

# OCEAN GRILL

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RESTAURANT  TIKI BAR

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## SMALL PLATES & SHARABLES

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### OCEAN GRILL PLATTER • 18

*Sopressata, prosciutto, cantimpalo, olives, peppers, camembert, pecorino, fig compote, crostinis*

### FLORIDIAN DEVILED EGG • 12

*Jumbo shrimp, avocado, balsamic reduction, sriracha aioli, tortilla chips*

### PAN-FRIED CALAMARI RINGS • 13

*Marinara sauce, basil tartar*

### BRUSCHETTA • 8

*Crostini, tomatoes, basil, garlic, balsamic reduction, shaved parmesan*

### SHRIMP COCKTAIL • 15

*Key lime cocktail sauce, fresh lemon*

### CRISPY CAPRESE • 12

*Breaded fresh mozzarella, local tomatoes, basil, herb oil, tomato oil, balsamic reduction*

### SPINACH & ARTICHOKE DIP • 12

*Melted three cheeses, corn tortilla chips*

### CARIBBEAN COCONUT SHRIMP • 15

*Jumbo gulf shrimp breaded in coconut flakes, mango chutney sauce*

### CHARDONNAY SAUTEED PEI MUSSELS • 15

*Chorizo, garlic, tomatoes, butter*

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## FLATBREADS

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### MARGHERITA • 13

*Fresh mozzarella, basil, tomato*

### SHRIMP • 15

*Arugula, marinara sauce, mozzarella*

### PROSCIUTTO • 17

*Fig compote, goat cheese, arugula*

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## SOUPS & SALADS

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### V POMPANO GAZPACHO cup • 5 | bowl • 8

*Blended local vegetables, micro greens*

### BAHAMIAN CONCH CHOWDER cup • 5 | bowl • 8

*Spiced tomato & dark rum broth, vegetables, herbs*

### SOUP DU JOUR cup • 5 | bowl • 8

*Chef's choice daily*

### V HARVEST SALAD • 10

*Organic kale, spiced butternut squash, heirloom tomato, pickled onion, candied walnuts, strawberry vinaigrette*

### V GREEK SALAD • 11

*Tomato, feta, european cucumbers, kalamata olives, red onion, lemon oregano vinaigrette*

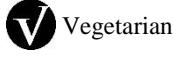
### CAESAR • 10

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

### ENHANCE YOUR SALAD!

**CHICKEN \$8 • JUMBO SHRIMP \$12 • SALMON \$10**

HAPPY HOUR DAILY 5P-7P  
LIVE MUSIC NIGHTLY  
FOLLOW US: OceanGrillFL  
   



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 6% sales tax

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

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## MAIN COURSE

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### SURF

FRIED FRESH YELLOWTAIL SNAPPER • MKT  
*French fries, cilantro aioli, tropical salsa*

 SWORDFISH PAPILLOTE • 30

*Tomato, onions, lemon, olive oil, fresh herbs, yukon gold mashed potatoes, seasonal vegetables*

 SEARED SCOTTISH SALMON • 32

*Yukon gold mashed potatoes, seasonal vegetables, sage cream sauce*

 PAN SEARED LOCAL BLACK GROPER • 36

*Roasted potatoes, vegetables, escabeche sauce*

SEAFOOD SCAMPI • 30

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

 BLACKENED MAHI • 32

*Steamed rice, vegetables, beurre blanc, tropical salsa*

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### Chef's Selection

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FRESH CATCH OF THE DAY • MKT

*Your choice of preparation (blackened, pan seared or fried), served with a starch and seasonal vegetables*

### TURF

BOURBON BRAISED SHORT RIB • 29

*Yukon gold mashed potatoes, vegetables, crispy onions, natural au jus*

 NIMAN RANCH 6 OZ FILET • 38

*Roasted Idaho potatoes, vegetables, cabernet au jus*

CHAIRMAN RESERVE 12 OZ NY STRIP • 34

*French fries, vegetables, café de Paris butter*

RON'S SMOKED RIBS • 25

*Full Rack BBQ baby back ribs, french fries, coleslaw*

PISCTACHIO CRUSTED RACK OF LAMB • 38

*Yukon gold mashed potatoes, vegetables, tomato chutney*

 HERB ROASTED ALL NATURAL CHICKEN BREAST • 25

*Roasted Idaho potatoes, vegetables, thyme au jus*

 ORECCHIETTE PUTTANESCA • 20

*Sun-dried tomatoes, onion, peppers, kalamata olives, capers, artichokes, shaved parmesan*

 Gluten Free

 Vegetarian

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