

Breakfast

7:00 to 11:30 am

TO START

- Florida Citrus Bowl 14** V GF
Orange and Grapefruit Segments
Pomegranate, Agave, Mint
- Tropical Berry Chia Pudding 15** V GF
Coconut Milk, Agave Nectar, Mango, Pineapple
Berry Coulis, House Made Granola
- Berry Vanilla Yogurt Parfait 15** V GF
House-Made Granola
- Irish Steel Cut Oatmeal 12** V
Brown Sugar, Berries, Orange Blossom Honey
- Seasonal Fruit 26** V GF
Melons, Berries, Mango, Banana
Passionfruit Syrup
- Smoked Salmon & Bagel* 26**
Cream Cheese, Red Onions, Chives
Tomatoes, Dill Pesto
- Avocado Toast 24**
Watermelon Radish, Pickled Onion
Toasted Pumpkin Seed, Ricotta Cheese
+9 Smoked Salmon | +5 Free Range Egg

OCEANA SIGNATURE PASTRIES

- Croissant 9** V
- Blueberry Muffin 8** V
Sugar Pearls
- Berry Danish 10** V
Mascarpone Cream cheese
Glazed Local Berries
- Chocolate Croissant 11** V
- Cinnamon Roll 12** V
Vanilla Bean Glaze
- Tiramisu Croissant 14** V
Coffee Cream, Mascarpone Whip, Lady Finger

OFF THE GRIDDLE


- Crème Brûlée French Toast 20** V
Grand Marnier Berries, Crème Anglaise
- Buttermilk Pancakes 18** V
Maple Syrup, Powder Sugar
+2 Chocolate Chips | +3 Blueberries | + 5 Mix Berries

ALL AMERICAN

- Continental 28** V
Mini Pastries, Yogurt, Fruit
Jams & Preserves, Orange Blossom Honey
- Classic 32**
Free Range Eggs, Smashed Fingerling Potatoes
Toast, Choice of Applewood Smoked Bacon
Pork or Chicken Sausage
Includes Coffee or Tea, and Juice

SIGNATURE EGGS

Build Your Own Omelet* 24
Three Free Range Eggs, Choice of Three Filling
Served with Toast & Breakfast Potatoes
+ 2 Per Additional Filling

Eggs	Filling	
Egg Beaters	Tomatoes, Bell Peppers	Cheddar
Egg Whites	Spinach, Mushrooms	Mozzarella
Whole Egg	Onions, Chopped Herbs	American
 "Just Egg"	Ham, Chopped Bacon	Swiss
Plant Base	V*	

- Breakfast Salad* 22** GF
Mixed Greens, Avocado, Breakfast Sausage
Tomato, Onion, Sunnyside Eggs, Herbs
Toasted Sesame Seeds, Everything Vinaigrette

- Blue Crab Benedict* 32**
Avocado, Peppers, Onions, Hollandaise

- Smoked Salmon Benedict* 28**
Smoked Salmon, English Muffin, Hollandaise

- Eggs Benedict* 26**
Canadian Bacon, English Muffin, Hollandaise

- Egg White Frittata* 24** V GF
Peppers, Onions, Tomatoes, Composed Greens
Fresh Herbs, Roasted Garlic Aioli
with Choice of Cheese

- Palm Beach Club 20** *
Free Range Eggs, Bacon, Avocado
Tomatoes, Dijonnaise, Pepper Jack Cheese
Seven Grain Bread, Composed Greens

ENHANCEMENTS

- Toasted Bagel & Whipped Cream Cheese 8** V
- Smashed Fingerling Potatoes 7** V
- Vanilla or Greek Yogurt 5** V GF
- Single Free Range Egg* 5** V GF
- Seasonal Fruit 10** V* GF
- Applewood Smoked Bacon 5** GF
- Pork or Chicken Apple Sausage 5** GF
- Gluten Free Toast 6** V GF
- White, Wheat or Rye Toast 4** V
- Mix Berries 14** V* GF

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.