

classic breakfast

All American*

Two eggs any style with breakfast potatoes, choice of bacon, ham steak, sausage, or Canadian bacon, with toast, bagel, or muffin. Includes juice & coffee **19**

Good Start Buffet

Oatmeal, cold cereal, or house-made granola, fresh fruit, milk, yogurts, fresh fruits, artisanal meat and cheeses, pastries & choice of breakfast breads. Includes juice & coffee or tea **22**

All American Buffet*

Good Start Buffet plus cooked-to-order eggs, omelets, and a selection of hot offerings. Includes juice & coffee or tea **26**

etc.

Applewood-Smoked Bacon 6

Black Forest Ham 6

Pork Sausage 6

Chicken Apple Sausage 6

Pancakes 5

Breakfast Potatoes 5

Toast 4

Bagel 5

If you have concerns regarding allergies, please alert your server prior to ordering.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

For your convenience, a 20% gratuity will be added to parties of 6 or more.

modern classics

* Steak Bowl 24

skirt steak, queso fresco, rice, black beans, pico, sunny side up egg

Buttermilk Pancakes 16

maple syrup, butter

Brioche French Toast 16

granola, berries, maple syrup, butter

* Chicken and Waffles 22

hot honey buffalo, maple syrup, butter

Breakfast Sandwich 18

fried egg, Swiss cheese, Black Forest ham, bagel, breakfast potatoes

* Shrimp Benedict 24

English muffin, Cajun shrimp, hollandaise sauce, poached eggs, breakfast potatoes

* Huevos Rancheros 18

Sunny side up eggs, roasted salsa, black beans, queso fresco, pico de gallo, chorizo

Steel Cut Oatmeal 14

cinnamon, brown sugar, raisins

Greek Yogurt Parfait 14

granola, strawberries, blueberries, honey

* Avocado Toast 18

multigrain bread, arugula, heirloom tomatoes, mashed avocado, radish, pickled onions, poached egg

* Lox and Bagels 19

capers, cream cheese, red onions, tomatoes, smoked salmon

Sliced Fruit Plate 14

pineapple, cantaloupe, honeydew, strawberry, blackberry, blueberry, vanilla Greek yogurt

3-egg omelet

Build Your Own Omelet 20

Choice of toppings: ham, bacon, sausage, peppers, onions, tomatoes, mushrooms, spinach

Choice of cheese: cheddar, swiss, queso fresco

Served with Breakfast Potatoes

beverages

Fresh Florida Orange or Grapefruit Juice 5

Apple, Cranberry, Tomato, Pineapple Juice 4

Strawberry Banana Smoothie 6

Coffee, Regular or Decaffeinated 5

Hot Tea 5

Cappuccino, Espresso, or Latte 6

Milk, Chocolate Milk, or Hot Chocolate 4

Soft Drink 5

Pepsi, Diet Pepsi, Sierra Mist Natural

Mimosa or Bloody Mary 8(per Breakfast Entrée)

**Breakfast Menu:
6:30am – 11:00am**

morning. morning. morning. morning. morning. morning. morning. **good morning.** morning.

PATIO1200



STARTERS

Cocktail Shrimp 19

Harrisa Cocktail Sauce, Charred Lemon

Fish Dip 19

Blue Tortilla Chips, Celery Sticks, Charred Lemon, Carrot Sticks, Paprika

Conch Fritters 18

Coconut Lime Aioli, Charred Lemon

Calamari Fritto Misto 19

Shrimp, Calamari, Giardiniera, Pomodoro, Charred Lemon

House Smoked Wings 17

Hot Honey Buffalo, Shaved Celery, Bleu Cheese or Ranch

Margarita Flat Bread 19

Pomodoro, Tomatoes, Buratta, Arugula, Balsamic Reduction

Chips and Dips 15

Roasted Salsa, Guacamole, Blue Tortilla Chips

SALADS

Gem Wedge 14

Bleu Cheese, Applewood Bacon, Tomatoes, Red Onion, Bleu Cheese Dressing

Caesar Salad 14

Parmesan Cheese, House Croutons, Caesar Dressing

Baby Spinach Salad 14

Candied Pecans, Strawberries, Goat Cheese, Raspberry Vinaigrette

Add a Protein to the above Salads:

