Garlic, Tomato, Tabasco, Hollandaise
Poached Egg, House-Made English Muffin

BOK BREAKFAST BURRITO 28

Scrambled Eggs, Pecan Smoked Bacon, Onions & Peppers
Potatoes, Cheddar Cheese, Jerk Aioli, Salsa Roja
Flour Tortilla

GUAVA CREAM CHEESE FRENCH TOAST 24

Guava, Cream Cheese, Almond Butter, Mixed Berries
Powdered Sugar, Brioche, Lychee Maple Syrup

FLORIDA AVOCADO TOAST 32

Smashed Avocado, Blue Crab, Charred Corn
Picked Onions & Peppers, Bacon Bits, Cotija Cheese
Sriracha Aioli, Multigrain Toast, Micro Sorrel

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.