



# EAU PALM BEACH

*Resort & Spa*

11:30 AM – 5:30PM

## FOR SHARING

### EDAMAME 8

citrus seasalt **V, GF**

### \*GARDEN VEGETABLE 20

roasted garlic whipped yogurt  
selection of seasonal vegetables  
spinach-artichoke dip, warm pita  
marinated olive medley **V**

### ISLAND CHIPS 15

plantain, taro root, boniato chips  
guacamole, charred tomato salsa **V, GF**

### OYSTERS ON THE 1/2 SHELL 24

red wine mignonette, cocktail sauce **GF**

### AHI TUNA TARTARE 19

crisp wonton, wakame, tomato, avocado  
sriracha mayo

### CONCH & CORN FRITTERS 17

pickled peppers, mango chutney

## SALADS

### \* SEASONAL FARMERS MARKET 17

artisanal greens, pickled onion, roasted tomato  
boursin cheese, pine nuts, basil vinaigrette **V, GF**

### CAESAR SALAD 15

hearts of romaine, shaved radicchio  
parmigiano-reggiano, grilled lemon, classic caesar

### CHOPPED ASIAN CHICKEN 21

napa cabbage, cucumber, bean sprouts, baby corn  
scallion, peanuts, rice-wine vinaigrette

### SEAFOOD COBB 39

lobster, shrimp, avocado, tomato, bacon  
blue cheese, pineapple, citrus vinaigrette **V**

### enhancements:

grilled chicken +8 | shrimp +12 | ahi tuna +16

**V | OVO-Lacto Vegetarian**

**GF | Gluten Free**

**\* Indicates Menu Item May Be  
Made Vegan**

## HANDHELD

### HOUSE-ROASTED TURKEY WRAP 17

avocado, bacon, mustard aioli, pickled onions

### BRISKET BEEF BURGER

(single 14 | double 18 | triple 20)

house-made pickles, aged cheddar, bacon  
thousand island, lettuce, tomato, onion

### SWEET POTATO &

### BLACK BEAN BURGER 15

pepper jack, sweet & sour tomato, basil spread  
whole grain bun

### WAGYU BEEF FOOT LONG HOT DOG 22

ipa mustard, cheese fondue, sauerkraut  
fried pickles, shallots, and jalapeños, onion brioche bun  
**served with old bay potato chips**

### MAINE LOBSTER ROLL 30

bibb lettuce, herb aioli, brioche

### BLACKENED GROUPER SANDWICH 33

heirloom tomato, baby romaine, house-made pickles  
key lime aioli, freshly baked french bread

## TACOS

### MAHI MAHI 23

chayote slaw, chipotle aioli

### LEMON SHRIMP 23

tropical fruit salsa, avocado-lime crema

### BRAISED SHORT RIB 22

kimchi, cilantro, grilled pineapple, daikon radish  
goat cheese

### TACO-RITA 22

choice of two tacos & signature margarita

### TACO FLIGHT 23

choice of three

## OCEAN

### SHRIMP COCKTAIL 20

lime cocktail sauce **GF**

### BUILD YOUR OWN SEAFOOD TOWER

oysters 4                      shrimp 5  
tuna poke 6                      lobster tail 32

### LOCAL FISH OF THE DAY **MP**

confit tomato, olive, caper, local baby vegetables **GF**

### AHI TUNA POKE BOWL 30

sticky rice, shaved cucumber, scallion, soybeans  
wakame, sprouts, avocado, tempura crispies

## SWEETS

### CHOCOLATE FLOURLESS TORTE 12

chocolate caramel mousse  
chocolate mulled wine ice cream  
plumped cranberries, praline pecan  
red wine reduction

### TIRAMISU

espresso-soaked lady fingers, mascarpone cream **V**

### KEY LIME PIE 12

graham cracker crust, strawberries  
vanilla bean chantilly **V**

### ASSORTED HOUSE-MADE

### ICE CREAM & SORBET 8

ask your server for flavors of the day **V**

### SEASONAL FRUIT 12 **V**

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 greater risk of serious illness from raw oysters and should eat oysters fully cooked.