



Eau Palm Beach Resort & Spa is honored to bring you the second outpost of the legendary Greenwich, Connecticut restaurant. Polpo Palm Beach, which translates to “octopus,” brings acclaimed restaurateur Ron Rosa’s authentic Italian and seafood-focused menu from the Tri-State area to South Florida, a destination known for its fresh catch and beloved by snowbird travelers. Polpo Palm Beach transports guests to Rosa’s native Calabria, Italy through upscale fare inspired by regional dishes, an Italian-influenced wine selection, handcrafted cocktails, and classic aperitivos and digestivos. Led by Eau Palm Beach’s Executive Chef Neall Bailey and Chef D’ Cuisine, Kevin Knieriemen, Polpo Palm Beach anchors a new era for the resort as it strives to become the area’s most distinctive year-round culinary destination.

The Story of Polpo:

Over 20 years ago when Ron and his wife, Dominique, were looking for a name for their new restaurant, they turned to their son, Andrew, for inspiration. At the time, Andrew was five years old and obsessed with a particular pair of octopus themed pajamas. The Rosa’s quickly knew that a name with a personal connection, coupled with his grandmother’s authentic dishes, was a perfect recipe for a successful, one-of-a-kind dining experience. So, the octopus from the pajama’s became their logo and Andrew’s handwriting became the font used in Polpo... and the rest is history!

We invite you to please, sit back and relax. Allow the freshest and highest quality ingredients begin to tell the story of Polpo. Allow our interactive seafood presentations to be the hallmark of your experience. Allow us to show you Palm Beach, re-imagined.

Sincerely,
Tito Rodríguez-Torres
Assistant General Manager/VP Food & Beverage
Eau Palm Beach Resort & Spa





Lunch

11:30am to 3pm

Colossal Shrimp Cocktail 25^{GF} | Little Neck Clams 1.5 each^{GF} | New England Oysters 5 each^{GF}

STARTERS

Fried Green Tomato Caprese 24 ^{GF}
Mozzarella, Basil, EVOO, Aged Balsamic

Meatballs Alla Nonna 19
Beef, Pork, Veal, Marinara Sauce

Burrata Caprese 24 ^{GF}
Prosciutto, Truffle, Cherry Tomato Salad

Antipasti 30 ^{GF}
Cheese, Salami, Hot Peppers, Olives

SOUPS

Pasta Fagioli 15
Chilled Panzanella 15

SALADS

Trio of Salads 22
Tuna, Chicken, Egg, Field Greens, Tomato
Red Onion, Avocado, Citrus Vinaigrette

Grilled Salmon * 27 ^{GF}
Baby Greens, Hard Cooked Egg
Heirloom Tomato, Citrus, Cucumber
Fried Capers, Salsa Verde

New England Seafood Salad 36 ^{GF}
Baby Greens, Lobster, Shrimp, Crab
Avocado, Toy Box Tomato, Cucumber
Red Onion, Citrus Vinaigrette

Caesar Salad* 20
Hearts of Romaine, Anchovies
Marinated Peppers, Croutons, Caesar

add chicken +9 | add shrimp +12 | add fish of the day +18

PIZZA

Margherita 22 ^V
Pomodoro, Basil, Mozzarella

Cacio 22 ^V
Fontina, Pecorino, Tallegio, Mascarpone
Black Pepper, EVOO, Sicilian Oregano

Spicy Italian 26
Spicy Marinara, Hot Calabrese Salami
Pepperoni, Sausage, Basil, Oregano
Mozzarella, Parmesan

Truffle 26
Ricotta, Prosciutto, Arugula

Pepperoni 22
Pomodoro, Pepperoni, Mozzarella

Shrimp 32
Pomodoro, Red & Yellow Peppers
Boursin, Fresh Herbs

SANDWICHES

served with choice of french fries or mixed greens

Polpo Chicken Panini 21
Marinated Peppers, Mozzarella, Pesto Mayonnaise
Italian Roll

Tuna Melt 22
Heirloom Tomato, Cheddar, Swiss, Rye Bread

Italian Hero 24
Prosciutto, Mortadella, Salami, Fresh Mozzarella
Hot Pepper Relish, Lettuce, Tomato, Onion
Red Wine Vinaigrette, Focaccia

Polpo Burger* 22
8oz Wagyu or Impossible Burger
Lettuce, Tomato, Red Onion, Pickle, Brioche
+1.5 Cheese | +1.5 Bacon

House Roasted Turkey Club 20
Bacon, Lettuce, Tomato, Pickled Onion Avocado
Aioli, Multigrain Bread

Reuben 22
Corned Beef, Sauerkraut, Swiss, 1,000 Island, Rye Bread

Smoked Salmon Sandwich* 24
Dill Aioli, Avocado, Arugula, Tomato, 7 Grain Bread

MAIN

Tagliolini Bolognese 40
Fresh Ricotta Cheese

Gnocchi Genovese 36
Shrimp, Basil Pesto

Penne Alla Vodka Della Casa 36
Vodka Sauce, Spinach, Sausage

Local Catch* MP ^{GF}
Seasonal Succotash, Salsa Verde

Elysian Field Lamb Chops 51 ^{GF}
2 Double Cut Chops, Rosemary, Garlic, Olive Oil

Spaghetti Al Sugo Di Pomodoro 31 ^V
San Marzano Tomatoes, Basil, Garlic

Chicken Francese 39
Garlic, Shallots, White Wine, Lemon, Butter

Enhancements

French Fries	8	^V	Seasonal Vegetables	10	^{V*GF}
House Salad	8	^{V*GF}	Caesar Salad*	8	
Seasonal Fruit	8	^{V*GF}	Grilled Asparagus	14	^{V*GF}

^{GF} Gluten Free | ^V Lacto-Ovo-Vegetarian | ^{V*} can be prepared as a vegan option

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.