



Dinner

5:30 to 9:30pm

Garlic Bread 10 ^V

Additional Basket of Bread 5

Cheese, Salami, Hot Peppers & Olives For Two 30 ^{GF}

RAW BAR

Colossal Shrimp 27 ^{GF} | Little Neck Clams 3 each ^{GF} | Cold Water Oysters 6 each ^{GF}

APPETIZERS

Fried Zucchini 16 ^V

Tartar Sauce

Stuffed Long Hot Pepper 19 ^{GF}

Sausage, Provolone

Fritto Misto 22

Rock Shrimp, Lemon, Seasonal Vegetables

Calabrian Aioli

Crispy Fried Calamari 22

Cherry Peppers, Spicy Tomato Sauce

Baked Clams Oreganata* 19

Little Necks, House Flavored Breadcrumbs

Burrata Caprese 24 ^{GF}

Prosciutto, Truffle, Heirloom Tomato

Tagliolini Cacio e Pepe 21 ^V

Black Pepper, Pecorino Romano

Meatballs Alla Nonna 22

Slow Cooked in Marinara Sauce

Grilled Polpo 28 ^{GF}

Black Garlic, Preserved Lemon

Cannellini Bean Puree

SOUPS & SALADS

Minestrone 12 ^{V*, GF}

Yellow & Green Squash, Cannellini Beans

Vegetable Stock, San Marzano Tomatoes

Garmugia 15 ^{GF}

Sausage, Pancetta, Fava beans

Artichokes, Parmesan Brodo

Caesar * 20

Romaine Hearts, Anchovies

Classic Caesar Dressing

Baby Beets Salad 20 ^{GF}

Arugula, Whipped Goat Cheese

Pomegranate Seeds, Citrus, Fennel Honey

Italian Chop Salad 20 ^{GF}

Romaine, Radicchio, Tomato, Pepperoncini

Soppressata, Olives, Ricotta Salata

Oregano Vinaigrette

English Iceberg Wedge 20 ^{GF}

Stilton, Caramelized Walnuts, Bacon

ENHANCEMENT: add chicken +10 ^{GF} | add shrimp +14 ^{GF} | add fish of the day +20 ^{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. 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.



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PASTA

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| <p>Penne Alla Vodka Della Casa 36
Vodka Sauce, Spinach, Sausage</p> <p>Gnocchi Genovese 42
Shrimp, Basil Pesto</p> <p>Spaghetti Al Sugo Di Pomodoro 31 v
San Marzano Tomatoes, Basil, Garlic</p> <p>Rock Shrimp Alla Bucatini 44
Squash Blossoms, Heirloom Tomato
Calabrian Chile, Preserved Lemon
Bottarga, Pangrattato</p> | <p>Linguine Con Vongole 36 f
White or Red Clam Sauce</p> <p>Tagliolini Bolognese 40
Fresh Ricotta Cheese</p> <p>Ravioli Tartufati 42 v
Ricotta Cheese Ravioli, Truffle Cream Sauce</p> <p>Lobster Fra Diavolo MP
Linguine, Calabrian Chili, Pomodoro</p> |
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MAIN

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| <p>Swordfish Oreganata 40
Garlic, White Wine, Parsley, Fish Stock, Butter</p> <p>Chicken Piccata 40
Lemon, White Wine, Chicken Broth, Capers
Garlic, Shallots, Butter, Parsley</p> <p>Chicken Campagnola 40 GF
Country Style Bone-In Chicken, Sausage
Potatoes, Cherry Pepper, Rosemary</p> | <p>Chicken Milanese 40
Choice of:
Capricciosa 42 Parmigiana 42 Tartufati 44</p> <p>Pork Chop Italiano 42 GF
Rosemary, Garlic, Cherry Peppers</p> <p>Bronzino 52 GF
Caramelized Fennel, Bomba Calabrese</p> |
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GRILL

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| <p>Chicken Paillard 42 GF
Organic Breast, Capricciosa Salad</p> <p>10 oz. Creekstone Prime</p> <p>New York Strip* 65 GF
Gnocchi Romano, Roasted Cipollini
Aged Balsamic, Calabrian Chile Butter</p> | <p>Faroe Island Salmon 42 GF
Fontina Polenta Nduja, Roasted Baby Artichokes
Tomato Water</p> <p>Red Grouper 56 GF
Morel Mushroom Risotto, Fava Beans, Salsa Verde</p> |
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SIDE DISHES

- Asparagus 14** GF v | **Creamed Spinach 12** GF v | **Mushrooms 18** GF v
Roasted Potatoes 12 GF v | **Cauliflower Gratin 14** v | **Pomodoro Pasta 16** v
Spinach 12 GF v | **Broccoli 12** GF v | **Truffle Steak Fries 14** v

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