

## To Start

- Crab Claws .....21  
*Sautéed or Fried*
- Caramelized Onion Dip .....16  
*Aerated Caramelized Onions,  
Truffle Chips*
- Eggplant Pontchartrain .....26  
*Lightly Fried Eggplant, Lump Crab Meat  
& Claws, Pontchartrain Sauce*
- Blue Points On The Half Shell\* .....30  
*Northeast Coast Blue Points Served Raw*
- Blue Point Rockefeller .....35  
*Creamy Spinach, Parmesan, Bacon*
- Seafood Fondue .....21  
*Four Cheese Blend, Shrimp, Crab,  
French Bread, Biscuit Chips*
- Crab Cake .....29  
*Fried Or Sautéed, Fresh Gulf Jumbo Lump  
Crab With Lemon Butter And Capers*
- Calamari .....18  
*Lightly Fried, Chili Oil, Peppers*
- Charcuterie Board .....32  
*Selection Of Meats & Cheeses*

## In Between

- Wedge .....9  
*Creamy Blue Cheese & Balsamic  
Vinaigrette*
- Apple & Brie .....9  
*Walnuts, Tomatoes, Italian Vinaigrette*
- Caesar .....9  
*Romaine Hearts, House Caesar, Anchovies*
- Gumbo .....Cup 10 .....Bowl 14  
*Chicken & Sausage or Shrimp & Crab*

## Sides

- Roasted Garlic Whipped Potatoes .....9
- Au Gratin Potatoes .....9
- Asparagus .....9
- Green Beans - Onions, Bacon .....9
- Mac & Cheese – Truffled .....9
- Lobster Mac & Cheese .....19
- Brussels Sprouts – Bacon, Brown Sugar ..9
- Spinach – Sautéed Or Creamed .....9
- Sweet Potato Fries  
With Caramel Glaze .....9
- Cajun Cream Corn .....9

## Main Course

- Chef Inspired Feature .....MKT  
*Ask About Our Weekly Feature!!!*
- Short Rib .....38  
*8 Hour Braised, Red Wine Jus, Mushroom Risotto*
- Pork Chop\* .....35  
*Double Bone, Demi Glace, Whipped Potatoes*
- Pompano's Famous Chicken Fried Steak\* .....39  
*Wagyu Sirloin, Whipped Potatoes, Cream Gravy*
- Red Snapper Pontchartrain .....46  
*Blackened Red Snapper, Shrimp, Lump Crab, Cajun Cream Sauce, Herb Rice*
- 8 oz Black Pepper Crusted American Wagyu Top Sirloin\* .....39  
*Cognac Cream, Green Beans*
- Potato Crusted Halibut .....48  
*Seared Shingled Potato Crusted Halibut Filet, Demi-Glace, Seasonal Veggie*
- Lamb Chops .....40  
*Dijon Marinated New Zealand Lamb Rack, Demi-Glace, Pomme Aligot*
- North Atlantic Salmon\* .....38  
*Grilled Salmon, Charred Tomato, Asparagus, Lemon Butter, Chili Oil*
- Seasonal Chicken .....34  
*Crispy Skin Airline Chicken Breast, Jus, Seasonal Vegetable*
- Lobster Pasta .....48  
*Sautéed Lobster Tail, House Tomato Sauce, Parmesan Chips, Bronze Cut Pasta*

- 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 & Toppings

- Hollandaise - 3
- Grilled Shrimp - 8
- Sautéed Mushrooms - 6
- Cognac Cream - 3
- Oscar Style - 15
- Bourbon Onions - 6
- Blue Cheese Butter - 4
- Steamed Lobster Tail - 30
- Jumbo Crab With Garlic Butter - 12

