

To Start

- Crab Claws21
Sautéed or Fried
- Kung Fu Ribs16
Twice Cooked, Chili Sauce, Slaw, Sesame Seed
- Eggplant Pontchartrain26
Lightly Fried Eggplant, Lump Crab Meat & Claws, Pontchartrain Sauce
- Oysters On The Half Shell*15
Half Dozen Served Raw
- Smoked Gouda Oysters*MKT
Gouda Cheese, Tasso Ham, Fried Spinach
- Seafood Fondreaux21
Four Cheese Blend, Shrimp, Crab, French Bread, Biscuit Chips
- Crab Cake29
Fried Or Sautéed, Fresh Gulf Jumbo Lump Crab With Lemon Butter And Capers
- Poutine14
French Fries, Mixed Cheese Curds And Rich Chicken Gravy
** Add Prime Rib*9*
- Charcuterie Board32
Selection Of Meats & Cheeses

In Between

- Wedge9
Creamy Blue Cheese & Balsamic Vinaigrette
- Apple & Brie9
Walnuts, Tomatoes, Italian Vinaigrette
- Caesar9
Tomato Tapenade Crostini
- Lobster BisqueCup 11Bowl 16
- GumboCup 10Bowl 14
Chicken & Sausage or Shrimp & Crab

Sides

- Roasted Garlic Whipped Potatoes9
- Au Gratin Potatoes9
- Asparagus9
- Green Beans - Onions, Bacon9
- Mac & Cheese – Truffled9
- Lobster Mac & Cheese19
- Brussels Sprouts – Bacon, Red Onion ..9
- Spinach – Sautéed Or Creamed9
- Sweet Potato Fries
With Caramel Glaze9
- Sweet Potato Casserole9
- Cajun Maque Choux9

Chef Inspired

- Chicken Diane24
Chicken Breast, White Wine Mushroom Cream Sauce, Asparagus, Whipped Potatoes
- Pompano's Famous Chicken Fried Steak*39
Wagyu Sirloin, Whipped Potatoes, Cream Gravy
- Pork Chop*35
Bacon Wrapped, Fig Orange Habanero Sauce, Smothered Potatoes or Double Bone, Demi Glace, Cowboy Butter, Whipped Potatoes
- Shrimp & Grits26
New Orleans Style, Tasso Cream Sauce, Bacon, Green Onion, Biscuit Chips
- Red Snapper Pontchartrain46
Blackened Red Snapper, Shrimp, Lump Crab, Cajun Cream Sauce, Herb Rice, Sautéed Spinach
- 8 oz Black Pepper Crusted American Wagyu Top Sirloin*39
Cognac Cream, Green Beans
- North Atlantic Salmon*34
Asparagus, Lemon Butter, Tomato & Mint Chutney
- Stuffed Flounder*38
Shrimp and Cornbread Stuffed, Roasted Potatoes, Lemon Butter
Add Jumbo Lump Crab Meat+12
- Chilean Sea Bass*MKT
Coconut Shrimp, Roasted Garlic Potatoes, Broccoli, Mango Habanero Salsa or Garlic Mashed Potatoes, Asparagus, Lemon Butter
- Cajun Seafood Pasta35
Gulf Shrimp, Lump Crab, Angel Hair Pasta, Spicy Citrus Cream Sauce
Add Sautéed Crawfish Tails4
- Pasta Pompano*34
Prime Rib And Chicken, Spicy Brown Cream Sauce, Parmesan Cheese, & Green Onion
- Chef Inspired FeatureMKT
Ask About Our Weekly Feature!!!

~ Tuesday ~
Prime Rib Dinner*
Twice Baked Potato,
Au Jus, Horseradish Sauce
10 oz Cut.....29 14 oz Cut.....36

~ Wednesday ~
Fried Chicken Family Style Dinner
Whipped Potatoes, Mac&Cheese,
Southern Green Beans, Cream Gravy
And Buttered Biscuits
Half Chicken.....28 Whole Chicken.....48

Top Cuts

- 6 oz Prime Filet*45
- 6 oz Prime Filet Surf-N-Turf*49
- 6 oz Prime Filet & Lobster*65
- 8 oz Prime Filet *52
- 14 oz Hand Cut Prime Ribeye *47
- 14 oz Hand Cut American Wagyu New York Strip *54

Sauces

- Hollandaise - 3
- Bearnaise - 4
- Cognac Cream - 3

Toppings

- Grilled Shrimp - 8
- Oscar Style - 15
- Jumbo Crab With Garlic Butter - 12
- Fried Or Steamed Lobster Tail - 30
- Sautéed Mushrooms - 6
- Bourbon Onions - 6
- Blue Cheese Butter - 4

Desserts

- Key Lime Pie - 12
- Crème Brulee - 12
- Pumpkin Cheesecake - 12
- Cheesecake - 12
- Espresso Bourbon Cake - 12
- Bread Pudding - 12
- Pineapple Rum Cake - 12
- Banana Pudding - 12

* These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood may increase your risk of foodborne illness.

