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

We would appreciate it if you would please refrain from feeding the birds.
STARTERS
BERMUDA FISH CHOWDER
A spicy island favorite served with sherry peppers and Bermuda Black Rum. $9.00

CHICKEN WINGS
Golden fried chicken wings served with celery hearts, blue cheese dressing and barbecue sauce. 6 wings: $9.95 12 wings: $16.25

CARMELIZED ONION & BALSAMIC HUMMUS DIP
Homemade with chickpeas, lemon, garlic, caramlized onions and a balsamic reduction served with carrot & celery sticks, sliced cucumbers and pita chips. $11.25

FISH BITES
Golden fried strips of Mahi Mahi served in a basket with lettuce, tomatoes, tartar sauce and a lemon wedge. $13.50

SOUP OF THE DAY
Each day we feature a hot or cold homemade soup. Please check with your server for today’s selection. $7.95

CAULIFLOWER BITES
Oven roasted cauliflower florets tossed in Frank’s buffalo hot sauce and served with ranch or blue cheese dressing. $9.50

BANG BANG SHRIMP
Golden fried tiger shrimp with a sweet chili mayo and sriracha sauce served over artisan greens. $13.95

AVOCADO TOAST POINTS
Two grilled artisan bread points topped with homemade guacamole, sliced tomatoes, shaved red onions and sliced radishes served with mixed greens. $11.95

SALADS

CAESAR SALAD
Chilled romaine leaves in our own creamy Caesar dressing topped with garlic croutons and parmesan cheese. $11.75 with char-grilled chicken breast: $13.50

AVOCADO & SEAFOOD SALAD
Baby shrimp, lobster and crab meat tossed in a lemon dill mayonnaise and served over seasonal mixed greens topped with sliced avocado and hearts of palm. $18.50

ASIAN BOWL
Diced sushi-grade Yellowfin Tuna tossed in a marinade of soy, ginger, sesame and lemon served with sliced avocado, sliced mango, carrots, sprouts and seaweed salad. $15.95

FRUIT & CHEESE SKEWERS
Smoked cheddar port wine and brie cheeses, served on skewers with assorted seasonal fruits grilled with a cinnamon infused yogurt and an aged balsamic reduction. $11.95

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

TANDOORI BOWL
Diced tandoori marinated chicken breast, served over toasted quinoa with sweet corn, sliced tomatoes, pickled vegetable slaw and sliced cucumbers drizzled with a mint infused yogurt. $14.75

CAESAR 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 crispy romaine lettuce, Caesar dressing and parmesan cheese wrapped in a spinach tortilla. $13.75

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). $14.25

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 or white, whole wheat or rye bread, or a soft broiche bun. $12.50

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 broiche bun, with lettuce, sliced tomato and onion. $13.95 with cheese: $14.95, with cheese & bacon: $15.95

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. $11.50

CHICKEN FINGERS
Fried strips of breaded chicken breast served with French fries and your choice of barbecue or sweet & sour dipping sauces. $13.75

CHEESE QUESADILLA
Char-grilled flour tortilla filled with grated Monterrey Jack cheese, served with sliced chicken breast added. $12.75 All sandwiches are served with a pickle spear and coleslaw.

DESSERTS

STRAWBERRY VANILLA ICE CREAM CAKE
A light Swiss sponge cake filled with strawberry and vanilla ice creams and topped with Chantilly whipped cream drizzled with white chocolate ganache. $6.75

ICE CREAM & SHERBETS
Your choice of Bailey's locally made vanilla, chocolate, strawberry, oreo cookie or rum raisin ice creams and lime or raspberry sherbets. $7.00

BEVERAGES
Fresh ground coffee (regular or decaf), milk and hot tea $2.50
Espresso $3.00 Cappuccino $3.50