

To Start

- Baked Blue Point Oysters*32
Butter, Parmesan, Garlic, Fine Herbs
- Blue Points on The Half Shell*30
Northeast Coast Blue Points Served Raw
- Pompano Crab Cake.....25
Seared, House Remoulade, Capers, Chives
- Fried Crab Claws 21
Batter Fried, Cajun Spices, Chives
- Sautéed Crab Claws21
Beurre Blanc, Cajun Spices, Chives, Toasted Bread
- 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
- Beer Battered Onion Rings 14
Batter Fried Onion Rings, Roasted Garlic & Truffle Aioli, Chives

In Between

- Wedge..... 11
Iceberg Lettuce, Blue Cheese Crumbles & Dressing, Balsamic Glaze, Marinated Tomato, Egg, Bacon, Pickled Onion
- Caesar 9
Romaine Lettuce, Caesar Dressing, Parmesan, Parsley
- House Salad 9
Spring Mix, Romaine & Iceberg Lettuce, Cucumber, Tomato, Croutons, Lemon Vinaigrette
- Lobster BisqueCup - 15 Bowl - 30
Lobster Tail Meat, Cream, Fine Herbs, Croutons

For The Table

- Yukon Gold Mash.....9
Clarified Butter, Chives, Crème Fraîche
- Broccolini 9
Grilled, Garlic Butter
- Green Beans 9
Shallot, Bacon, Wild Garlic Butter
- White Cheddar Mac9
Gruyère & White Cheddar Mornay, Breadcrumbs
- Au Gratin Potatoes 9
Scalloped Potatoes, Three Cheese Blend, Bacon, Chives
- Brussels Sprouts 9
Garlic Aioli, Bacon, Shallots

Main Course

- Short Rib38
8 Hour Red Wine Braised Short Rib, Basted in Jus, Wild Mushroom Risotto
- Short Rib Ravioli28
Handmade Pasta, Shredded Braised Short Rib, Mushrooms, Fine Herbs, Beurre Monte, Parmesan
- Chicken Fried Steak.....39
Hand Tenderized American Wagyu Sirloin, Cracker Breaded, White Gravy, Mashed Potatoes
- House Burger.....20
8 oz Patty, Remoulade, Shallot Marmalade, White Cheddar, Butter Lettuce & Tomato, Toasted Brioche Bun, French Fries w/ Garlic Aioli & House Pickles
- Chicken Breast.....30
Pan Seared, Sweet Potato Puree, Collard Greens, Pickled Veggie
- Blackened Snapper Pontchartrain44
Blackened Red Snapper, Grilled Shrimp, Crab, Mushrooms, Cajun Cream Sauce, Steamed Rice
- Alaskan Halibut47
Grilled, Caper Beurre Blanc, Asparagus
Add Parmesan Crust.....+3
- Faroe Island Salmon* 40
Pan Seared, Maple Finished, Seasonal Vegetable

~ Tuesday ~
Prime Rib Dinner*
Twice Baked Potato,
Au Jus, Horseradish Sauce
10 oz Cut.....34 14 oz Cut.....44

~ 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

Steaks & Chops

- Prime Filet*6 oz - 468 oz - 55
Topped with Compound Butter
- 12 oz Ribeye*52
Hand Cut Prime Ribeye, Topped with Compound Butter
- 8 oz Sirloin*33
American Wagyu Sirloin, Topped with Compound Butter
- Pork Chop*26
Coffee Rubbed, Grilled, Dijon Cream Sauce
- Lamb Chops*38
New Zealand Lamb Rack, Roasted, Port Drizzle

Add Ons

- Grilled Shrimp - 11
- Bourbon Onions - 11
- Wild Mushrooms - 9
- Blue Cheese Crust - 6
- Cognac Cream - 6
- Jumbo Crab With Garlic Butter - 15

To Finish

- Cheesecake12
Brûléed, 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
- Blackberry Cobbler.....12
Homemade Filling, Brown Sugar, Homemade Vanilla Ice Cream
- Chocolate Fondant12
Semisweet Cake Batter, Whipped Mascarpone, Ganache, Almond Crumble

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	BT
La Marca Prosecco <i>Italy</i>	\$14	\$35	Argyle Pinot Noir <i>Willamette Valley, Oregon</i>	\$14	\$55
Mionetto Prestige Gran Rose <i>Italy</i>	\$14		Bezel Pinot Noir From The Cakebread Family <i>San Luis Obispo Coast</i>		\$60
Mumm Napa Brut Prestige <i>Napa</i>		\$45	Slander Pinot Noir <i>California</i>		\$90
GH Mumm Grand Cordon Champagne <i>France</i>		\$95	Decoy Merlot <i>Sonoma County</i>	\$12	\$45
Vueve Clicquot Brut <i>France</i>		\$145	Trivento Golden Reserve Malbec <i>Argentina</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	Abstract Red Blend <i>California</i>		\$75
Beaulieu Sauvignon Blanc <i>Napa Valley, California</i>		\$65	Machete Red Blend <i>California</i>		\$90
Blank Stare Sauvignon Blanc <i>California</i>		\$75	8 Years in The Desert Red Blend <i>California</i>		\$85
Kendall Jackson Chardonnay <i>California</i>	\$11	\$37	Caymus Walking Fool Red Blend <i>Suisun Valley, California</i>		\$65
St. Francis Butter Chardonnay <i>Sonoma County</i>	\$9	\$35	Cyrus Red Blend <i>California</i>		\$90
Mannequin Chardonnay <i>California</i>		\$85	PlumpJack Cabernet Sauvignon <i>Oakville California</i>		\$199
Rombauer Chardonnay <i>Napa Valley</i>		\$75	Caymus Cabernet Sauvignon Napa Valley, California		\$130
Caposaldo Moscato <i>Italy</i>	\$8	\$30	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

Signature Drinks

Elderflower Cosmo.....	\$13
<i>Wheatley Vodka, St. Germain, Orange Liqueur, Lemon Juice, Pineapple Juice, Fresh Basil, Topo Chico</i>	
Burlesque Martini	\$16
<i>Absolut Vanilla Vodka, Almond Orgeat, Passion fruit Syrup, Lime Juice, Sparkling Rose</i>	
Strawberry Mint Spritz.....	\$14
<i>Tanqueray Gin, St. Germain, Lime Juice, Strawberry Simple Syrup, Fresh Mint</i>	
Fireside Mule.....	\$15
<i>Buffalo Trace Bourbon, Lemon Juice, Maple Syrup, Ginger Beer, Toasted Marshmallow</i>	
Clarified Spicy Margarita.....	\$18
<i>Clarified Lalo Tequila, Grand Marnier, Lime Juice, Agave, Jalapeño</i>	
Golden Sazerac	\$17
<i>Martell VS Cognac, Absinthe Rinse, Honey, Bitters, Lemon Twist</i>	
Autumn Sour	\$13
<i>Captain Morgan Spiced Rum, Licor 43, Lemon Juice, Maple Syrup, Egg White, Cinnamon</i>	
The Captain - Pompano’s House Old Fashioned.....	\$15
<i>Buffalo Trace Bourbon, Demerara Syrup, Aromatic Bitters</i>	

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.