



Eau Palm Beach Resort & Spa is honored to bring you the second outpost of the legendary Greenwich, Connecticut restaurant. Polpo Palm Beach, which translates to “octopus,” brings acclaimed restaurateur Ron Rosa’s authentic Italian and seafood-focused menu from the Tri-State area to South Florida, a destination known for its fresh catch and beloved by snowbird travelers. Polpo Palm Beach transports guests to Rosa’s native Calabria, Italy through upscale fare inspired by regional dishes, an Italian-influenced wine selection, handcrafted cocktails, and classic aperitivos and digestivos. Led by Eau Palm Beach’s Executive Chef Neall Bailey and Chef D’ Cuisine, Cullen Jones, Polpo Palm Beach anchors a new era for the resort as it strives to become the area’s most distinctive year-round culinary destination.

### **The Story of Polpo:**

Over 20 years ago when Ron and his wife, Dominique, were looking for a name for their new restaurant, they turned to their son, Andrew, for inspiration. At the time, Andrew was five years old and obsessed with a particular pair of octopus themed pajamas. The Rosa’s quickly knew that a name with a personal connection, coupled with his grandmother’s authentic dishes, was a perfect recipe for a successful, one- of-a-kind dining experience. So, the octopus from the pajama’s became their logo and Andrew’s handwriting became the font used in Polpo... and the rest is history!

We invite you to please, sit back and relax. Allow the freshest and highest quality ingredients begin to tell the story of Polpo. Allow our interactive seafood presentations to be the hallmark of your experience. Allow us to show you Palm Beach, re-imagined.

Sincerely,  
Tito Rodríguez-Torres  
Assistant General Manager/VP Food & Beverage  
Eau Palm Beach Resort & Spa





# Seaside Brunch

\$75 Per Person

Includes Bottomless House Bloody Mary and Mimosa

🔥 Colossal Shrimp +27 GF | 🔥 Little Neck Clams +3 each GF | 🔥 Cold Water Oysters +6 each GF

## PRIMI

Choice Of:

- 🔥 Seasonal Fruit GF, V  
Melons, Papaya, Berries, Mango, Banana  
Passionfruit Syrup
- Smoked Salmon Platter\*  
Bagel, Cream Cheese, Red Onions, Chives  
Tomatoes, Dill Pesto
- 🔥 Avocado Toast  
Avocado, Baby Arugula, Pancetta  
Tomato Marmalade, Ricotta Salata  
Multigrain Bread, Fresh Greens
- Baby Beets Salad GF, \*V  
Arugula, Whipped Goat Cheese  
Pomegranate Seeds, Citrus, fennel Honey

- Minestrone GF, \*V  
Arancini V  
Saffron, Mozzarella, Calabrian Aioli
- Italian Chop Salad GF  
Cheese, Salami, Hot Peppers, Olives  
Artichokes, Tomatoes
- Table Side Lobster Cobb +20 GF  
Stilton Blue Cheese, Avocado, Candied Bacon  
Hard Cooked Egg, Tomato, Citrus Vinaigrette
- Seafood Platter \* +65 GF  
Colossal Shrimp, Half Dozen Oysters  
Half Dozen Clams, Seafood Salad

## SECONDI

Choice Of:

- Crème Brûlée French Toast V  
Grand Marnier Berries, Crème Anglaise
- Shrimp and Grits GF  
Tomato Chutney, Fresh Herbs
- 🔥 Free Range Eggs Frittata\* GF  
Caramelized Onions, Tomatoes  
Pancetta, Fontina
- Ricotta & Sausage Omelet  
Three Free Range Eggs, Composed Tomato Salad  
Served with Toast & Breakfast Potatoes
- Traditional Benedict\*  
Poached Eggs, Canadian Bacon, Hollandaise
- Benedict Duo\* +15  
Lump Crab | Smoked Salmon
- Steak & Eggs +20  
6 oz Prime Flank Steak, Free Range Eggs  
Smashed Fingerling Potatoes  
Salsa Verde, Toast

- Brunch Burger\*  
Free Range Egg, Bacon, Cheddar Cheese  
Caramelized Onion, Roasted Tomato Aioli
- 🔥 Spaghetti Al Sugo Di Pomodoro V  
San Marzano Tomatoes, Basil, Garlic
- Penne Alla Vodka Della Casa  
Vodka Sauce, Spinach, Sausage
- Gnocchi Genovese  
Shrimp, Basil Pesto
- Tagliolini Bolognese  
Pork, Veal, Beef, Tomato, Cream, Fresh Ricotta
- 🔥 Chicken Paillard GF  
Organic Breast, Capricciosa Salad
- Swordfish Oreganata  
Garlic, White Wine, Parsley  
Fish Stock, Butter

## DOLCE

Trio Of:

- Key Lime Pie  
Graham Cracker Crust  
Florida Strawberries, Chantilly Cream
- Tiramisu  
Mascarpone Espresso & Kahlua
- Famous Chocolate Cake  
Fresh Berries

## CONTORNI +10

- Smashed Fingerling Potatoes GF
- 🔥 Sautéed Spinach GF
- 🔥 Sautéed Mushrooms GF
- 🔥 Seasonal Fruit V\* GF
- 🔥 Seasonal Vegetables GF
- Applewood Smoked Bacon GF
- Chicken Sausage GF
- Pork Sausage GF
- Truffle Fries

GF Gluten Free | V Lacto-Ovo Vegetarian | V\* Can Be Prepared As A Vegan Option | 🔥 Eau-Natural  
At Eau Palm Beach, 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.