



OCEANFRONT DINING & BAR

DINNER MENU

SMALL PLATES & SHARABLES

Oyster Selection MKT

Chilled Oysters* (X)

Prosciutto & Citrus Butter

Parmesan & Garlic Crusted

Oyster Beer Shooter*

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

BAHAMIAN CONCH SALAD* ▪ MKT

Cucumbers, peppers, onions, tomatoes, scotch bonnet, fresh made corn chips

DEEP CEVICHE* ▪ MKT

Leche de tigre, julienne red onions, corn chips, cilantro

CARIBBEAN COCONUT SHRIMP ▪ 15

Jumbo gulf shrimp breaded in coconut flakes, tomato-mango chutney sauce

GRILLED OCTOPUS ▪ 18

Shaved fennel, arugula, sriracha aioli, calamari ink (X)

TUNA TATAKI* ▪ 14

Arugula, wakame, sriracha aioli, avocado, wasabi, sesame oil, and soy vinaigrette

CRISPY CALAMARI RINGS ▪ 13

Marinara sauce

SHRIMP COCKTAIL ▪ 15

Key lime cocktail sauce, fresh lemon (X)

CONCH FRITTERS ▪ 12

Homemade remoulade sauce

SPINACH & ARTICHOKE DIP ▪ 13

Melted three cheeses, corn tortilla chips (V)

SOUPS & SALADS

BAHAMIAN CONCH CHOWDER cup ▪ 5 | bowl ▪ 8

Spiced tomato & dark rum broth, vegetables, herbs (X)

SOUP DU JOUR cup ▪ 5 | bowl ▪ 8

Chef's choice daily

BURRATA SALAD ▪ 12

Vine ripe tomato, basil, pesto, aged balsamic reduction, himalayan pink salt (X) (V)

GREEK SALAD ▪ 11

Organic tomato, feta, european cucumbers, kalamata olives, green peppers, red onion, lemon oregano vinaigrette (X) (V)

TRADITIONAL CAESAR ▪ 10

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

ENHANCE YOUR SALAD!

CHICKEN \$8 ▪ JUMBO SHRIMP \$12 ▪ SALMON \$10



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. All items subject to 7% sales tax

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



OCEANFRONT DINING & BAR

MAIN COURSE

FRESH OFF THE HOOK
MKT

Limited availability to ensure freshness
All fresh catch entrées served with yukon gold mashed potatoes

1. CHOOSE YOUR FRESH CATCH

- FEATURE OF THE DAY
SERVER WILL ADVISE
MAHI-MAHI
Florida
GROUPEr
Ft. Pierce, FL

- SNAPPER
Florida Keys
SALMON
Atlantic
SHRIMP

2. CHOOSE YOUR SAUCE

- SALSA VERDE
LEMON CAPER
SAGE CREAM
PESTO
CHERMOULA
MANGO SALSA
COCONUT & LEMONGRASS THAI
HOLLANDAISE

OSCAR STYLE ■ 10
Blue crabmeat, asparagus, hollandaise

While our servers will always recommend the perfect preparation,
we will gladly grill, blackened, or pan-seared your selection

ENTRÉES

SEAFOOD BUCKET ■ MKT

1 1/2 lb Crab cluster, andouille sausage, corn on the cob, seaweed, red bliss potatoes

PAN SEARED JUMBO SCALLOPS ■ 32

Yukon gold mashed potatoes, seasonal vegetables, coconut & lemongrass thai sauce

SEAFOOD SCAMPI ■ 30

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

CHAIRMAN RESERVE 12 OZ NY STRIP* ■ 34

French fries, seasonal vegetables, café de paris butter

SHERRY BRAISED PORK SHANK ■ 31

Yukon gold mashed potatoes, seasonal vegetables, natural jus, pickled mustard seed

WILD MUSHROOM AL PESTO ■ 24

Linguini, shaved parmesan, crostini

PAN SEARED ALL NATURAL CHICKEN ■ 25

Gorgonzola, watercress, bacon, wine butter, chardonnay sauce, yukon gold garlic mashed potatoes, seasonal vegetables

SHARABLE SIDES ■ 8

GRILLED ASPARAGUS

TOSTONES

TRUFFLE & PARMESAN FRENCH FRIES

MAC & CHEESE
(ADD LOBSTER ■ MKT)

BRUSSEL SPROUTS



Gluten Free



Vegetarian

Cook Your Catch

We will be happy to prepare your catch!

Please understand, your catch must be filleted and de-boned. All fish and lobsters must be of legal size and in season. The cost to prepare your catch is \$18.99 per person, for up to one pound per person of fish or two lobster tails. You may choose between grilled, fried, or blackened. To accompany your fish, you will receive a garden salad, two sides and our homemade fresh dinner rolls, all served family style. We will not be responsible for illness due to improper handling, packaging or prep work done to fish before it is brought to our kitchen.



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. All items subject to 7% sales tax

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