



EAU PALM BEACH
Resort & Spa

5:30PM – 10PM

FOR SHARING

***GARDEN VEGETABLE 20**

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

BUFFALO WINGS 16

celery, carrots, blue cheese **GF**

BUILD YOUR OWN SEAFOOD PLATTER

oysters 4 shrimp 5
tuna poke 6 lobster tail 32

CONCH FRITTER 17

pickled peppers, mango chutney

SHRIMP COCKTAIL 20

lime cocktail sauce, lemon

OYSTERS 24

half dozen, mignonette, cocktail sauce
lemon, tabasco

SOUP & SALADS

***ROASTED TOMATO SOUP 10**

extra virgin olive oil, sweet corn relish, micro basil **V**

***SEASONAL FARMERS MARKET 17**

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

TRADITIONAL CAESAR 15

romaine, garlic croutons, parmesan-reggiano
classic caesar dressing

SEAFOOD COBB 39

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

enhancements: chicken +8 | shrimp +12 | ahi tuna +16

HANDHELD

8 OZ. WAGYU BURGER 24

house-made pickles, cheddar, 1000 island dressing
bacon, cheddar, lettuce, onion, tomato, brioche bun

BLACKENED GROUPER SANDWICH 33

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

MAINE LOBSTER ROLL 30

brioche bun, herb aioli, bibb lettuce

V | OVO-Lacto Vegetarian

GF | Gluten Free

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

MAIN ENTRÉE

LOCAL FISH OF THE DAY MP

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

TUNA POKE BOWL 30

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

CHICKEN A LA VODKA 24

penne, prosciutto, tomato, cream

SHRIMP SCAMPI PRIMAVERA 28

pink shrimp, lemon, linguini, garlic, shallots
parsley

ROASTED ORGANIC CHICKEN 29

sweet potato, wilted greens, lemon-thyme jus

7 oz. CREEKSTONE BEEF TENDERLOIN 52

mascarpone whipped potatoes
roasted vegetables, red wine demi

FAROE ISLAND SALMON 34

spinach, kimchi, sushi rice, tropical salsa

ENHANCEMENTS

FRENCH FRIES 6

SAUTEED SPINACH 10

HOUSE SALAD 7

ROASTED VEGETABLES 10

WHIPPED POTATOES 10

SWEETS

CHOCOLATE FLOURLESS TORTE 12

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

TIRAMISU 12

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**

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 immunodeficiencies, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.