

HISTORY OF THE POMPANO BEACH CLUB

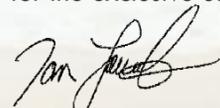
We are often asked about the history of our resort and how it evolved from a small 6 room fishing club to the 75 room resort that it is today. Our father, Tom Lamb, an American who had grown up in Waban, Massachusetts, fell in love with Bermuda during several vacation trips in the early 1950's. He partnered 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 our private dock and everyone would enjoy their freshly caught fish later that same day in our small dining room (which was located where the Sunset Lounge currently sits).

Our father purchased the Club outright from his Bermudian partner in 1956, 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.

In 2006, we expanded from a 52 room hotel to the 75 room resort that we are today (adding two new accommodation buildings, our Ocean Grill restaurant, and a new spa location). Three multi-bedroom townhouse units were added in recent years.

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


Managing Director


General Manager



Pompano Beach Club
Bermuda

Lunch Menu

STARTERS

BERMUDA FISH CHOWDER

A spicy island favorite served with sherry peppers and Bermuda Black Rum. \$8.95

CHICKEN WINGS

Golden fried, crispy chicken wings tossed with honey Dijon dressing or served plain with barbecue & blue cheese dipping sauces.
6 wings: \$8.75 12 wings: \$14.95

SPINACH & ARTICHOKE HUMMUS DIP

Homemade chick pea, lemon, spinach and roasted artichoke dip served with country olives, cucumbers, cherry tomatoes and grilled pita bread. \$9.95

FISH BITES

Golden fried strips of Mahi Mahi served in a basket with lettuce, tomatoes, tartar sauce and a lemon wedge. \$11.95

TROPICAL FRUIT SALAD

Diced seasonal fruits & berries drizzled with honey yogurt and topped with your choice of cottage cheese or sherbet. \$11.95

SALADS

POMPANO CHOPPED SALAD

Crisp romaine hearts tossed with chopped herb grilled chicken breast, tomatoes, cucumbers, avocados, bacon, corn and blue cheese in a honey balsamic vinaigrette dressing. \$13.75

TACO SALAD

Crisp taco shell filled with shredded iceberg lettuce, diced tomatoes & avocado, shredded cheddar cheese and your choice of ground beef or diced char-grilled chicken breast ~ served with ranch dressing. \$13.75

CORAL REEF SALAD

Seasonal greens, mixed romaine and spinach leaves topped with dried cranberries, apple slices, creamy stilton cheese and rum glazed walnuts ~ drizzled with a raspberry vinaigrette. \$12.75

CAESAR SALAD

Chilled romaine leaves tossed in our own creamy Caesar dressing ~ topped with garlic croutons and parmesan cheese. \$10.75
with char-grilled chicken breast: \$12.75

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. \$17.50

BEET & GOAT CHEESE SALAD

Crisp baby arugula tossed with diced local beets, grilled asparagus and candied pecans in a roasted walnut and lemon dressing ~ topped with crumbled goat cheese. \$12.75

SOUP OF THE DAY

Each day we feature a hot or cold homemade soup. Please check with your server for today's selection. \$7.25

SUPREME NACHOS

Tri-colored tortilla chips topped with pepper jack cheese sauce, jalapeno peppers, sour cream, guacamole and picante salsa. \$10.25
with ground beef added: \$11.50

TEMPURA SHRIMP

Eight golden fried, tempura battered tiger shrimp served with a sweet chili and sesame ginger dipping sauce. \$12.50

MOZZARELLA STICKS

Golden fried mozzarella sticks served in a basket with a classic marinara sauce. \$10.50

MAIN FARE

GRILLED VEGETABLE PANINI

Mozzarella cheese and grilled vegetables with a pesto mayonnaise ~ grilled on panini flatbread. \$12.50

TURKEY PANINI

Turkey breast, provolone cheese, sun-dried tomatoes and sliced avocado, with a basil mayonnaise ~ grilled on panini flatbread. \$13.25

MARGARITA PIZZA

6" x 10" wood fired pizza crust topped with homemade pizza sauce, vine ripened tomatoes and mozzarella cheese. \$11.50

MEATBALL SUB

Tender meatballs simmered in a roasted tomato sauce and served in a toasted sub bun with shredded mozzarella cheese. \$13.25

BLACKENED FISH TACOS

Crisp flour tortillas filled with a pickled vegetable slaw and strips of blackened Mahi Mahi ~ topped with pico de gallo salsa and sour cream. \$13.25

BLT SANDWICH

Crisp bacon strips, romaine lettuce and sliced tomatoes served on your choice of toasted white, whole wheat or rye bread. \$9.75

JUMBO HOT DOG

Quarter pound all beef hot dog served on a toasted bun. \$8.75
with cheese: \$9.75

FISH SANDWICH

Pan-fried Mahi Mahi fillet served on a soft brioche bun with tartar sauce and a lemon wedge. \$14.25

BURGER SLIDERS

Three mini wagyu burgers served on mini brioche buns with lettuce and sliced tomato \$10.25
with cheese: \$10.75
with cheese & bacon: \$11.25

All sandwiches are served with a pickle spear and coleslaw.

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. \$16.75

CHICKEN CAESAR WRAP

Char-grilled herb marinated chicken breast tossed with crisp romaine lettuce, Caesar dressing and parmesan cheese ~ wrapped in a spinach tortilla. \$12.75

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). \$13.25

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, whole wheat or rye bread, or a soft brioche bun. \$11.75

GRILLED CHEESE SANDWICH

American or cheddar cheese grilled on your choice of white or whole wheat bread. \$8.75, with ham: \$9.25

ANGUS SIRLOIN BURGER

Half pound certified Angus sirloin burger, char-grilled and served on a soft brioche bun, with lettuce, sliced tomato and onion. \$12.50;
with cheese: \$13.50; with cheese & bacon: \$14.50

PULLED PORK SANDWICH

Tender cedar smoked, pulled pork tossed in our homemade Texas barbecue sauce ~ topped with an apple fennel slaw and served on a toasted brioche bun. \$13.25

CHEESE QUESADILLA

Char-grilled flour tortilla filled with grated Monterey jack cheese. \$9.25
with sliced chicken breast added: \$11.25

CHICKEN FINGERS

Fried strips of breaded chicken breast served with French fries and your choice of barbecue or sweet & sour dipping sauces. \$12.75

SIDE ORDERS

BASKET OF FRENCH FRIES \$6.25

BASKET OF FRESH FRIED BERMUDA ONION STRINGS \$6.25

BEVERAGES

FRESH GROUND COFFEE (REGULAR OR DECAF), MILK AND HOT TEA \$1.95

*** \$2.00 fee for splitting of items***

DESSERTS

DESSERT OF THE DAY

Please check with your server for today's selection. \$5.25

BROWNIE SUNDAE

Vanilla ice cream topped with chocolate sauce, whipped cream and a cherry ~ served with moist brownie wedges. \$6.25

NEW YORK STYLE CHEESECAKE

Served with a strawberry topping. \$6.25

ICE CREAM & SHERBETS

Your choice of vanilla, chocolate, strawberry, oreo cookie or rum raisin ice creams and lime or raspberry sherbets. \$6.25