

STARTERS

Dips & Spreads 26 ^(V)

Pimento Cheese, Hummus, Seasonal Vegetables
Za'atar Pita Bread, Tabasco Cheddar Lavash

🍷 Ahi Tuna Tartare* 28

Crispy Wonton, Wakame, Tomatoes, Guacamole
Sriracha Mayo, Jalapeño

Gulf Jumbo Shrimp Cocktail 27 ^(GF)

Key Lime Cocktail Sauce, Lemon

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

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* 36 ^(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 FROM THE GRILL

Bell & Evans Chicken +15 | Shrimp +18 | Ahi Tuna* 22
Mahi-Mahi 18 | Chunk Plant Based +24 | Local Catch +MP

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 Flight 34

Choice of Three Tacos

LOCAL CATCH

Mahi-Mahi Sandwich 30 | Local Catch Sandwich MP

Blackened or Grilled, Pikliz, Herbed Tartar Sauce, Potato Roll

Mahi-Mahi Entrée 30 | Local Catch Entrée MP

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 & 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 and Chive Aioli, Spinach Tortilla

Hebrew National Hot Dog 20

All-Beef Hot Dog, Brioche Roll

Chicken Tenders 20

Honey Mustard, Ketchup

SIDES

🍷 Fruit Kebabs 10

🍷 Holman's Harvest Greens 10

Organic Caesar Salad 10

French Fries 10

Truffle Fries 16

🍷 Cilantro Rice and Borracho Beans 16

Mac-N-Cheese 16

Gluten-Free Available

(GF) / gluten free (V) / lacto-ovo vegetarian (V*) / can be prepared as a vegan option 🍷 / eau-natural

At Eau Resort and Spa, we source local, sustainable, and organic products whenever available.

*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.