



This menu is available at Pool & Beach Areas

FOR SHARING

DIPS & SPREADS 23 ^v

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

GRILLED FLORIDA CORN 17 ^{gf}

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

CRAB CAKE 27

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

JUMBO SHRIMP 21 ^{gf} COCKTAIL

Key Lime Cocktail Sauce, Lemon

SALADS & BOWLS

CAESAR SALAD 20

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

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

ORGANIC GREENS

MARKET SALAD 17 ^{gf,v*}

Cucumber, Baby Heirloom
Tomatoes, Carrots Pickled Onion
Key Lime Vinaigrette

AHI TUNA POKE BOWL* 36 ^{gf}

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

ENHANCEMENTS

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

Chef De Cuisine
Michael Denofrio

HANDHELDS

HOUSE-ROASTED

TURKEY CLUB WRAP 23

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

BRISKET SMASH BURGER*

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

IMPOSSIBLE BURGER 23 ^v

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

FRIED SHRIMP PO'BOY 32

Remoulade, Bib Lettuce
Tomato, Brioche Bun

JERK CHICKEN 22

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

LOCAL BLACKENED MAHI-MAHI

SANDWICH 29

Green Tomato Tartar, Bibb Lettuce
Heirloom Tomato, Potato Bun

MAHI MAHI TACO 26

Tropical Chayote Slaw
Chipotle BBQ Aioli
Sierra Madre Corn Tortilla

WAGYU FOOTLONG HOTDOG 26

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

SIDES

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

SWEET TREATS

KEY LIME PIE 12

Italian Meringue, Strawberry Sauce
Tropical Salsa, Whipped Cream

CHOCOLATE CHIP ICE CREAM

SANDWICH 12

House-Made Vanilla Ice Cream
Chocolate Sauce, Whipped Cream



ASK YOUR SERVER ABOUT OUR
ICE CREAM & SORBET OFFERINGS

^{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 undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of food borne illness especially if you are pregnant or have certain medical conditions.



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HAND-CRAFTED COCKTAILS

THIS IS MY JAM 18

Hopetown Vodka, Lemon Juice, Agave Nectar
Blueberries, Mint Leaves, Sparkling Wine

THE CUKE 17

Crop Cucumber Vodka, Lime Juice, Simple Syrup
Cucumber, Cayenne Pepper

THE WAVE 18

Island Rum Company Rum, Blue Curacao, Pineapple Juice
Lime Juice, Coconut Rum Cream

COCONUT PIÑA COLADA 26

Served in a Whole Young Coconut, Local Distillery Wicked Dolphin White
Rum, Demerara Syrup, Coconut Milk, Lime Juice, Vanilla, Pineapple

PINEAPPLE UNDER THE SEA 18

Bacardi Silver, Pineapple Juice, Basil, Lime Juice

RUM UP TO RUM DOWN 19

Zacapa 23 Rum, Campari, Lime Juice, Pineapple Juice, Lemon Bitters

MARGARITAS

COSTA TRADITIONAL 18 | 21 | 24

Choose Between Costa Blanco, Reposado, or Añejo
Mixed with Agave Nectar, Lime Juice

DRAGON FRUIT 19

Campo Bravo Silver, Dragon Fruit Puree, Lime Juice, Triple Sec

STRAWBERRY 21

House-Made Strawberry-Infused Costa Reposado, Agave
Lime Juice, Strawberries

PALOMA 17

Campo Bravo Silver Tequila, Local Grapefruit, Lime Juice, Soda

SPICY WATERMELON 19

Jalapeño Infused Codigo, Watermelon, Lime

BUBBLES & WINE

SPARKLING & CHAMPAGNE

GLS BTL

PROSECCO, Benvolio, Italy 16 65

SPARKLING ROSÉ, Charles Lafitte, France 16 65

CHAMPAGNE, Nicolas Feuillatte, France 22 88

CHAMPAGNE, Veuve Clicquot, Champagne, France 35 140

WHITES & ROSÉS

ROSÉ, Notorius Pink, France 15 60

PINOT GRIGIO, Santa Margherita, Alto Adige 20 80

SAUVIGNON BLANC, Dashwood, Marlborough 17 68

CHARDONNAY, Chasing Lions, CA 17 68

REDS

CABERNET, Juggernaut, Hillside, CA 18 72

PINOT NOIR, Cambria, Santa Maria Valley, CA 18 72

RED BLEND, Skyside, North Coast, CA 16 72

CRAFT

16oz.

COPPERPOINT BREWING CO., HIGHRIDGE IPA 11
WEST COAST IPA, ABV 6.5% (LAKE WORTH, FL)

CIVIL SOCIETY BEER CO., FRESH IPA 11 ²⁵
NEW ENGLAND STYLE IPA, ABV 5.5% (BOYNTON BEACH, FL)

SPRITZ SOCIETY SPARKLING COCKTAIL 10
PEACH, PINEAPPLE, BLOOD ORANGE, ABV 6%

MOCKTAILS

PINEAPPLE MOJITO MOCKTAIL 12
Pineapple Juice, Fresh Lime Juice, Mint Leaves, Club Soda

 **CUCUMBER LIME COOLER 12**
Cucumber, Lime, Sparkling Water

JUICERA

 **ORGANIC COLD PRESSED JUICE 12**
ROOTED BEGINNINGS | GREEN POWER | METABOLIC LEMONADE