



FOLLOW US: @Deepdiningandbar



OCEANFRONT DINING & BAR



STARTERS

GARLIC CRAB CLAWS ▪ MKT
Crab claws, corn ribs, garlic, butter

DEEP CEVICHE* ▪ MKT
Ahi Tuna, leche de tigre, julienne red onions, corn chips, cilantro

CHILLED OYSTERS* ▪ MKT
Cocktail sauce, horseradish, lemon ☒

PARMESAN & GARLIC CRUSTED OYSTERS ▪ MKT
parmesan, bacon

CONCH FRITTERS ▪ 15
Homemade remoulade sauce

SPINACH & ARTICHOKE DIP ▪ 14
Melted three cheeses, fresh made corn chips ♻️

CARIBBEAN COCONUT SHRIMP ▪ 16
Coconut-breaded jumbo gulf shrimp, tomato-mango chutney

SHRIMP COCKTAIL ▪ 17
Cocktail sauce, fresh lemon ☒

SMOKED FISH DIP* ▪ 13
Cornichons, celery sticks, fresh made corn chips

GUACAMOLE AND CHIPS ▪ 12
Homemade fresh guacamole, tomato salsa, fresh made corn chips ♻️

CALYPSO WINGS ▪ 16
Buffalo sauce, celery, blue cheese

CRISPY CALAMARI RINGS ▪ 15
Marinara sauce

HAND HELDS

BLACK ANGUS AMERICAN BURGER* ▪ 17
Certified black angus beef, american cheese, lettuce, tomato, onion, brioche bun, fries

COCONUT-BREADED FRIED CHICKEN SANDWICH ▪ 16
Blue cheese & scallion spread, maple garlic pepper syrup, arugula, brioche bun, fries

GRILLED MAHI SANDWICH ▪ 19
Arugula, pickled onions, tomato-mango chutney, brioche bun, fries

KALUA PORK SANDWICH ▪ 18
Pineapple & roasted coconut bun, lettuce, pickled onions, cilantro, wasabi aioli, fries

BLACKEND FISH TACOS ▪ 18
Blackened Mahi-Mahi, cabbage, chipotle aioli, mango salsa, corn tortilla ☒

BLACKENED SHRIMP TACOS ▪ 17
Shrimp, cabbage, sriracha aioli, mango salsa, corn tortilla ☒

KALUA PORK TACOS ▪ 16
Cabbage, wasabi aioli, cilantro, corn tortilla ☒

SOUP & SALADS

DEEP CLAM CHOWDER
Sherry wine, bacon, new england style

Cup ▪ 7 | Bowl ▪ 9

GREEK SALAD ▪ 13
Organic tomato, feta, european cucumbers, kalamata olives, green peppers, red onion, lemon-oregano vinaigrette ☒ ♻️
CHICKEN +\$10 ▪ JUMBO SHRIMP +\$14 ▪ WILD CAUGHT SALMON +\$16

BURRATA SALAD ▪ 21
Prosciutto di parma, vine ripe tomato, basil, pesto, aged balsamic reduction, himalayan pink salt

TRADITIONAL CAESAR ▪ 12
Romaine hearts, garlic croutons, shaved parmesan, homemade caesar dressing
CHICKEN +\$10 ▪ JUMBO SHRIMP +\$14 ▪ WILD CAUGHT SALMON +\$16

SPECIALTIES

GRILLED WILD CAUGHT ATLANTIC SALMON ▪ 28
Baby arugula, red potatoes, red onion, roasted beets, cilantro-ranch ☒

MEDITERRANEAN SEARED MAHI ▪ 24
Tabbouleh, hummus, mango relish

ENTRÉES

Available after 5PM

PAN SEARED JUMBO SCALLOPS* ▪ 39
Yukon gold mashed potatoes, asparagus, coconut & lemongrass sauce

SEAFOOD SCAMPI* ▪ 34
Jumbo shrimp, clams, tomato, garlic, parsley, shaved parmesan, linguini, crostini

CRISPY TOMAHAWK PORK CHOP ▪ 36
French fries, coleslaw, chermoula sauce

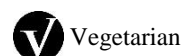
CHAIRMAN'S RESERVE 12 OZ NY STRIP* ▪ 39
French fries, asparagus, café de paris butter

FRESH CATCH OF THE DAY ▪ MKT
Chef's choice of preparation

WILD MUSHROOM AL PESTO ▪ 28
Linguini, shaved parmesan, crostini ♻️



Gluten Free



Vegetarian

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