Wines

W H I T E S	GLS	BTL	R E D S	GLS	BTL
La Marca Prosecco <i>Italy</i>	\$14		Sea Sun Pinot Noir <i>California</i>	\$10	\$35
Mionetto Prestige Gran Rose <i>Italy</i>	\$14		Boen Tri Appellated Pinot Noir <i>California</i>		\$45
JP. Chenet, Brut Blanc de Blancs <i>France</i>	\$11		Belle Glos Pinot Noir <i>Clark and Telephone, California</i>		\$65
Mumm Napa Brut Prestige <i>Napa</i>		\$45	Decoy Merlot <i>Sonoma County</i>	\$12	\$45
GH Mumm Grand Cordon Champagne <i>France</i>		\$95	Trivento Golden Reserve Malbec <i>Argentina</i>		\$45
Seaglass Pinot Grigio <i>California</i>		\$30	Penfolds Shiraz <i>Australia</i>		\$50
Barone Fini Pinot Grigio <i>Italy</i>	\$10	\$30	St. Francis Old Vine Zinfandel <i>California</i>		\$55
Santa Margherita, Valdadige Pinot Grigio <i>Italy</i>	\$17	\$60	Lamole di Lamole Chianti Classico <i>Italy</i>		\$45
Daou Vineyards Sauvignon Blanc <i>Paso Robles California</i>	\$12	\$40	The Prisoner Red Blend <i>California</i>		\$65
Sea Sun Chardonnay <i>California</i>	\$10	\$35	Freak Show Red Blend <i>Sonoma, California</i>		\$40
Kendall Jackson Chardonnay <i>California</i>	\$10	\$35	Cyrus Red Blend <i>California</i>		\$90
Stags' Leap Chardonnay <i>Napa Valley, California</i>		\$45	Papillon Red Blend <i>California</i>		\$145
Rombauer Chardonnay <i>Napa Valley</i>		\$75	PlumpJack Cabernet Sauvignon <i>Oakville California</i>		\$199
Beringer White Zinfandel <i>California</i>	\$7	\$25	Caymus Cabernet Sauvignon <i>Napa Valley, California</i>		\$130
Caposaldo Moscato <i>Italy</i>	\$8	\$30	Iron and Sand Cabernet Sauvignon <i>Paso Robles, California</i>		\$60
Unshackled Rose <i>California</i>		\$35	Austin Hope Cabernet Sauvignon - 1 Liter <i>Paso Robles, California</i>	\$18	\$86
Caymus Conundrum White Blend <i>California</i>	\$10	\$35	Decoy by Duckhorn Cabernet Sauvignon <i>California</i>	\$14	\$50
			In Re Cabernet Sauvignon <i>Napa Valley</i>		\$65
			Cakebread Cabernet Sauvignon <i>California</i>		\$140
		\$14	Joel Gott Cabernet Sauvignon <i>California</i>	\$13	\$45
		\$16	Frank Family <i>Napa Valley, California</i>		\$90
		\$18	Coppola Claret Sauvignon <i>California</i>	\$11	\$30

Signatures Drinks

<i>The Water's Fine</i> Wheatley Vodka, Benedictine, Simple Syrup, Lemon Juice, Fresh Watermelon	\$14
<i>Burlesque Martini</i> Absolut Vanilla Vodka, Almond Orgeat, Passionfruit Syrup, Lime Juice, Sparkling Rose	\$16
<i>Luxardo Basil Gimlet</i> The Botanist Gin, Simple Syrup, Fresh Basil, Lime Juice, Muddled Luxardo Cherries	\$18
<i>Blueberry Mint Mojito</i> Appleton Rum, Blueberries, Mint, Lemon Juice, Gum Syrup, Topo Chico	\$13
<i>Jalapeño Pineapple Margarita</i> Casamigos Silver, Cointreau, Pineapple Gum Syrup, Lime Juice, Pineapple, Jalapeno	\$18
<i>Mint Julep</i> Jefferson's Bourbon, Fresh Mint, Simple Syrup	\$15
<i>PB&J Whiskey Sour</i> Skrewball Peanut Butter Whiskey, Chambord, Lemon Juice, Egg White, Simple Syrup	\$16
<i>The Captain - Pompano's House Old Fashioned</i> Buffalo Trace Bourbon, Demerara Syrup, Aromatic Bitters	\$14

Beers

- Michelob Ultra
- Miller Light
- Bud Light
- Coors Light
- Dos Equis Lager
- White Claw
- Shiner Bock
- Heineken
- Stella Artois
- Ghost in the Machine IPA
- Yuengling Lager
- Yuengling Flight
- New Belgium Ranger IPA
- Heineken 0.0