

🍷 **Colossal Shrimp Cocktail 27** (GF)

🍷 **Cold Water Oysters\* 36** (GF)

Chilled, Grilled, or Dressed

Appropriate Accoutrements

**Crab & Artichoke Dip 30**

Marinated Crab, Cream Cheese

Fresh Mozzarella, Pita

**Arancini 25**

Lamb Ragu, Chantarelle Mushrooms, Raclette Fondue

**Sweet Grass Dairy Baked Camembert 24**

Pickled Grapes, Saba, Spiced Walnuts, Sourdough

**Truffle Fries 24** (GF, V)

Hand-Cut Kennebec Potato, Garlic Aioli, Fleur De Sel

🍷 **Local Harvest Crudité 21** (V)

Green Goddess Dip, Black Garlic Bean Dip

Fermented Kai-Kai Beans, Crudité, Flatbread

**Crispy Cauliflower 18** (GF, V\*)

Shishitos, Saba Vinaigrette, Dukkah

**Briardale Ostrich Sliders\* 32**

Irish Porter Cheddar, Violet Mustard Aioli

Brioche Slider Buns

**Korean Chicken Wings 24**

Pickled Daikon & Carrot Salad, Kimchi Blue Cheese

## PIZZA

**Pepperoni 26**

Crushed San Marzano Tomatoes

Pepperoni, Mozzarita Mozzarella

**Margherita 26**

Crushed San Marzano Tomatoes

Swank Farms Basil, Mozzarita Mozzarella

**White 28**

Béchamel, Roasted Garlic Cloves, Parmesan

Mozzarita Mozzarella

**La Suprema 28**

Crushed San Marzano Tomatoes

Peppers, Mushroom, Onion, Olives

Sausage, Pepperoni, Mozzarita Mozzarella

(GF) / gluten free (V) / lacto-ovo vegetarian (V\*) / can be prepared as a vegan option 🍷 / eau-natural

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



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.

AVAILABLE FROM 5PM -10PM

## SALADS

### 🍴 Caesar\* 22

Organic Hearts of Romaine, Garlic Croutons  
Parmesan, Caesar Dressing

### 🍴 Organic Market Greens 20 (GF, V\*)

Cucumbers, Tomatoes, Carrots  
Holman's Breakfast Radish  
Pickled Onion, Citrus Vinaigrette

### Classic Cobb 32 (GF,)

Baby Iceberg, Tomatoes, Cucumbers, Avocado  
Bacon, Blue Cheese, Cage-Free Hard-Boiled Eggs  
Grilled Chicken, Champagne Dressing

#### ENHANCEMENTS FROM THE GRILL

Bell & Evans Organic Chicken +15 / Gulf Shrimp +18

Ora King Salmon +28 / Swordfish +22

Chunk Plant Base +24

## ENTRÉE

### House-Made Pappardelle Bolognese 44

Beef, Pork, Veal, San Marzano Tomatoes  
Parmigiano-Reggiano

### Turner Grass Fed Beef Burger 46

8 oz. House-Ground Burger, Lettuce, Heirloom Tomato  
Onion, Pickle, Red Dragon Cheddar, Bacon Jam, Brioche Bun  
Served with House-Cut Fries  
Substitute 8oz Impossible Patty

### Steak Frites 89 (GF)

6oz Creekstone Prime Filet, Hand-Cut Fries, Herb Butter, Aioli

### Yellowtail Snapper 56 (GF)

Key Lime Coconut Tartar Sauce, Garlic Espelette Yucca Fries

### Lobster Mac & Cheese 58

Radiatore Pasta, Bechemel, Lobster Bisque, Fontina Cheese  
Sweet Grass Dairy Green Hill Cheese, Cabot Cave Aged Cheddar  
Atlantic Lobster

### Green Circle Chicken 45 (GF)

Potato Salad, Mango BBQ Sauce

### House-Made Torchiette Pomodorini 34

Kai-Kai Farms Heirloom Cherry Tomatoes, Garlic, Shallot, Basil

(GF) / gluten free (V) / lacto-ovo vegetarian (V\*) / can be prepared as a vegan option 🍴 / eau-natural

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



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.

