

To Start

- Roasted Bone Marrow 29
Oven Roasted to Golden Brown, Served w/ Baguette Toast & Gremolata
- Pompano Crab Cake..... 25
Seared, House Remoulade, Frisse, Shaved Fennel
- Fried Crab Claws 20
Tempura Fried Claws, Cajun Spices, Lemon Zest, Chives
- Double Fried Wings 17
Crispy Naked Fried, Tossed in Chili Oil, Yuzu Crème Fraiche, Pickled Cucumber
- Pork Belly 15
Beer Braised & Seared, House BBQ, Pickled Veggie
- Seafood Fondue 24
Three Cheese Blend, Shrimp & Crab, Toasted Baguette
- Charcuterie..... 32
Chef Selection of Cured Meats, Cheeses, & Accompaniments
- Burrata 17
Calabrian Chiles, Tomatoes, Peaches, Balsamic Reduction, Walnut Gremolata, Fresh Mozzarella, Preserved Lemon
- Beer Battered Onion Rings 14
Batter Fried Onion Rings, Roasted Garlic & Truffle Aioli, Chives

In Between

- Wedge..... 11
Gem Lettuce, Blue Cheese Crumbles & Dressing, Balsamic Glaze, Marinated Tomato, Egg, Bacon, Pickled Onion
- Caesar 9
Leaf Gem Lettuce, Caesar Dressing, Parmesan, Anchovies & Parsley
- Lollo Rosso 13
Red Leaf Lettuce, Peach & Lemon Vinaigrette, Plums, Walnuts, Blue Cheese Crumbles

For The Table

- Yukon Gold Mash..... 9
Clarified Butter, Chives, Crème Fraiche
- Pomme Frites..... 9
Roasted Garlic Aioli & Red Pepper Ketchup
- Seasonal Vegetables 9
Chef Choice, Wild Garlic Butter, Preserved Lemon
- Tempura Green Beans 9
Green Goddess Dressing, Pickled Shallots, Parmesan
- White Cheddar Mac 9
Gruyere & White Cheddar Mornay, Breadcrumbs
- Au Gratin Potatoes 9
Scalloped Potatoes, Three Cheese Blend, Bacon, Chives
- Brussel Sprouts 9
Garlic Aioli, Bacon, Shallots

Main Course

- Short Rib38
8 Hour Red Wine Braised Short Rib, Basted in Jus, Polenta, Maitake Mushrooms
- Chicken Fried Steak.....39
Hand Tenderized American Wagyu Sirloin, Cracker Breaded, White Gravy, Mashed Potatoes
- Blackened Snapper Pontchartrain44
Blackened Red Snapper, Grilled Shrimp, Crab, Mushrooms, Cajun Cream Sauce, Steamed Rice
- Blue Cheese Prime Filet 8 oz - 656 oz - 52
Blue Cheese Crusted, Grilled Brocolini, Black Garlic Puree, Bordelaise Sauce
- 6 oz Prime Filet*45
- 8 oz Prime Filet *52
- 14 oz Hand Cut Prime Ribeye65
Crispy Fingerling Potatoes, Red Chimichurri, Charred Scallion & Avocado
- 10 oz Pork Chop.....35
Coffee Rubbed Single Bone Chop, Baby Bok Choy, Pomegranate Gremolata
- House Burger.....20
8 oz Patty, Remoulade, Shallot Marmalade, White Cheddar, Butter Lettuce & Tomato, Toasted Brioche Bun, French Fries w/ Garlic Aioli & House Pickles
- Jerk Spiced Chicken Breast34
Chicken Breast, Jamaican Jerk Sauce, Collard Greens, Plantain Puree, Pickled Veggie
- Blue Crab Agnolotti34
Handmade Crab Pasta, Asparagus, Tomato, Radish, Beurre Monté
- Alaskan Halibut47
Seared, Beurre Blanc, Asparagus, Shaved Fennel & Orange Salad
- Mushroom Risotto30
Sautéed King Trumpet & Wild Mushrooms, Arborio Rice, Parmesan & Fine Herbs
- Corn and Crab Bisque20
Creamy Corn Bisque, Roasted Corn, Lump Crab, Croutons

~ 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 Collard Greens or Green Beans,
Cream Gravy, and Skillet Cornbread
Half Chicken.....28 Whole Chicken.....48

Add Ons

- Grilled Shrimp - 11
- Wild Mushrooms - 9
- Cognac Cream - 10
- Bourbon Onions - 11
- Jumbo Crab With Garlic Butter - 15

To Finish

- Cheesecake12
Bruleed, Fruit Preserves, Salted Whipped Cream
- Banana Pudding12
Toasted Meringue, Pudding, Sliced Banana & Vanilla Wafers
- Butterscotch Bread Pudding12
Bread Pudding, Butterscotch Chunks, House Butterscotch Ice Cream & Praline Glass
- Sorbet Trio.....9
Yuzu, Raspberry, Peach
- Peanut Butter Chocolate Mousse11
Hand-Whipped Mousse, Cocoa Nibs, Peanut Brittle, Chocolate Ganache

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 California		\$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 Napa Valley, California		\$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>Garden of Eden</i>	\$14
Western Son Cucumber Vodka, Fresh Lime Juice, Simple Syrup	
<i>Burlesque Martini</i>	\$16
Absolut Vanilla Vodka, Almond Orgeat, Passionfruit Syrup, Lime Juice, Sparkling Rose	
<i>Elder Spritz</i>	\$19
St-Germain Elderflower, La Marca Prosecco, Fresh Lime Juice, Fresh Mint	
<i>Passionfruit Mojito</i>	\$16
Appleton Rum, Fresh Lime Juice, Passionfruit Simple Syrup, Fresh Mint, Topo Chico	
<i>Jalapeño Pineapple Margarita</i>	\$18
Siete Leguas Blanco, Orange Liqueur, Gum Syrup, Lime Juice, Fresh Pineapple, Jalapeno	
<i>Blueberry Basil Gimlet</i>	\$16
Botanist Gin, Muddled Blueberries & Basil, Fresh Lime Juice, Simple Syrup	
<i>Lavender Sour</i>	\$18
Empress Gin, Egg White, Lemon Juice, Blackberry Gum Syrup	
<i>The Captain - Pompano's House Old Fashioned</i>	\$15
Buffalo Trace Bourbon, Demerara Syrup, Aromatic Bitters	

If you use a credit card, we will charge an additional 3.0% to help offset processing costs.
This amount is not more than what we pay in fees.
We do not surcharge debit cards.