



Pompano
BEACH CLUB

LUNCH MENU

HISTORY OF THE POMPANO BEACH CLUB

We are often asked about the history of our resort and how it evolved from a small six room fishing club to the seventy-five room resort that it is today. Our father, Tom Lamb, an American who had grown up in Waban, Massachusetts, fell in love with Bermuda during several vacation trips in the early 1950's. He partnered with a Bermudian friend of his named Ewing Trott and started the island's first fishing club – calling it the “Pompano Club”, after the popular Pompano fish which is often found swimming on the shallow sand flats in front of where our resort stands today.

The Pompano Club opened in 1956 and operated as a small fishing lodge during its first few years. The Club's fishing boat would take guests deep sea and reef fishing from the Club's private dock and everyone would enjoy their freshly caught fish later that same day in the Club's small dining room (which was located where the Sunset Lounge currently sits).

Our father purchased the Club outright from his Bermudian partner in 1957 following the passage of the “Pompano Act” in the Bermuda Parliament, which paved the way for foreigners to own over 40% of a Bermudian business. Additional accommodation buildings were built in the late 1950's and early 1960's, enabling the Club to develop into a small hotel. The Club added “Beach” to its name and became known as the “Pompano Beach Club”. All of our accommodation buildings are named after local game fish as a tribute to our resort's fishing club heritage. Additional rooms, bars, restaurants and recreational facilities have been added over the years.

We hope you enjoy your lunch and appreciate your patronage. If you are not staying at our resort, please be advised that our pool and beach area facilities are for the exclusive use of our registered hotel guests only.

Tom Lamb
Owner/Manager

Larry Lamb
Owner/Manager

STARTERS

BERMUDA FISH CHOWDER

A spicy island favorite served with sherry peppers and Bermuda Black Rum \$12

CHICKEN WINGS

Golden fried chicken wings served with celery hearts, blue cheese dressing and barbecue sauce 6 wings - \$12.95 or 12 wings - \$18.95

SOUP OF THE DAY

Each day we feature a hot or cold homemade soup
~ Please ask your server for today's selection \$9.95

BANG BANG SHRIMP

Golden fried tiger shrimp served over artisan greens with a sweet chili mayo and sriracha sauce \$15.95

FISH BITES

Golden fried strips of mahi mahi served in a basket with lettuce, tomatoes, tartar sauce and a lemon wedge \$16.50

ROASTED RED PEPPER HUMMUS DIP

Creamy hummus dip homemade with chickpeas and roasted sweet red bell peppers ~ served with pita chips, celery and carrots \$11.50

THAI LETTUCE WRAPS

Lettuce, thinly sliced carrots, cucumbers, green onions, red pepper strips, rice noodles, homemade creamy peanut sauce and a sweet soy sauce \$15.95
Add diced chicken breast \$18.95 | Add baby shrimp \$18.95

NACHO PLATTER

Tortilla chips served with black beans, jalapenos, red onions, guacamole, shredded cheddar cheese and a side of sour cream \$14.95
Add diced chicken breast \$17.95 | Add ground beef \$17.95



SALADS

POMPANO CHOPPED SALAD

Crisp romaine hearts tossed with chopped herb-grilled chicken breast, tomatoes, cucumbers, avocado, bacon, corn and blue cheese in a honey vinaigrette dressing \$17.95

CAESAR SALAD

Chilled romaine leaves tossed in our own creamy Caesar dressing
~ topped with garlic croutons and parmesan cheese \$14.95
Add char-grilled chicken breast \$17.95

AVOCADO & SEAFOOD SALAD

Baby shrimp, lobster and crab meat tossed in a lemon dill mayonnaise and served over seasonal picked greens ~ topped with sliced avocado and hearts of palm \$21.95

BOWLS

ASIAN BOWL

Diced sushi-grade yellowfin tuna tossed in a marinade of soy, ginger, sesame and lemon ~ served with diced avocado, sliced mango, carrots, sprouts and a seaweed salad \$23.50

