

To Start

- Crab Claws21
Sautéed or Fried
- Caramelized Onion Dip16
*Aerated Caramelized Onions,
Truffle Chips*
- Blue Points On The Half Shell*30
Northeast Coast Blue Points Served Raw
- Blue Point Rockefeller35
Creamy Spinach, Parmesan, Bacon
- Seafood Fondueaux.....21
*Four Cheese Blend, Shrimp, Crab,
French Bread, Biscuit Chips*
- Crab Cake29
*Fried Or Sauteed, 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

- Wedge9
*Creamy Blue Cheese & Balsamic
Vinaigrette*
- Apple & Brie9
Walnuts, Tomatoes, Italian Vinaigrette
- Caesar9
Romaine Hearts, House Caesar, Anchovies
- 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, Brown Sugar ..9
- Spinach – Sautéed Or Creamed9
- Sweet Potato Fries
With Caramel Glaze.....9
- Cajun Cream Corn.....9

Main Course

- Chef Inspired FeatureMKT
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 Pontchartrain46
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 Halibut48
Seared Shingled Potato Crusted Halibut Filet, Demi-Glace, Seasonal Vegetable
- Lamb Chops.....40
Dijon Marinated New Zealand Lamb Rack, Demi-Glace, Pomme Aligot
- Faroe Island Salmon*38
Grilled Salmon, Charred Tomato, Seasonal Vegetable, Lemon Butter, Chili Oil
- Seasonal Chicken34
Crispy Skin Airline Chicken Breast, Jus, Seasonal Vegetable

~ 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

** 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		Slander Pinot Noir <i>California</i>		\$90
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
Vueve Clicquot Brut <i>France</i>		\$145	Penfolds Shiraz <i>Australia</i>		\$50
Seaglass Pinot Grigio <i>California</i>		\$30	St. Francis Old Vine Zinfandel <i>California</i>		\$55
Barone Fini Pinot Grigio <i>Italy</i>	\$10	\$30	Lamole di Lamole Chianti Classico <i>Italy</i>		\$45
Santa Margherita, Valdadige Pinot Grigio <i>Italy</i>	\$17	\$60	The Prisoner Red Blend <i>California</i>		\$65
Daou Vineyards Sauvignon Blanc <i>Paso Robles California</i>	\$12	\$40	Freak Show Red Blend <i>Sonoma, California</i>		\$40
Beaulieu Sauvignon Blanc <i>Napa Valley, California</i>		\$65	Abstract Red Blend <i>California</i>		\$75
Blank Stare Sauvignon Blanc <i>California</i>		\$75	Machete Red Blend <i>California</i>		\$90
Sea Sun Chardonnay <i>California</i>	\$10	\$35	8 Years in The Desert Red Blend <i>California</i>		\$85
Kendall Jackson Chardonnay <i>California</i>	\$10	\$35	Caymus Walking Fool Red Blend <i>Suisun Valley, California</i>		\$65
Mannequin Chardonnay <i>California</i>		\$85	Cyrus Red Blend <i>California</i>		\$90
Rombauer Chardonnay <i>Napa Valley</i>		\$75	Papillon Red Blend <i>California</i>		\$145
Santa Margherita Rose <i>Italy</i>		\$60	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
Caymus Conundrum White Blend <i>California</i>	\$10	\$35	Austin Hope Cabernet Sauvignon - 1 Liter <i>Paso Robles, California</i>	\$18	\$86

Signatures Drinks

<i>Pomegranate Cooler</i>		\$14	Decoy by Duckhorn Cabernet Sauvignon <i>California</i>	\$14	\$50
Wheatley Vodka, Pomegranate Simple Syrup, Lemon Juice, Topo Chico			In Re Cabernet Sauvignon <i>Napa Valley</i>		\$65
<i>Burlesque Martini</i>		\$16	Cakebread Cabernet Sauvignon <i>California</i>		\$140
Absolut Vanilla Vodka, Almond Orgeat, Passionfruit Syrup, Lime Juice, Sparkling Rose			Joel Gott Cabernet Sauvignon <i>California</i>	\$13	\$45
<i>Luxardo Basil Gimlet</i>		\$18	Bonterra McNab Cabernet Sauvignon <i>Mendocino County, California</i>		\$85
The Botanist Gin, Simple Syrup, Fresh Basil, Lime Juice, Muddled Luxardo Cherries			Frank Family <i>Napa Valley, California</i>		\$90
<i>Blueberry Mint Mojito</i>		\$13	Coppola Claret Sauvignon <i>California</i>	\$12	\$40
Appleton Rum, Blueberries, Mint, Lemon Juice, Gum Syrup, Topo Chico					
<i>Jalapeño Pineapple Margarita</i>		\$18			
Siete Leguas Blanco, Orange Liqueur, Gum Syrup, Lime Juice, Fresh Pineapple, Jalapeno					
<i>Purple Haze</i>		\$15			
Empress Gin, Blackberry Simple Syrup, Lemon Juice, Fresh Blackberries, Basil					
<i>PB&J Whiskey Sour</i>		\$16			
Peanut Butter Whiskey, Chambord, Lemon Juice, Egg White, Simple Syrup					
<i>The Captain - Pompano's House Old Fashioned</i>		\$14			
Buffalo Trace Bourbon, Demerara Syrup, Aromatic Bitters					

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.