

🍤 **Gulf Jumbo Shrimp Cocktail 27** (GF)

🍤 **Cold Water Oysters* 36** (GF)

Chilled or Grilled

Appropriate Accoutrements

Crab Beignet 32

Maryland Blue Crab, Meyer Lemon, Frisée, Classic Remoulade

Truffle Fries 24 (GF, V*)

Beef Tallow French Fries, Garlic Aioli, Fleur De Sel

🥗 **Local Harvest Crudité 21** (V)

Romesco, Edamame Hummus, Farm Vegetable Crudité, Flatbread

Yuca Fries 18

Aji Verde, Coconut & Florida Citrus Espelette

Red Snapper Sliders 34

Tempura Fried, Garlic Aioli, Dill & Caper Relish, Sunshine Roll

House-Made Salt & Vinegar Chips

Lollipop Chicken Wings 24

Peach Harissa Glaze, Carrot, Celery, Blue Cheese

Crispy Cauliflower 18 (GF, V*)

Shishito, Saba Vinaigrette, Dukkah

Philly Cheesesteak Cigar 26

Grass Fed Filet Mignon, Pickled Sweet Peppers

Porcini Dusted Phyllo, Truffle Cheese Whiz

Beef Sliders* 46

Lettuce, Heirloom Tomato, Onion, Pickle, Red Dragon Cheddar

Bacon Jam, Garlic Aioli, Sunshine Roll, Served with Beef Tallow French Fries

Impossible Patty Available As A Vegetarian Alternative

Gem Caesar* 22

Classic Dressing, 18-Month Aged Parmesan

Pangrattato, Chive

Lobster Mac & Cheese 36

Radiatore Pasta, Bechemel, Lobster Bisque

Sweet Grass Dairy Green Hill Cheese, Cabot Cave Aged Cheddar

Atlantic Lobster

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

At Eau Resort and Spa, 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 5:30PM - 11:30PM

PIZZA

Pepperoni 24

Crushed San Marzano Tomatoes
Pepperoni, Mozzarita Mozzarella

Margherita 20

Crushed San Marzano Tomatoes
Swank Farms Basil, Mozzarita Mozzarella

La Suprema 24

Crushed San Marzano Tomatoes
Peppers, Mushroom, Onion, Olives
Sausage, Pepperoni, Mozzarita Mozzarella

Shrimp Bianca 26

Rock Shrimp, Garlic Alfredo, Mozzarita Mozzarella

DESSERT

Baileys Pot de Crème 20 (GF, V)

Chocolate Custard, Bailey's Irish Cream
Whipped Vanilla Panna Cotta, Crumble, Strawberries

Bourbon Blueberry Trifle 20 (V)

Vanilla Chiffon Cake, Bourbon Pastry Cream
Lemon Curd, Blueberry Compote, Lemon Caviar

Espresso Martini Crunch 20 (V)

Oreo Cookie, Chocolate Cake, Textures of Espresso

Cheese Board 28 (V)

Chef's Selection of Cheeses, Appropriate Accoutrements

House-Spun Ice Creams and Sorbets 6 per scoop

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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

Craggy Range, Martinborough, NZ 19 / 90

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 27 / 115

"Madame de Beaucaillou," / France

Cabernet Sauvignon

Austin Hope / Paso Robles, CA 21 / 125

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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	