

FOR SHARING

DIPS & SPREADS 23 v

Pimento Cheese, Hummus
Seasonal Market Vegetables
Spiced Pita Bread
Tabasco Cheddar Lavash

ISLAND CHIPS 15 gf, v*

Plantain, Taro Root, Boniato Chips
Guacamole, Charred Tomato Salsa

AHI TUNA TARTARE 26

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

GRILLED FLORIDA CORN 17 gf

Chili Lime Aioli, Queso Fresco
Arugula, Pickled Onion, Cilantro

COLD WATER OYSTERS

ON THE 1/2 SHELL* 30 gf

1/2 Dozen East Coast Oysters
Red Wine Mignonette, Cocktail Sauce

JUMBO SHRIMP COCKTAIL 21 gf

Key Lime Cocktail Sauce, Lemon

OCEAN

FRIED SHRIMP PO'BOY 32

Remoulade, Bib Lettuce
Tomato, Brioche Bun

LOCALLY SOURCED FISH MP gf

Grilled Pineapple-Papaya Salsa
Candied Plantains

DAILY CATCH CEVICHE 18 gf

Plantain Chips, Fermented Tomatillo, Mango
Sweet Drop Peppers, Onion, Jicama
Heart of Palm, Cilantro



AHI TUNA POKE BOWL* 36 gf

Sticky Rice, Cucumber, Scallions
Carrot, Wakame, Grilled Pineapple
Edamame, Nori Furikake, Sriracha Aioli

CRAB CAKE 27

Black Eyed Pea "Maque Choux"
Smoked Tomato Butter
Composed Greens

SALADS

ORGANIC GREENS

MARKET SALAD 17 gf, v*

Holman's Seasonal Greens, Cucumber
Baby Heirloom Tomatoes, Carrots
Pickled Onion, Key Lime Vinaigrette

CAESAR SALAD * 20

Organic Hearts of Romaine
Shaved Radicchio
Parmigiano-Reggiano, Grilled Lemon
Classic Caesar Dressing

AHI CITRUS* 28 gf

Coriander-Sesame Crust
Holman's Seasonal Greens
Rice Wine Vinaigrette, Crispy Rice Paper

SEAFOOD COBB 44 gf

Organic Hearts of Romaine, Jumbo Shrimp
Maine Lobster Claw Meat, Hearts of Palm
Bacon, Avocado, Baby Heirloom Tomatoes
Green Goddess Dressing

ENHANCEMENTS

Grilled Chicken 9
Shrimp 12
Ahi Tuna 16
Mahi-Mahi 20
Local Sourced Fish MP

TACOS

GRILLED SWEET POTATO 24 gf, v

Fire Roasted pepper, Corn
Cilantro Crema, Queso Fresco
Sierra Madre Corn Tortilla

MAHI MAHI 26 gf

Tropical Chayote Slaw, Chipotle BBQ Aioli
Sierra Madre Corn Tortilla

SKIRT STEAK 25 gf

Crispy Chihuahua Cheese, Salsa Roja
Queso Fresco, Sierra Madre Corn Tortilla

TACO RITA 27 gf

Choice of Two Tacos & Signature Margarita

TACO FLIGHT 27 gf

One of Each Taco

HANDHELDS

WAGYU FOOTLONG HOTDOG 26

Brioche Bun, Sauerkraut
House-Made Beer Mustard
Cheese Fondue, Crispy Onions

BRISKET SMASH BURGER*

Double 24 | Triple 30
House-Made Pickles, American Cheese
Caramelized Onion, Secret Sauce
Sesame Bun

LOCAL BLACKENED MAHI-MAHI SANDWICH 29

Green Tomato Tartar, Bibb Lettuce
Heirloom Tomato, Potato Bun

IMPOSSIBLE BURGER 23 v

Guava Ketchup, House-Made Pickle
Bibb Lettuce, Tomato, Vegan Cheese
Toasted Grain Bun

JERK CHICKEN SANDWICH 22

Grilled Chicken Breast
Fire Roasted Peppers & Onions
Grilled Pineapple, Jerk Sauce
Pepper Jack Cheese, Onion Roll

HOUSE-ROASTED

TURKEY CLUB WRAP 23

Nueske Bacon, Arugula, Green Hill Cheese
Pickled Onion, Tarragon, Chive Aioli
Spinach Tortilla

SIDES

FRUIT KEBABS	8
SIDE SALAD	8
SIDE CAESAR	8
CANDIED PLANTAINS	7
FRENCH FRIES	10
TRUFFLE FRIES	14

Chef De Cuisine | Michael Denofrio

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.

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.