VEGGIE BOWL

Arugula, jasmine rice, edamame, corn, sliced avocado, cherry tomatoes, cucumbers and purple cabbage served with a balsamic date vinaigrette dressing \$17.95
Add diced chicken breast \$20.95



SANDWICHES

SEAFOOD WRAP

Baby shrimp, lobster and crab meat tossed in a lemon dill mayonnaise ~ wrapped in a jalapeno tortilla with sliced avocado and hearts of palm \$21.95

CHICKEN CAESAR WRAP

Char-grilled, herb marinated chicken breast tossed with crisp romaine lettuce, Caesar dressing and parmesan cheese ~ wrapped in a spinach tortilla \$16.95

POMPANO BEACH CLUB

Bacon, lettuce and tomato layered with slices of turkey and ham between three slices of toast (white, whole wheat or rye bread) \$19.95

FISH SANDWICH

Pan-fried mahi mahi fillet served on your choice of a soft brioche bun or traditional Bermuda style raisin bread, with tartar sauce and a lemon wedge \$18.50

DELI SANDWICH

Your choice of ham, turkey breast, tuna salad or grilled chicken breast served with either Swiss, American or cheddar cheese, lettuce, tomatoes and onions on white, wheat or rye bread, or a soft brioche bun \$15.50

GRILLED CHEESE SANDWICH

American or cheddar cheese grilled on your choice of white or whole wheat bread \$10.50
Add ham \$12.50

GRILLED VEGETABLE PANINI

Grilled Portobella mushroom with goat cheese, baby arugula and a roasted red pepper aioli \$16.50

SMOKED TURKEY PANINI

Smoked turkey breast, avocado, sun-dried tomatoes and gruyere cheese with a chipotle mayo \$18.50



MAIN FARE

ANGUS SIRLOIN BURGER

Char-grilled half pound certified Angus sirloin burger served on a soft brioche bun with lettuce, sliced tomato and onion \$18.50

Add cheese \$20.50 | Add cheese & bacon \$22.50

VEGGIE BURGER

Char-grilled adzuki bean burger served on a toasted jalapeno chili bun with chipotle mayo, grilled kale and a pico de gallo salsa \$15.95

CHICKEN FINGERS

Deep fried strips of breaded chicken breast served with French fries and your choice of barbecue or sweet & sour dipping sauces \$15.95

CHEESE QUESADILLA

Char-grilled flour tortilla filled with grated Monterey Jack cheese \$10.50

Add shredded chicken breast \$13.50 | Add baby shrimp \$13.50

MARGARITA PIZZA

Wood fired 6" x 10" pizza crust topped with homemade pizza sauce, vine ripened tomatoes and mozzarella cheese \$15.95

BLACKENED FISH TACOS

Crisp flour tortillas filled with strips of blackened mahi mahi and a pickled vegetable slaw ~ topped with pico de gallo salsa and sour cream \$16.95

JUMBO HOT DOG

Quarter pound all beef hot dog served on a toasted bun \$10.95

Add cheese \$12.95

A 17% SERVICE GRATUITY WILL BE ADDED TO ALL ITEMS



SIDES

BASKET OF FRESH FRIED BERMUDA ONION STRINGS \$6.95

BASKET OF FRENCH FRIES \$7.25

BASKET OF SWEET POTATO FRIES \$8.95

DESSERTS

DESSERT OF THE DAY

Please ask your server for today's selection \$6.95

BROWNIE SUNDAE

Baileys locally made vanilla ice cream topped with chocolate sauce, whipped cream and a cherry ~ served with brownie wedges \$7.95

HOMEMADE ICE CREAM SANDWICH

Two chocolate chip cookies sandwiched around a layer of vanilla ice cream \$7.95

ICE CREAM AND SHERBETS

Your choice of Bailey's locally made vanilla, chocolate, strawberry, Oreo cookie or rum raisin ice creams and lime or raspberry sherbets \$7.95

BEVERAGES

FRESH GROUND COFFEE \$3.50

Regular or Decaf

MILK, HOT TEA AND ICED TEA \$3.50

ESPRESSO \$4.50

CAPPUCCINO \$5.50



