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OCEANFRONT DINING & BAR



## LUNCH MENU

### RAW BAR

#### HIGH-TIDE SEAFOOD TOWER • MKT

Maine lobster tail, crab legs, jumbo shrimp, oysters, ceviche, fish dip

#### LOW-TIDE SEAFOOD TOWER • MKT

Jumbo shrimp, oysters, ceviche, fish dip

#### CHILLED OYSTERS\* • MKT

Cocktail sauce, horseradish, lemon ☒

#### SHRIMP COCKTAIL • 17

Cocktail sauce, lemon ☒

#### BEACHCOMBER CEVICHE\* • 20

Leche de tigre, avocado, red onion, cilantro, tomato, bell pepper, celery, shrimp, corvina, choclo ☒

### STARTERS

#### GARLIC CRAB CLAWS • MKT

Corn ribs, garlic, butter ☒

#### PARMESAN & GARLIC CRUSTED GRILLED ATLANTIC OYSTERS • MKT

Aged shaved parmesan, garlic ☒

#### TENDERLOIN CARPACCIO\* • 23

Smoked salt, capers, truffle vinaigrette, arugula, Aged shaved parmesan

#### CONCH FRITTERS • 15

Homemade remoulade sauce

#### CRISPY CALAMARI • 15

Marinara sauce

#### SMOKED FISH DIP\* • 13

Celery sticks, fresh-made corn chips

#### CARIBBEAN COCONUT SHRIMP • 16

Coconut-breaded jumbo gulf shrimp, tomato-mango chutney

#### DEEP CLAM CHOWDER • 9

New England style, sherry wine, bacon

#### SPINACH & ARTICHOKE DIP • 14

Melted three cheeses, fresh-made corn chips 🍴

### SALADS

ADD CHICKEN +\$10 • JUMBO SHRIMP +\$14 • WILD CAUGHT SALMON +\$16

#### PEAR & GORGONZOLA • 15

Arugula, candied pecan, shaved carrot, balsamic vinaigrette 🍴

#### AHI TUNA & GARBANZO • 19

Corn, bacon, tomato, onion, jicama, lettuce, cilantro ranch ☒

#### GREEK SALAD • 13

Organic tomato, feta, european cucumber, kalamata olive, chickpeas, green pepper, red onion, romaine, lemon-oregano vinaigrette 🍴 ☒

#### TRADITIONAL CAESAR • 12

Romaine hearts, garlic croutons, shaved parmesan, homemade Caesar dressing

### HAND HELDS

#### BEACHCOMBER SMASH BURGER\* • 18

Cheddar cheese, smoked Applewood bacon jam, caramelized onions, brioche bun, fries

#### CHICKEN CORDON BLEU SANDWICH • 17

Blackened chicken breast, black forest ham, creamy gorgonzola, tomato, lettuce, crispy onions, brioche bun, fries

#### BLACKENED SEAFOOD TACOS • 21

Blackened Mahi-Mahi or shrimp, cabbage, sriracha aioli, mango salsa, corn tortilla ☒

#### GRILLED MAHI SANDWICH • 19

Arugula, pickled onions, tomato-mango chutney, brioche bun, fries

### SPECIALTIES

#### FRESH CATCH OF THE DAY • MKT

Chef's choice of preparation

#### PASILLA CILANTRO FISH • MKT

Pasilla pepper sauce, cilantro chimichurri, corn tortillas, red cabbage, lemon, radish, cilantro ☒

#### CRISPY TOMAHAWK PORK CHOP • 36

French fries, coleslaw, chermoula sauce

#### PAN SEARED ALL NATURAL CHICKEN • 30

Gorgonzola, arugula, bacon, wine butter, asparagus, chardonnay sauce, yukon gold mashed potatoes

Straws available upon request. All straws biodegradable. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Inform your server should you have a known food allergy. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. All items subject to 7% sales tax.

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Vegetarian



Gluten Free