Chicken 7 | Shrimp 9 | Steak 12 | Mahi 12



Lunch Menu
12:00PM-5:00PM

HANDHELDS

Smoked Chicken Quesadilla 18

Four Cheeses, Peppers, Onions, Chipotle Aioli, Guacamole, Salsa

Nashville Hot Chicken 21

Buttermilk Fried Chicken, Slaw, Pickles, Hot Honey Buffalo, Brioche Bun, Fries

Local Catch Fish Sandwich 21

Local Catch, Slaw, Coconut Lime Remoulade, Brioche Bun, Fries

Pompano Bistro Burger 20

Applewood Bacon, Caramelized Onions, Lettuce, Tomato, Chipotle Aioli, Brioche Bun, Fries

Turkey BLTA 19

Roast Turkey, Applewood Bacon, Mashed Avocado, Arugula, Mayo, Multigrain Bread, Fries

Local Catch Tacos 19

Local Catch, Roasted Salsa, Slaw, Radish, Pickled Onions, Corn Tortilla, Limes, Tortilla Chips

SWEET ENDINGS

Key Lime Pie 9

Chocolate Lava Cake 9

Raspberry Coulis

Vanilla Panna Cotta 12

Macerated Berries

Ice Cream 7

Chocolate or Vanilla



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1200 N. Ocean Boulevard, Pompano Beach, FL 33062 | 954.782.0100



STARTERS

Cocktail Shrimp (GF) 19

Harissa Cocktail Sauce, Charred Lemon

Fish Dip 19

Blue Tortilla Chips, Celery Sticks, Charred Lemon, Carrot Sticks, Paprika

Conch Fritters 18

Coconut Lime Aioli, Charred Lemon

Calamari Fritto Misto 19

Shrimp, Calamari, Giardiniera, Pomodoro, Charred Lemon

House Smoked Wings 17

Hot Honey Buffalo, Shaved Celery, Bleu Cheese or Ranch

Margarita Flat Bread 19

Pomodoro, Tomatoes, Buratta, Arugula, Balsamic Reduction

PEI Beer Mussels 1lb 22

Chorizo, Garlic, Shallots, Heirloom Tomatoes, Local Beer, Crostini

SALADS

Gem Wedge 14

Bleu Cheese, Applewood Bacon, Tomatoes, Red Onion, Bleu Cheese Dressing

Caesar Salad 14

Parmesan Cheese, House Croutons, Caesar Dressing

Baby Spinach Salad 14

Candied Pecans, Strawberries, Goat Cheese, Raspberry Vinaigrette

Add a Protein to the above Salads:

Chicken 7 | Shrimp 9 | Steak 12 | Mahi 12

MAINS

Fresh Catch (GF) 38

Coconut Rice, Asparagus, Papaya Aji Orange Sauce

Shrimp & Chorizo Boil 34

Fresh Corn, Potatoes, White Wine Broth

Orange Brined French Chicken (GF) 32

Roasted Potatoes, Broccolini, Pan Jus

Mojo Skirt Steak 40

Rice, Black Beans, Tostones

Crispy Fried Whole Local Catch MP

Tostones, Slaw, Aji Verde, Charred Lemon

Rigatoni Pomodoro (V) 24

Buratta, Heirloom Tomatoes, Garlic, Parmesan

Vegetable Ratatouille (VG) 22

House Vegetables, Pomodoro Sauce

Local Catch Fish Sandwich 21

Local Catch, Slaw, Coconut Lime Remoulade, Brioche Bun, Fries

Pompano Bistro Burger 20

Applewood Bacon, Cheddar, Caramelized Onions, Lettuce, Tomato, Chipotle Aioli, Brioche Bun, Fries

ADD ONS

Broccolini (GF) 6

Asparagus (GF) 6

Coconut Rice (GF) 5

Roasted Potatoes 5

Black Beans (GF) 5

Bistro Fries 5

(GF): Gluten-Friendly

(V): Vegetarian

(VG): Vegan



Frozen Favorites

Strawberry Daiquiri	14
A Perfect Piña Colada	14
Parrot Bay Coconut Rum / fresh pineapple juice / coconut cream / pineapple wedge & cherry	
Miami Vice (A Mix of Piña Colada and Strawberry Daiquiri)	14
Add Dark Rum Floater	4

Hand Crafted Cocktails

Classic Margarita	14
Sauza Blanco Tequila / fresh lime juice / summer orange juice / agave syrup / salt rim / lime wedge	
Moscow Mule	14
Tito's Vodka / fresh lime juice / ginger beer / fresh lime	
Summer Loving	14
Ketel One Botanical Cucumber & Mint / St. Germain Elderflower Liqueur / mixed ripe berries / simple syrup / fresh squeezed lemon juice / Prosecco	
Lighthouse Sangria	15
La Vieille Rose Wine/ Triple Sec / Peach Schnapps / fresh orange juice/ fresh pineapple juice / freshly cut fruit	
Jalapeto	16
Tanteo Jalapeno Infused Tequila / Grand Marnier / muddled vine blackberries / fresh lime juice / agave nectar / fresh pineapple juice / splash sprite / lime	
Classic Old Fashioned	18
Makers Mark Bourbon / orange bitters / muddled black cherries & orange rind / sugar	

