

PATIO1200



SHAREABLE BITES

Mediterranean Mezze Board 15

Hummus, Grilled Artichokes, Crudit , Mixed Olives, Zaatar Spiced Naan

Charcuterie Board 18

Local Cheeses, Cured Meats, Fig Jam, Lavosh Crisps

Chips & Guacamole 14

Zesty Pico, Roasted Corn Guacamole, Blue Corn Tortilla Chips

Caribbean Jerk Spiced Wings 16

Slivered Celery, Cool Ranch

Roasted Corn & Crab Dip 19

Lump Crab, B chamel, Blue Corn Tortilla Chips

Mediterranean Flatbread 18

Roasted Tomato Pesto, Caramelized Onion, Goat Cheese, Kalamata Olives, Lemon Zest

Italian Flatbread 18

House Made Pomodoro, Mozzarella, Micro Basil, Balsamic Reduction

HANDHELDS

Pompano 1200 Burger* 19

Chuck, Short Rib & Brisket Blend, Bacon, Cheddar, Lettuce, Tomato, Bistro Fries

Black Bean Burger 16

Roasted Corn Pico, Herb Aioli

Add Provolone \$1

Tacos - Shrimp 17 or Mahi 17

Warmed Tortilla, House Slaw, Pineapple Salsa

Hot Honey Fried Chicken Sandwich 16

House Slaw, Dill Pickles, Bistro Fries

Pompano Beach Club 16

Sliced Turkey, Applewood Smoked Bacon, Lettuce, Tomato, Herb Aioli, Bistro Fires

Quesadillas - Chicken 16 / Shrimp 17

Roasted Corn, Guacamole, Zesty Pico, Sour Cream

Chilled Shrimp Roll 17

Dill Cream, Lemon Zest, Scallion, Toasted Bun, Bistro Fries

SIDES

Bistro Fries 6

House Slaw 6

Corn & Black Bean Rice 6

Oven Roasted Potato Salad 6

Zaatar Spiced Naan 3

**Richard Pelliccia
Executive Chef**

Lunch Menu 11:30AM-4:00PM

KEEPING IT LIGHT

Soup du Jour 9

Burrata & Panzanella Salad 16

Jubilee Tomatoes, Herb Vinaigrette, Micro Basil, Herbed Croutons

Caesar 12

Shaved Parmesan, Herbed Croutons

Chopped Salad 15

Tomatoes, Cucumbers, Onions, Gorgonzola, Lemon Herb Vinaigrette

Local Mixed Greens 10

Strawberry, Goat Cheese, Pickled Onions, Spiced Pecans, Balsamic Vinaigrette

Add to any of the above:

Chicken 7 / Shrimp 8 / Catch 12

MAIN EVENT

Ramen Bowl 25

Mushroom Dashi, Asian Vegetables, Soft Boiled Egg, Mung Bean Sprouts, Chinese Pork Belly Vegetarian Option with Seared Tofu

Chef's Fresh Catch 24

Roasted Corn & Black Bean Rice, Pineapple Salsa

Fish & Chips 19

IPA Beer Battered Atlantic Cod, Bistro Fries, House Made Tarter Sauce,

Coffee Rubbed Ribs 23

Pineapple BBQ Sauce, Roasted Corn Potato Salad

PEI Mussels 18

Andouille Sausage, Oven Dried Tomatoes, Lemon Wine Butter Sauce, Garlic Crostini

SWEET ENDINGS

Key Lime Pie 8

Whip Cream, Macerated Berries

Chocolate Lava Cake 8

Raspberry Coulis, Macerated Berries

Warmed Apple Crisp 8

Bourbon Apples, Pecan Crisp, Caramel Drizzle, Vanilla Ice Cream

Ice Cream 6

Chocolate or Vanilla



*Consumption of raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. 20% service charge will be added to parties of 6 or more.