

STARTERS

 **Colossal Shrimp Cocktail 27** (GF)

 **Cold Water Oysters* 36** (GF)

Chilled, Grilled, or Dressed
Appropriate Accoutrements

Crab Cake 30

Piquillo Pepper, Avocado

SALADS

Trio of Salads 26

Tuna, Chicken, Cage-Free Egg
Kai-Kai Farms Field Greens, Tomato
Red Onion, Avocado, Citrus Vinaigrette

 **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

SANDWICHES

Served with choice of Fries, Greens or Caesar Salad

Adult Grilled Cheese 26

Irish Porter Cheddar, Tomato, Bacon Jam
Garlic Aioli, Local Sourdough

Turner Grass Fed Beef Burger* 38

8 oz. Burger or Impossible Burger, Millionaire Bacon
Red Dragon Cheddar, Lettuce Tomato, Pickle
Garlic Aioli, Brioche Bun

California Turkey BLT 26

House Roasted Turkey, Bacon, Avocado
Lettuce, Holman's Harvest Tomato
Tarragon & Chive Aioli, Croissant

Creekstone Prime French Dip 35

Pickled Onions, Thomasville Tomme
Horseradish Cream, Au Jus, Hoagie Roll

Hot Chicken Sandwich 28

Bell & Evans Organic Crispy Thigh, Coleslaw
Bread & Butter Pickles, Tomato
Kai-Kai Farms Arugula, Hot Honey, Potato Roll

Swordfish Sandwich 30

Herb Marinated, Giardiniera Aioli, Romaine, Tomato, Onion
Hoagie Roll

 **Tofu Pastrami 26** (V*)

Vegan Cheese Sauce, Red Cabbage Slaw, Brooklyn Rye

Tomato Soup 18 (GF, V*)

Roasted Holman's Heirloom Tomato, Basil Oil, Micro Basil

Crispy Cauliflower 18 (GF, V*)

Shishito, Saba Vinaigrette, Dukkah

Korean Chicken Lollipops 24

Pickled Daikon & Carrot Salad, Kimchi Blue Cheese

Classic Cobb 32 (GF)

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

 **Ancient Grains 25** (V*)

Wild Rice, Freekah, Quinoa, Vegan Cottage Cheese
Micro Greens, Seasonal Fruit, Cider Vinaigrette

 **ENHANCEMENTS FROM THE GRILL** (GF)

Bell & Evans Organic Chicken +15
Gulf Shrimp +18 | Ora King Salmon +28
Swordfish +22 | Chunk Plant Base +24

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.

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 Roger Neveu / Loire Valley, France 25 / 100

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

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

COCKTAILS

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

MOCKTAILS (NON-ALCOHOLIC)

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