Draft Beer

Domestic Canned Beer

Sam Adams Seasonal Ale	8	Coors Light	7
Bud Light (Light Lager)	8	Budweiser	7
Stella Artois (Belgian Pilsner Lager)	8	Bud Light	7
Blue Moon Belgian White (Witbier)	8	Blue Moon	7
Funky Buddha Vibin (Amber Lager)	8	Michelob Ultra	7
Goose Island (IPA)	8	Miller Lite	7
Funky Buddha Hop Gun (IPA)	8	O'Douls (Non-Alcoholic)	7
		IPA BEERS: Goose Island, Hop Gun, Jai Alai	8

Other Libations

Imported Canned Beer

White Claw Hard Seltzer Black Cherry	8	Corona Extra	8
White Claw Hard Seltzer Mango	8	Corona Light	8
High Noon Vodka Cocktails (Flavors vary)	8	Heineken	8
Red Bull (Regular or Sugar-Free)	6	Heineken 0.0 (Non-Alcoholic)	8
Red Bull Yellow (Tropical)	6	Amstel Light	8
Red Bull Red (Watermelon)	6	Stella Artois	8
		Modelo Especial	8



DRINK RESPONSIBLY
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Fort Lauderdale Marriott Pompano Beach Resort & Spa
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Bubbles

La Marca, Prosecco, Italy	14	52
Zonin, Prosecco Rose, Italy	15	56
Pommery Pop, Champagne, France (split 187 ml)	split	20
Moët & Chandon Imperial Brut, Champagne, France		125
Veuve Clicquot, Yellow Label, Champagne, France		130

Sauvignon Blanc

Brancott Estate, New Zealand	14	52
Glen Carlou, Cape Town, South Africa	15	56
Joel Gott, California	18	68
Kim Crawford, New Zealand		60

Pinot Grigio

Borgi Ad Estate Friuli-Venezia, Italy	14	52
Santa Margherita, Trentino-Alto Adige, Italy,	18	68
Pighin Friuli-Venezia, Italy		48

Chardonnay

Man Family, South Africa	14	52
Kendall-Jackson Vintners Reserve, California	14	52
Sonoma Cutrer, Russian River Ranches, California	18	65
Meiomi, Santa Barbara, California		70
Stag's Leap Wine Cellars Karia, Napa Valley		85
Duckhorn, Napa Valley, California		95
Far Niente, Napa Valley, California		115

Alternative Whites

Seaglass, Riesling, California,	14	52
Stella Rosa, Moscato, Italy	14	52
Chateau Ste. Michelle, Riesling, Washington		59
Conundrum, White Blend, California,		59
Lieb Cellars, Pinot Blanc, Long Island, New York,		48
Umani Ronchi, Pecorino, Italy		48
Dr. Hans Von Muller, Riesling, Germany		70

Rosé

La Vieille Ferme, France	14	52
"The Beach" by Whispering Angel, France	15	56
Notorious Pink Grenache, France		60
Chateau d'Esclans Whispering Angel, France		65
Chateau d'Esclans Rock Angel, France		80

Pinot Noir

Skyside, Central Coast, California,	14	52
Meiomi, Sonoma Coast, California	15	56
Erath, Oregon		56
Boen, Rutherford, California		70

Merlot

J Lohr Estates, Los Osos, California	15	56
St Francis, Sonoma County, California	15	56
Decoy by Duckhorn, Sonoma County, California		80
Thorn by the Prisoner, Napa Valley		100

Cabernet Sauvignon

H3 by Columbia Crest, Washington	14	52
Skyside, North Coast, California	14	52
Simi, Sonoma County, California		68
Ferrari-Carano, Sonoma California		95
Quilt By Joseph Wagner, Napa Valley, California		100

Alternative Reds

Altos by Terrazas, Malbec, Mendoza, Argentina	12	50
Troublemaker, Red Blend, California	14	52
Palisades by Joel Gott, Red Blend, California		55
Prisoner, Red Blend, Napa Valley, California		100

We strive to keep ample quantities in stock. However, some higher tiered wines may have limited availability.