

## STARTERS

### DIPS & SPREADS 26 **gf**

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

## TACOS

### LOCAL MAHI-MAHI 30 **gf**

Tropical Chayote Slaw, Chipotle BBQ Aioli  
Sierra Madre Corn Tortilla

### GRILLED SWEET POTATO 24 **gf, v**

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

### SURF & TURF 36

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

### TACO RITA 32

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

### TACO FLIGHT 34

One of Each Taco

## SIDES

### Fruit Kebabs 10

### Holman's Harvest Organic House Salad 10

#### Organic Caesar Salad 10

#### Candied Plantains 10

#### French Fries 10

#### Truffle Fries 16

### Cilantro Rice and Borracho Beans 16

## 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 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

#### LOMI LOMI SALMON\* 34

Cured Salmon, Matcha Soba Noodles  
Pico de Gallo, Ikura, Avocado, Carrots  
Watermelon Radish, Cucumbers, Jalapeños  
Pineapple, Black Garlic Shoyu, Micro Cilantro

#### ISLAND STEAK BOWL 36

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

#### ENHANCEMENTS

##### Bell & Evans Organic 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

#### BURRITO

Local Catch, French Fries, Avocado  
Pico de Gallo, Cheese Sauce, Cotija Cheese  
Chipotle & Cilantro Crema  
Cheese and Jalapeño Tortilla

#### SANDWICH

Pikliz, Herbed Tartar Sauce, Potato Roll

#### ENTRÉE

Candied Plantains, Mango Chutney  
Tropical Salsa, Micro Cilantro

## 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*

### © GUAVA BBQ SLIDERS\* 28

Briardale Ostrich, Lettuce, Tomato  
House-Made Pickles, Muenster Cheese  
Potato Roll

### JERK CHICKEN SANDWICH 24

Bell & Evans Organic 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, Kai-Kai Farms Arugula  
Green Hill Cheese, Pickled Onions  
Tarragon and Chive Aioli, Spinach Tortilla

## 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** 

\*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.

UPDATED 1.2026