



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





## Lunch

11:30am to 5pm

🔥 Colossal Shrimp Cocktail 27 <sup>GF</sup> | 🔥 Little Neck Clams 3 each <sup>GF</sup> | 🔥 New England Oysters 6 each <sup>GF</sup>

### STARTERS

**Garlic Bread 10** <sup>V</sup>

**Meatballs Alla Nonna 22**

Beef, Pork, Veal, Marinara Sauce

**Burrata Caprese 24** <sup>GF</sup>

Prosciutto, Truffle, Cherry Tomato Salad

**Fritto Misto 22**

Rock Shrimp, Lemon, Seasonal Vegetables

Calabrian Aioli

**Italian Chopped Salad 20** <sup>GF</sup>

Organic Hearts of Romaine, Cheese

Salami, Hot Peppers, Olives

Artichokes, Tomatoes

### SOUPS & SALADS

🔥 **Minestrone 12** <sup>V\*, GF</sup>

Yellow & Green Squash, Cannellini Beans

Vegetable Stock, San Marzano Tomatoes

**Garmugia 15** <sup>GF</sup>

Sausage, Pancetta, Fava beans

Artichokes, Parmesan Brodo

🔥 **Trio of Salads 22**

Tuna, Chicken, Egg, Field Greens, Tomato

Red Onion, Avocado, Citrus Vinaigrette

🔥 **Grilled Salmon \* 30** <sup>GF</sup>

Baby Greens, Hard Cooked Egg

Heirloom Tomato, Citrus, Cucumber

Fried Capers, Salsa Verde

🔥 **New England Seafood Salad 40** <sup>GF</sup>

Baby Greens, Lobster, Shrimp, Crab

Avocado, Toy Box Tomato, Cucumber

Red Onion, Citrus Vinaigrette

**Caesar Salad\* 20**

Hearts of Romaine, Anchovies

Marinated Peppers, Croutons, Caesar

**ENHANCEMENT:** <sup>GF</sup>

add chicken +10 | add shrimp +14 | add fish of the day +20

### PIZZA

**Pepperoni 22**

Pomodoro, Pepperoni, Mozzarella

**Margherita 22** <sup>V</sup>

Pomodoro, Basil, Mozzarella

**Works 24**

House-Made San Marzano Tomato Sauce

Peppers, Mushroom Onion, Olives

Sausage, Pepperoni

**Spicy Italian 26**

Spicy Marinara, Hot Calabrese Salami

Pepperoni, Sausage, Basil, Oregano

Mozzarella, Parmesan

**Truffle 26**

Ricotta, Prosciutto, Arugula

### SANDWICHES

*served with choice of steak fries or mixed greens*

**Caprese Panini 20**

Heirloom Tomato, Fresh Mozzarella, Basil Pesto

Balsamic Reduction

**Polpo Chicken Panini 21**

Marinated Peppers, Mozzarella, Pesto Mayonnaise

Italian Roll

🔥 **Tuna Melt 22**

Heirloom Tomato, Cheddar, Swiss, Rye Bread

**Steak Panini 24**

Caramelized Onion, Roasted Peppers, Arugula

Provolone Cheese, Salsa Verde, Italian Roll

**Polpo Burger\* 23**

8oz Wagyu or Impossible Burger

Lettuce, Tomato, Red Onion, Pickle, Brioche

**+1.5 Cheese | +1.5 Bacon**

🔥 **House Roasted Turkey Club 20**

Bacon, Lettuce, Tomato, Pickled Onion

Roasted Garlic & Chive Aioli, Multigrain Bread

🔥 **Smoked Salmon Sandwich\* 24**

Dill Aioli, Avocado, Arugula, Tomato, 7 Grain Bread

### MAIN

**Tagliolini Bolognese 40**

Fresh Ricotta Cheese

**Gnocchi Genovese 42**

Shrimp, Basil Pesto

**Penne Alla Vodka Della Casa 36**

Vodka Sauce, Spinach, Sausage

🔥 **Spaghetti Al Sugo Di Pomodoro 31** <sup>V</sup>

San Marzano Tomatoes, Basil, Garlic

🔥 **Chicken Paillard 42** <sup>GF</sup>

Organic Breast, Capricciosa Salad

🔥 **Swordfish Oreganata 40**

Garlic, White Wine, Parsley

Fish Stock, Butter

### ENHANCEMENTS

Caesar Salad\* 8

🔥 House Salad 8 <sup>V\* GF</sup>

🔥 Seasonal Fruit 10 <sup>V\* GF</sup>

🔥 Kai Kai & Swank Farms Vegetables 12 <sup>V\* GF</sup>

🔥 Mix Berries 14 <sup>V\* GF</sup>

Truffle Steak Fries 14 <sup>V</sup>

🔥 Grilled Asparagus 14 <sup>V\* GF</sup>

**GF Gluten Free | <sup>V</sup> Lacto-Ovo Vegetarian | <sup>V\*</sup> 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.