

🍷 **Colossal Shrimp Cocktail 27** (GF)

🍷 **Cold Water Oysters* 36** (GF)

Chilled, Grilled, or Dressed

Appropriate Accoutrements

Crab & Artichoke Dip 30

Marinated Crab, Cream Cheese

Fresh Mozzarella, Pita

Sweet Grass Dairy Baked Camembert 24

Pickled Grapes, Saba, Spiced Walnuts, Sourdough

Truffle Fries 24 (GF, V*)

Beef Tallow Hand-Cut French Fries, Garlic Aioli, Fleur De Sel

🍷 **Local Harvest Crudité 21** (V)

Green Goddess Dip, Black Garlic Bean Dip

Fermented Kai-Kai Beans, Crudité, Flatbread

Crispy Cauliflower 18 (GF, V*)

Shishitos, Saba Vinaigrette, Dukkah

Briardale Ostrich Sliders* 32

Irish Porter Cheddar, Violet Mustard Aioli

Brioche Slider Buns

Korean Chicken Wings 24

Pickled Daikon & Carrot Salad, Kimchi Blue Cheese

PIZZA

Pepperoni 26

Crushed San Marzano Tomatoes

Pepperoni, Mozzarita Mozzarella

Margherita 26

Crushed San Marzano Tomatoes

Swank Farms Basil, Mozzarita Mozzarella

White 28

Béchamel, Roasted Garlic Cloves, Parmesan

Mozzarita Mozzarella

La Suprema 28

Crushed San Marzano Tomatoes

Peppers, Mushroom, Onion, Olives

Sausage, Pepperoni, Mozzarita Mozzarella

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

Please Scan To Learn More About Eau Palm Beach's Commitment To Sustainability



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.

AVAILABLE FROM 5PM -10PM

SALADS

Caesar* 22

Organic Hearts of Romaine, Garlic Croutons
Parmesan, Caesar Dressing

Organic Market Greens 20 (GF, V*)

Cucumbers, Tomatoes, Carrots
Holman's Breakfast Radish
Pickled Onion, Citrus Vinaigrette

Classic Cobb 32 (GF, V)

Baby Iceberg, Tomatoes, Cucumbers, Avocado
Bacon, Blue Cheese, Cage-Free Hard-Boiled Eggs
Grilled Chicken, Champagne Dressing

ENHANCEMENTS FROM THE GRILL

Bell & Evans Organic Chicken +15 / Gulf Shrimp +18

Ora King Salmon +28 / Swordfish +22

Chunk Plant Base +24

ENTRÉE

House-Made Pappardelle Bolognese 44

Beef, Pork, Veal, San Marzano Tomatoes
Parmigiano-Reggiano

Turner Grass Fed Beef Burger 46

8 oz. House-Ground Burger, Lettuce, Heirloom Tomato
Onion, Pickle, Red Dragon Cheddar, Bacon Jam, Brioche Bun
Served with Beef Tallow Hand-Cut French Fries
Substitute 8oz Impossible Patty

Steak Frites 89 (GF)

6oz Cape Grim Grassfed Filet, Beef Tallow Hand-Cut French Fries
Herb Butter, Aioli

Yellowtail Snapper 56 (GF)

Key Lime Coconut Tartar Sauce, Garlic Espelette Yucca Fries

Lobster Mac & Cheese 58


Radiatore Pasta, Bechemel, Lobster Bisque, Fontina Cheese
Sweet Grass Dairy Green Hill Cheese, Cabot Cave Aged Cheddar
Atlantic Lobster

Holman's Harvest Chicken 45 (GF)

Potato Salad, Mango BBQ Sauce

House-Made Torchiette Pomodorini 34

Kai-Kai Farms Heirloom Cherry Tomatoes, Garlic, Shallot, Basil

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WINE

SPARKLING

Glass / Bottle

Prosecco

Nino Franco Prosecco / Veneto, Italy 16 / 65

Champagne

Moët & Chandon Impérial NV / France / 187ml - / 40

Champagne

Perrier-Jouët Brut NV / France 39 / 165

Champagne

G.H. Mumm Rosé NV / France 22 / 100

WHITE

Riesling

Trimbach Riesling / Alsace, France 16 / 70

Pinot Gris

Domaine Amélie & Charles Sparr / Alsace, France 18 / 75

Pinot Grigio

Santa Margherita DOC / Alto Adige, Italy 17 / 72

Sauvignon Blanc

Craggy Range, Martinborough, NZ 19 / 90

Sauvignon Blanc

Sinegal Sauvignon Blanc / Sonoma Valley, CA 17 / 78

Sancerre

Domaine Durand / Loire Valley, France 29 / 120

Chardonnay

Stag's Leap Kaira Chardonnay / Sonoma Coast, CA 22 / 87

Chardonnay

Crossbarn by Paul Hobbs / Sonoma Coast, CA 24 / 120

ROSÉ

Rosé

Whispering Angel Rosé / Côtes de Provence, France 17 / 72

RED

Pinot Noir

Lingua Franca / Eola-Amity Hills, OR 31 / 138

Pinot Noir

Faiveley Bourgogne / Burgundy, France 28 / 118

Merlot

Duckhorn / Napa Valley, CA 39 / 165

Bordeaux

Château Ducru-Beaucaillou Haut-Médoc
"Madame de Beaucaillou," / France 27 / 115

Cabernet Sauvignon

Austin Hope / Paso Robles, CA 21 / 125

BEER & COCKTAILS

BEER

Hoegaarden	8
Belgian Witbier / Belgium / 4.9%	
Stella Artois	8
European Pale Lager / Leuven, Belgium / 5.0%	
Modelo Especial	8
Mexican Lager/ Mexico City, Mexico / 4.4%	
Fat Tire Amber Ale	9
American Amber Ale / New Belgium Brewing, CO / 5.2%	
Fresh IPA	15
India Pale Ale / Civil Society Brewing Co., Jupiter, FL / 6.2%	
Chimay Triple (Cinq Cents)	17
Trappist Tripel / Scourmont Abbey, Belgium / 8.0%	
Left Hand Milk Stout	10
Sweet Stout / Left Hand Brewing Company, CO / 6.0%	

COCKTAILS

Watermelon Daisy	24
Patrón Reposado, Watermelon, Lime, Agave, Mint Mexican Chiles	
Basil and Blade	19
Grey Goose, Cucumber, Lime, Thai Basil Syrup	
Volcan	19
Grey Goose, Oaxaca Espresso Cold Brew	
Pineapple Grove	19
Patrón Anejo, Ancho Reyes, Pineapple, Cilantro Agave Syrup	
Mediterranean Gin and Tonic	20
Malfy Gin, Sage, Clove, Lemon & Lime Zest, Pink Peppercorn, Fever Tree Mediterranean Tonic	
Papillon	20
Bombay Sapphire, Butterfly Pea, Lemon Orange Blossom Honey, Lavender	

MOCKTAILS (NON-ALCOHOLIC)

Country Thyme Lemonade	12
Lemon, Chamomile, Thyme	
Amber Bramble	12
Blackberry, Lemon, Ginger Beer	
Basil Breeze	12
Cucumber, Basil, Agave, Lime, Soda	