

RAW & CHILLED

OYSTERS OF THE DAY* east & west coast selections	\$MP	TUNA TARTARE* bluefin tuna, tomato concassé, avocado mousse, soy	\$19
COPPS ISLAND OYSTERS* \$18 \$31 local selection, mignonette, spicy cocktail sauce, lemon		JUMBO SHRIMP COCKTAIL* three shrimp, spicy cocktail sauce, horseradish, lemon	\$19
LITTLENECK CLAMS* \$15 \$24 mignonette, spicy cocktail sauce, horseradish, lemon		CHILLED MAINE LOBSTER* 1 ½ pound lobster, choose ½ or whole lobster	\$MP
CLASSIC BEEF TARTARE* \$26 hand cut filet mignon, shallots, capers, egg yolk parmesan, dijon mustard, cornichons v		DELUXE ICED TOWER* \$95 6 oysters, 6 littleneck clams, 5 jumbo shrimp, tuna tartare, ½ chilled Maine lobster	

GRAND POMPANO TOWER* \$185

one dozen oysters
one dozen littleneck clams
8 jumbo shrimp
chilled 1.5 pound whole Maine lobster
tuna tartare
king salmon & tuna sashimi

mignonette,
spicy cocktail sauce,
meyer lemon mayo

APPETIZERS

WARM CRAB & ASPARAGUS SALAD* \$26 roasted beets, clam herb broth, chive oil		SALT COD FRITTERS \$15 tempura battered, roasted pepper chimichurri	
WOOD GRILLED SPANISH OCTOPUS \$19 potatoes, tomato, pearl onions, golden raisin, rosemary oil		BURRATA \$17 tomato bacon jam, balsamic, Himalayan pink salt	
FRESH SARDINES \$17 filets, crushed garlic potatoes, arugula		CRISPY LONG ISLAND CALAMARI* \$17 fire roasted tomato sauce, lemon, tartar sauce	
LOBSTER MAC & CHEESE \$22		LUMP CRAB CAKES* \$26 ¼ pound, celery remoulade, grain mustard butter	

CAVIAR SERVICE

MARKY'S
OSETRA Israel*
1oz - \$185

MARKY'S
AMERICAN CAVIAR *
1oz- \$90

THE BUMP
AMERICAN CAVIAR *
½ oz - \$55

sustainable caviars
served with the
classic accompaniments

SOUPS & SALADS

MIXED FIELD GREEN SALAD \$14 cherry tomatoes, radish, balsamic vinaigrette		NEW ENGLAND CLAM CHOWDER \$15	
WOOD GRILLED CAESAR SALAD \$16 croutons, grana padano snow		ROASTED TOMATO SOUP \$13 cheese croutons, chives	
GOLDEN BEET SALAD \$17 local goat cheese, candied walnuts, arugula, frisse, raspberry vinaigrette			

HOT LOBSTER ROLL

fresh picked lobster poached in butter
brioche split top roll
cole, slaw, pompano fries*

\$34

Inquire About Daily Specials

COLD LOBSTER ROLL

fresh picked lobster
brioche split top roll, meyer lemon mayo
cole, slaw, pompano fries*

\$34

SEAFOOD ENTREES

ORA KING SALMON \$34 apple rosemary puree, beets, walnuts, dates, dill		ATLANTIC COD \$32 brandade, sauteed spinach, pancetta, aged balsamic	
SOLE \$39 crabmeat, parsnip puree, spinach, lobster sauce		SEA SCALLOPS \$42 corn, peas, asparagus, carrot, mint pea sauce,	
SWORDFISH \$33 brussels sprouts, bacon, potatoes, rose olive sauce		HALIBUT \$39 braised artichoke barigoule, baby corn, english peas, tomato, asparagus, carrots, pee wee potatoes	
RED SNAPPER \$36 braised fennel, cranberry, fig, raisins, apricot, pureed potatoes		FRESH LINGUINE & CLAMS* \$29 house made pasta, garlic, white wine, lemon, parsley	

SIMPLE MARKET FISH

wood grilled - sauteed

choose 2 sides
from below

or

choose any setup from
the fish entrees

Sauces

beurre blanc
chimichurri
sauce americaine
meyer lemon
rose olive

FARM & PASTURE

GRILLED CHICKEN PAILLARD* \$27 roasted spring vegetables, warm basil-goat cheese dressing		DOUBLE CUT HERITAGE PORK CHOP* \$35 pan seared, fingerling potatoes, pearl onions, herb butter	
CAULIFLOWER STEAK \$25 garlic bean puree, muscatel grapes, romanesco sauce		9 oz FILET MIGNON* \$48 pan seared, ramp mashed potatoes, green peppercorn sauce, fresh fig	
BRAISED SHORT RIB RAVIOLI \$32 house made pasta, horseradish sauce, crispy onions		14 oz PRIME NY STRIP STEAK* \$58 wood fired, pompano fries, spinach, chimichurri	

SIDES & SUCH

jasmine rice	\$7
pompano fries	\$9
baked potato	\$7
pureed potatoes	\$9
roasted brussels sprouts	\$11
cauliflower puree	\$10
garlic spinach	\$10

Executive Chef | Franz Fruhmann

Executive Sous Chef | Gabriel Calle

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

**If you have chronic illness of the liver, stomach or blood or have immune disorders you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked The Pompano adds a 20% service charge to parties of 6 or more