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OCEANFRONT DINING & BAR



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 ☒

DEEP CEVICHE* ▪ MKT

Ahi Tuna, leche de tigre, julienne red onions, fresh made corn chips, cilantro

STARTERS

GARLIC CRAB CLAWS ▪ MKT

Crab claws, corn ribs, garlic, butter ☒

CRISPY CALAMARI ▪ 15

Marinara sauce

TENDERLOIN CARPACCIO* ▪ 23

Smoked salt, capers, truffle vinaigrette, arugula, shaved parm

SMOKED FISH DIP* ▪ 13

Celery sticks, fresh made corn chips ☒

PARMESAN & GARLIC CRUSTED OYSTERS ▪ MKT

Atlantic, aged shaved parmesan, garlic

CARIBBEAN COCONUT SHRIMP ▪ 16

Coconut-breaded jumbo gulf shrimp, tomato-mango chutney

CONCH FRITTERS ▪ 15

Homemade remoulade sauce

DEEP CLAM CHOWDER ▪ 9

Sherry wine, bacon, new england style

SPINACH & ARTICHOKE DIP ▪ 14

Melted three cheeses, corn tortilla chips ✓

HAND HELDS

BLACK ANGUS AMERICAN BURGER* ▪ 18

Certified black angus beef, american cheese, lettuce, tomato, onion, brioche bun, fries

COCONUT-BREADED FRIED CHICKEN SANDWICH ▪ 17

Blue cheese & scallion spread, maple garlic pepper syrup, arugula, brioche bun, fries

BLACKEND 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

SALADS

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

CRAB & CANTALOUPE ▪ 16

Jumbo lump crab, pistachio, frisse, mandarin orange, tomato, mango vinaigrette ☒

AHI TUNA & GARBANZO ▪ 19

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

GREEK SALAD ▪ 13

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

TRADITIONAL CAESAR ▪ 12

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

ROASTED BEETS ▪ 13

Organic arugula, feta cheese, red onion, tomato, walnut, lemon oregano vinaigrette ☒ ✓

SPECIALTIES

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, chardonnay sauce, yukon gold mashed potatoes

ENTREES

Available after 5PM

PAN SEARED JUMBO SCALLOPS* ▪ 39

Yukon gold mashed potatoes, asparagus, coconut & lemongrass sauce

LINGUINI PESCATORE ▪ 40

Calamari, bay scallops, shrimp, mussels, clams, creamy tomato sauce, crostini

SEAFOOD SCAMPI* ▪ 34

Jumbo shrimp, clams, tomato, garlic, parsley, shaved parmesan, linguini, crostini

BROILED MISO SALMON ▪ 34

Quinoa & vegetable stir fry ☒

STEAK & FRITES* ▪ 39

Chairman reserve NY Strip, french fries, asparagus, café de paris butter

FRESH OFF THE HOOK ▪ MKT

Limited availability to ensure freshness

All fresh catch entrées served with yukon gold mashed potatoes and asparagus

1. CHOOSE YOUR FRESH CATCH

FEATURE OF THE DAY

SERVER WILL ADVISE

MAHI-MAHI

JUMBO SHRIMP

SALMON

SNAPPER

2. CHOOSE YOUR PREPERATION

GRILLED ☒

PAN-SEARED ☒

FRIED

BLACKENED

3. CHOOSE YOUR SAUCE

CHERMOULA ☒

COCONUT & LEMONGRASS ☒

MANGO CHUTNEY ☒

LEMON CAPER ☒

MANGO SALSA ☒

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.

1200 S. Ocean Blvd, Pompano Beach FL 33062 | 954.941.7833



Gluten Free



Vegetarian