



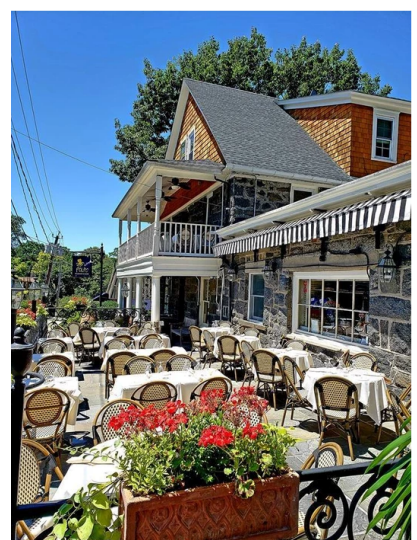
Eau Palm Beach Resort & Spa is honored to bring you the second outpost of the legendary Greenwich, Connecticut restaurant. Polpo Palm Beach, which translates to “octopus,” brings acclaimed restaurateur Ron Rosa’s authentic Italian and seafood-focused menu from the Tri-State area to South Florida, a destination 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 De 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  
Eau Palm Beach Resort & Spa





## Seaside Brunch

\$75 Per Person

*Includes Bottomless House Bloody Mary and Mimosa*

🔥 Colossal Shrimp +27 <sup>GF</sup> | 🔥 Little Neck Clams +3 each <sup>GF</sup> | 🔥 Cold Water Oysters +6 each <sup>GF</sup>

### PRIMI

Choice Of:

#### 🔥 Seasonal Fruit <sup>GF, V</sup>

Melons, Papaya, Berries, Mango, Banana  
Passionfruit Syrup

#### Smoked Salmon Platter\*

Bagel, Cream Cheese, Red Onions, Chives  
Tomatoes, Dill Pesto

#### 🔥 Avocado Toast

Watermelon Radish, Pickled Onion  
Toasted Pumpkin Seed, Ricotta Cheese

+9 Smoked Salmon | +5 Free Range Egg

#### Baby Beets Salad <sup>GF, \*V</sup>

Arugula, Whipped Goat Cheese  
Pomegranate Seeds, Citrus, fennel Honey

#### Minestrone <sup>GF, \*V</sup>

#### Fritto Misto 22

Rock Shrimp, Lemon, Seasonal Vegetables  
Calabrian Aioli

#### Italian Chop Salad <sup>GF</sup>

Cheese, Salami, Hot Peppers, Olives  
Artichokes, Tomatoes

#### Table Side Lobster Cobb +20 <sup>GF</sup>

Stilton Blue Cheese, Avocado, Candied Bacon  
Hard Cooked Egg, Tomato, Citrus Vinaigrette

#### Seafood Platter \* +65 <sup>GF</sup>

Colossal Shrimp, Half Dozen Oysters  
Half Dozen Clams, Seafood Salad

### SECONDI

Choice Of:

#### Crème Brûlée French Toast <sup>V</sup>

Grand Marnier Berries, Crème Anglaise

#### Shrimp and Grits <sup>GF</sup>

Tomato Chutney, Fresh Herbs

#### 🔥 Free Range Eggs Frittata\* <sup>GF</sup>

Caramelized Onions, Tomatoes  
Pancetta, Fontina

#### Ricotta & Sausage Omelet

Three Free Range Eggs, Composed Tomato Salad  
Served with Toast

#### Traditional Benedict\*

Poached Eggs, Canadian Bacon, Hollandaise

#### Benedict Duo\* +15

Lump Crab | Smoked Salmon

#### Steak & Eggs +20

6 oz Prime Flank Steak, Free Range Eggs  
Smashed Fingerling Potatoes

Salsa Verde, Toast

#### Brunch Burger\*

Free Range Egg, Bacon, Cheddar Cheese  
Caramelized Onion, Roasted Tomato Aioli

#### 🔥 Spaghetti Al Sugo Di Pomodoro <sup>V</sup>

San Marzano Tomatoes, Basil, Garlic

#### Penne Alla Vodka Della Casa

Vodka Sauce, Spinach, Sausage

#### Gnocchi Genovese

Shrimp, Basil Pesto

#### Tagliolini Bolognese

Pork, Veal, Beef, Tomato, Cream, Fresh Ricotta

#### 🔥 Chicken Paillard <sup>GF</sup>

Organic Breast, Capricciosa Salad

#### Swordfish Oreganata

Garlic, White Wine, Parsley

Fish Stock, Butter

### DOLCE

Trio Of:

#### Tiramisu

Mascarpone Espresso & Kahlua

#### Famous Chocolate Cake

Fresh Berries

#### Key Lime Pie

Graham Cracker Crust

Florida Strawberries, Chantilly Cream

### CONTORNI +10

#### Smashed Fingerling Potatoes <sup>GF</sup>

#### 🔥 Sautéed Spinach <sup>GF</sup>

#### 🔥 Sautéed Mushrooms <sup>GF</sup>

#### 🔥 Seasonal Fruit <sup>V\* GF</sup>

#### 🔥 Kai Kai & Swank Farms Vegetables <sup>GF</sup>

Applewood Smoked Bacon <sup>GF</sup>

Chicken Sausage <sup>GF</sup>

Pork Sausage <sup>GF</sup>

Truffle Fries

**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.