

STARTERS

DIPS & SPREADS 26 **v**
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  : 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.