

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

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

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

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

Quesadilla Cubano 28
Swiss Cheese, Chihuahua Cheese, Mojo Pulled Pork, Tavern Ham
House-Made Pickles, Flour Tortilla, Mustard Crème Fraiche

House-Roasted Turkey Club Wrap 25
Pecan Smoked Bacon, Baby Arugula, Green Hill Cheese, Pickled Onions
Tarragon and Chive Aioli, Spinach Tortilla

BRUNCH

Dragon Fruit Pancakes 26
Buttermilk Buckwheat Pancakes, Dragon Fruit
Strawberry & Lychee Salsa, Lychee Maple Syrup, Chantilly Cream, Micro Sorrel

Oyster Rockefeller Benedict 46
East Coast Oysters, Spinach, Pernod, Parmesan, Garlic, Tomato
Tabasco, Hollandaise, Poached Egg, House-Made English Muffin

Breakfast Burrito 28
Scrambled Eggs, Pecan Smoked Bacon, Onions & Peppers
Potatoes, Cheddar Cheese, Jerk Aioli, Salsa Roja, Flour Tortilla

Guava Cream Cheese French Toast 24
Guava, Cream Cheese, Almond Butter, Mixed Berries
Powdered Sugar, Brioche, Lychee Maple Syrup

Florida Avocado Toast 32
Smashed Avocado, Blue Crab, Charred Corn
Picked Onions & Peppers, Bacon Bits, Cotija Cheese
Sriracha Aioli, Multigrain Toast, Micro Sorrel

SIDES

Fruit Kebabs 10

Holman’s Harvest Greens 10

Organic Caesar Salad 10

French Fries 10

Truffle Fries 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.