

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

QUESADILLA CUBANO 28

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

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

SURF & TURF 36

Achiote Spiced Grassfed Flank Steak
Tempura Fried Rock Shrimp, Cilantro Crema
Chihuahua Cheese, Cotija Cheese
Micro Cilantro, Sierra Madre Corn Tortilla

GRILLED CHICKEN TACOS 24 gf

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

TACO RITA 32

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

TACO FLIGHT 34

Choice of Three Tacos

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

ISLAND STEAK BOWL 36

Achiote Spiced Grassfed Flank Steak, Cilantro Rice
Borracho Beans, Pikliz, Avocado, Pico de Gallo
Pickled Onions, Micro Cilantro

ENHANCEMENTS

Bell & Evans Grilled Chicken 15

Shrimp 18

Ahi Tuna* 22

Mahi-Mahi 18

Chunk Plant Base 24

Local Catch MP

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

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

HEBREW NATIONAL HOT DOG 20

All-Beef Hot Dog, Brioche Roll

CHEESE QUESADILLA 20

Salsa, Sour Cream

Add Chicken 15

PB&J 15

Farmhouse Hearty White Toast, Grape Jelly
Peanut Butter

CHICKEN TENDERS 20

Honey Mustard, Ketchup

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

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.