



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  
**Arancini 18** <sup>V</sup>  
Saffron, Mozzarella, Calabrian Aioli  
**Italian Chopped Salad 20** <sup>GF</sup>  
Organic Hearts of Romaine, Cheese  
Salami, Hot Peppers, Olives  
Artichokes, Tomatoes

### SOUPS

- Minestrone 12** <sup>V\*, GF</sup>  
**Tuscan White Bean 15** <sup>GF</sup>

### SALADS

- 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  
add chicken +9 | add shrimp +12 | add fish of the day +18

### PIZZA

- Pepperoni 22**  
Pomodoro, Pepperoni, Mozzarella  
**Margherita 22** <sup>V</sup>  
Pomodoro, Basil, Mozzarella  
**Works 24**  
House Red 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 french 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  
Chimichurri Aioli, 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  
Avocado 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  
**Swordfish Oreganata 40**  
Garlic, White Wine, Parsley, Fish Stock, Butter  
 **Spaghetti Al Sugo Di Pomodoro 31** <sup>V</sup>  
San Marzano Tomatoes, Basil, Garlic  
 **Chicken Paillard 42** <sup>GF</sup>  
Organic Breast, Capricciosa Salad

### ENHANCEMENTS

- |                |    |                  |                     |    |                  |
|----------------|----|------------------|---------------------|----|------------------|
| French Fries   | 10 | <sup>V</sup>     | Seasonal Vegetables | 12 | <sup>V* GF</sup> |
| House Salad    | 8  | <sup>V* GF</sup> | Caesar Salad*       | 8  |                  |
| Seasonal Fruit | 10 | <sup>V* GF</sup> | Grilled Asparagus   | 14 | <sup>V* GF</sup> |
| Mix Berries    | 10 | <sup>V* GF</sup> |                     |    |                  |

**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.