

STARTERS

DIPS & SPREADS 26 v

Pimento Cheese, Hummus,
Swank Farms Seasonal Vegetables,
Za'atar Pita Bread, Tabasco Cheddar Lavash

ISLAND CHIPS 17 gf, v*

Plantain, Taro Root, Boñiato Chips,
Guacamole, Charred Tomato Salsa

CEVICHE* 24 gf

Daily Local Catch, Citrus, Cilantro,
Plantain Chips

AHI TUNA TARTARE* 28

Crispy Wonton, Wakame, Tomatoes, Guacamole,
Sriracha Mayo, Jalapeño

GULF JUMBO SHRIMP COCKTAIL 27 gf

Key Lime Cocktail Sauce, Lemon

TOSTONES NACHOS 26 gf

Oaxaca Cheese, Mojo Pork, Pickled Onions
Cotija Cheese, Sunshine Sauce

OYSTERS* 36 gf

Pink Peppercorn Mignonette,
Key Lime Cocktail Sauce, Tabasco

TACOS

LOCAL MAHI-MAHI 30 gf

Tropical Chayote Slaw, Chipotle BBQ Aioli,
Sierra Madre Corn Tortilla

GRILLED SWEET POTATO 24 gf, v

Fire Roasted Peppers, Corn, Cilantro Crema,
Queso Fresco, Sierra Madre Corn Tortilla

SURF & TURF 36

Achiote Spiced Flank Steak,
Tempura Fried Rock Shrimp, Cilantro Crema,
Chihuahua Cheese, Sierra Madre Corn Tortilla

TACO RITA 32

Choice of Two Tacos &
Choice of Traditional Margarita, Paloma,
or Mango Margarita

TACO FLIGHT 34

One of Each Taco

SIDES

Fruit Kebabs 10

Holman's Harvest Organic House Salad 10

Organic Caesar Salad 10

Candied Plantains 10

French Fries 10

Truffle Fries 16

Cilantro Rice and Borracho Beans 16

SALADS AND BOWLS

HOLMAN'S HARVEST ORGANIC

GREENS SALAD 20 gf, v*

Holman's Seasonal Greens, Cucumbers,
Baby Heirloom Tomatoes, Carrots,
Pickled Onions, Key Lime Vinaigrette

CAESAR 22

Organic Hearts of Romaine,
Parmigiano-Reggiano, Lemon,
Classic Caesar Dressing

AUTUMN SALAD 24 gf

Artisan Greens, Baby Kale, Pickled Beets,
Orange Supremes, Jicama, Pumpkin Brittle,
Lemongrass Pineapple Vinaigrette

FLORIDA SEAFOOD COBB 49 gf

Organic Hearts of Romaine, Key West Shrimp,
Cold Water Lobster, Hearts of Palm, Avocado,
Jubilee Tomatoes, Bacon,
Green Goddess Dressing

AHI TUNA POKE BOWL* 38 gf

Sticky Rice, Cucumbers, Scallions, Carrots,
Wakame, Grilled Pineapple, Edamame,
Nori Furikake, Sriracha Aioli

LOMI LOMI SALMON* 34

Cured Salmon, Matcha Soba Noodles,
Pico de Gallo, Ikura, Avocado, Carrots,
Watermelon Radish, Cucumbers, Jalapeños,
Pineapple, Black Garlic Shoyu, Micro Cilantro

ISLAND STEAK BOWL 36

Achiote Spiced Flank Steak, Cilantro Rice,
Borracho Beans, Pikliz, Avocado, Pico de Gallo,
Pickled Onions, Micro Cilantro

ENHANCEMENTS

Bell & Evans Organic Grilled Chicken 15

Shrimp 18

Ahi Tuna* 22

Mahi-Mahi 18

Chunk Plant Base 24

Local Catch MP

LOCAL CATCH

MAHI 30 | LOCAL CATCH MP

Blackened or Grilled

BURRITO

Local Catch, French Fries, Avocado,
Pico de Gallo, Cheese Sauce, Cotija Cheese,
Chipotle & Cilantro Crema,
Cheese and Jalapeño Tortilla

SANDWICH

Pikliz, Herbed Tartar Sauce, Potato Roll

ENTRÉE

Candied Plantains, Mango Chutney,
Tropical Salsa, Micro Cilantro

HANDHELDS

CARARRA FARMS WAGYU

FOOTLONG HOTDOG 28

Sauerkraut, House-Made Beer Mustard,
Cheese Fondue, Crispy Onions, Brioche Bun

SMASH BURGER*

Double 25 | Triple 31

4oz. Patties, House-Made Pickles,
American Cheese, Caramelized Onions,
Secret Sauce, Sesame Bun

[Substitute 8oz Impossible Patty 25](#)

GUAVA BBQ SLIDERS* 28

Briardale Ostrich, Lettuce, Tomato,
House-Made Pickles, Muenster Cheese,
Potato Roll

JERK CHICKEN SANDWICH 24

Bell & Evans Organic Grilled Chicken,
Fire Roasted Peppers and Onions,
Grilled Pineapple, Jerk Sauce, Pepper Jack Cheese,
Onion Roll

HOUSE-ROASTED TURKEY CLUB

WRAP 25

Pecan Smoked Bacon, Kai-Kai Farms Arugula,
Green Hill Cheese, Pickled Onions,
Tarragon and Chive Aioli, Spinach Tortilla

KIDDING AROUND 20

*Served with a Choice of Fries, Fruit or Salad and a Beverage
All Kidding Around Items Prepared Well Done*

HAMBURGER

Lettuce, Tomato, Potato Bun

HEBREW NATIONAL HOT DOG

All-Beef Hot Dog, Brioche Roll

CHEESE QUESADILLA

Salsa, Sour Cream

[Add Chicken 15](#)

PB&J

Farmhouse Hearty White Toast, Grape Jelly,
Peanut Butter

MAC-N-CHEESE

[Gluten-Free Available](#)

Macaroni Pasta, House-Made Cheese Sauce

CHICKEN TENDERS

Honey Mustard, Ketchup

VEGGIE STICKS gf, v*

Ranch

GRILLED MAHI-MAHI FINGERS gf

Tartar Sauce

GRILLED CHICKEN TACOS gf

Shredded Cheese, Lettuce, Salsa, Sour Cream,
Sierra Madre Corn Tortilla

Chef De Cuisine | Michael Denofrio

Please Scan To Learn More About Eau Palm Beach Commitment To Sustainability



gf: gluten free v: lacto-ovo vegetarian v*: can be prepared as a vegan option : eau-natural

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

UPDATED 12.2025