## WINE

### SPARKLING

Glass / Bottle

#### Prosecco

Nino Franco Prosecco / Veneto, Italy 16 / 65

#### Champagne

Moët & Chandon Impérial NV / France / 187ml - / 40

#### Champagne

Perrier-Jouët Brut NV / France 39 / 165

#### Champagne

G.H. Mumm Rosé NV / France 22 / 100

### WHITE

#### Riesling

Trimbach Riesling / Alsace, France 16 / 70

#### Pinot Gris

Domaine Amélie & Charles Sparr / Alsace, France 18 / 75

#### Pinot Grigio

Santa Margherita DOC / Alto Adige, Italy 17 / 72

#### Sauvignon Blanc

St. Supéry Sauvignon Blanc / Napa Valley, CA 29 / 145

#### Sauvignon Blanc

Sinegal Sauvignon Blanc / Sonoma Valley, CA 17 / 78

#### Sancerre

Domaine Durand / Loire Valley, France 29 / 120

#### Chardonnay

Stag's Leap Kaira Chardonnay / Sonoma Coast, CA 22 / 87

#### Chardonnay

Crossbarn by Paul Hobbs / Sonoma Coast, CA 24 / 120

### ROSÉ

#### Rosé

Whispering Angel Rosé / Côtes de Provence, France 17 / 72

### RED

#### Pinot Noir

Lingua Franca / Eola-Amity Hills, OR 31 / 138

#### Pinot Noir

Faiveley Bourgogne / Burgundy, France 28 / 118

#### Merlot

Duckhorn / Napa Valley, CA 39 / 165

#### Bordeaux

Château Ducru-Beaucaillou Haut-Médoc  
"Madame de Beaucaillou," / France 27 / 115

#### Cabernet Sauvignon

Austin Hope / Paso Robles, CA 21 / 125

## BEER & COCKTAILS

### BEER

<b>Hoegaarden</b>	8
Belgian Witbier / Belgium / 4.9%	
<b>Stella Artois</b>	8
European Pale Lager / Leuven, Belgium / 5.0%	
<b>Modelo Especial</b>	8
Mexican Lager/ Mexico City, Mexico / 4.4%	
<b>Fat Tire Amber Ale</b>	9
American Amber Ale / New Belgium Brewing, CO / 5.2%	
<b>Fresh IPA</b>	15
India Pale Ale / Civil Society Brewing Co., Jupiter, FL / 6.2%	
<b>Chimay Triple (Cinq Cents)</b>	17
Trappist Tripel / Scourmont Abbey, Belgium / 8.0%	
<b>Left Hand Milk Stout</b>	10
Sweet Stout / Left Hand Brewing Company, CO / 6.0%	

### COCKTAILS

<b>Watermelon Daisy</b>	24
Patrón Reposado, Watermelon, Lime, Agave, Mint Mexican Chiles	
<b>Basil and Blade</b>	19
Grey Goose, Cucumber, Lime, Thai Basil Syrup	
<b>Volcan</b>	19
Grey Goose, Oaxaca Espresso Cold Brew	
<b>Pineapple Grove</b>	19
Patrón Anejo, Ancho Reyes, Pineapple, Cilantro Agave Syrup	
<b>Mediterranean Gin and Tonic</b>	20
Malfy Gin, Sage, Clove, Lemon & Lime Zest, Pink Peppercorn, Fever Tree Mediterranean Tonic	
<b>Papillon</b>	20
Bombay Sapphire, Butterfly Pea, Lemon Orange Blossom Honey, Lavender	

### MOCKTAILS (NON-ALCOHOLIC)

<b>Country Thyme Lemonade</b>	12
Lemon, Chamomile, Thyme	
<b>Amber Bramble</b>	12
Blackberry, Lemon, Ginger Beer	
<b>Basil Breeze</b>	12
Cucumber, Basil, Agave, Lime, Soda	