## Desserts

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

*Executive Chef William Isbell  
Sous- Chef Aaron Dismukes*

**www.pompanotx.com • 409-727-3111**

*Split Charge \$3 for Entrées*

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

# Wines

W H I T E S	GLS	BTL	R E D S	GLS	BTL
La Marca Prosecco <i>Italy</i>	\$14		Argyle Pinot Noir <i>Willamette Valley, Oregon</i>	\$14	\$55
Mionetto Prestige Gran Rose <i>Italy</i>	\$14		Belle Glos Pinot Noir <i>Clark and Telephone, California</i>		\$85
JP. Chenet, Brut Blanc de Blancs <i>France</i>	\$11		Decoy Merlot <i>Sonoma County</i>	\$12	\$45
Mumm Napa Brut Prestige <i>Napa</i>		\$45	Trivento Golden Reserve Malbec <i>Argentina</i>		\$45
GH Mumm Grand Cordon Champagne <i>France</i>		\$95	Penfolds Shiraz <i>Australia</i>		\$50
Vueve Clicquot Brut <i>France</i>		\$145	St. Francis Old Vine Zinfandel <i>California</i>		\$55
Seaglass Pinot Grigio <i>California</i>		\$30	Lamole di Lamole Chianti Classico <i>Italy</i>		\$45
Barone Fini Pinot Grigio <i>Italy</i>	\$10	\$30	The Prisoner Red Blend <i>California</i>		\$65
Santa Margherita, Valdadige Pinot Grigio <i>Italy</i>	\$17	\$60	Freak Show Red Blend <i>Sonoma, California</i>		\$40
Daou Vineyards Sauvignon Blanc <i>Paso Robles California</i>	\$12	\$40	Caymus Walking Fool Red Blend <i>Suisun Valley, California</i>		\$65
Beaulieu Sauvignon Blanc <i>Napa Valley, California</i>		\$65	Cyrus Red Blend <i>California</i>		\$90
Sea Sun Chardonnay <i>California</i>	\$10	\$35	Papillon Red Blend <i>California</i>		\$145
Kendall Jackson Chardonnay <i>California</i>	\$10	\$35	PlumpJack Cabernet Sauvignon <i>Oakville California</i>		\$199
Stags' Leap Chardonnay <i>Napa Valley, California</i>		\$45	Caymus Cabernet Sauvignon <i>Napa Valley, California</i>		\$130
Rombauer Chardonnay <i>Napa Valley</i>		\$75	Iron and Sand Cabernet Sauvignon <i>Paso Robles, California</i>		\$60
Santa Margherita Rose <i>Italy</i>		\$60	Austin Hope Cabernet Sauvignon - 1 Liter <i>Paso Robles, California</i>	\$18	\$86
Beringer White Zinfandel <i>California</i>	\$7	\$25	Decoy by Duckhorn Cabernet Sauvignon <i>California</i>	\$14	\$50
Caposaldo Moscato <i>Italy</i>	\$8	\$30	In Re Cabernet Sauvignon <i>Napa Valley</i>		\$65
Caymus Conundrum White Blend <i>California</i>	\$10	\$35	Cakebread Cabernet Sauvignon <i>California</i>		\$140
			Joel Gott Cabernet Sauvignon <i>California</i>	\$13	\$45
			Bonterra McNab Cabernet Sauvignon <i>Mendocino County, California</i>		\$85
			Frank Family <i>Napa Valley, California</i>		\$90
			Coppola Claret Sauvignon <i>California</i>	\$12	\$40

## Signatures Drinks

<i>Pomegranate Cooler</i> Wheatley Vodka, Pomegranate Simple Syrup, Lemon Juice, Topo Chico	\$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> Siete Leguas Blanco, Orange Liqueur, Gum Syrup, Lime Juice, Fresh Pineapple, Jalapeno	\$18
<i>Purple Haze</i> Empress Gin, Blackberry Simple Syrup, Lemon Juice, Fresh Blackberries, Basil	\$15
<i>PB&amp;J Whiskey Sour</i> 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
- Corona Extra
- Heineken
- Stella Artois
- Ghost in the Machine IPA
- Yuengling Lager
- Yuengling Flight
- New Belgium Ranger IPA
- Heineken 0.0
- Corona Premier

If you use a credit card, we will charge an additional 2.5%  
to help offset processing costs.  
This amount is not more than what we pay in fees.  
We do not surcharge debit cards.