



Dinner Menu

Appetizers ◊ Salads

Smoked Fish Dip

mahi-mahi, pickled jalapenos, pickled red onion, scallions & lavosh crackers 18

Crab Cake

*sautéed crab with a mixture of special seasonings,
fresh local arugula & Louisiana style remoulade sauce* 20

Buffalo Crab Dip

lump crab, Monterey Jack and blue cheese, Louisiana hot sauce, green onion & lavosh crackers 20

Deconstructed Bruschetta

goat cheese, sun-dried tomato pesto, basil pesto, grilled French baguette & fresh basil 18

Burrata Salad

baby heirloom tomato, basil oil, balsamic caviar & micro basil 18

Charcuterie

Serrano ham, prosciutto, sopressata, Artisanal cheese selection, fig jam, seasonal berry gastrique & crostini 27

Bronzed Gulf Pink Shrimp

seasonal fruit, feta cheese, mint & balsamic glaze 19

Blackened Fish Bites

lightly blackened fresh catch of the day, roasted tomato salsa, crème fraîche & frisée 21
~ while available ~

Blue Crab and Roasted Corn Chowder ~ *Our House Specialty* ~ Cup 8 Bowl 10

Chef's Soup du Jour ~ Cup 7 Bowl 9

Tarpon Lodge House Salad

*baby spring mix, fresh cucumber, red onion,
baby heirloom tomato & hearts of palm, with citrus vinaigrette* 9

Caesar Salad

*crisp romaine lettuce & homemade croutons tossed with a traditional Caesar dressing,
topped with anchovies & shaved parmesan cheese* 9



Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
FOOD ALLERGY NOTICE Please be advised that food prepared here may contain these ingredients: milk, soy, wheat, soybeans, eggs, peanuts, tree nuts, fish and shellfish.



◊ Entrée Selections ◊

Shrimp & Stone-Ground Red Grits

Gulf pink shrimp, stone-ground red grits, chorizo sausage & bacon in a spicy tomato cream sauce 39

Jumbo Lump Crabmeat over Pappardelle

white wine lemon butter sauce & fresh parsley over pappardelle noodles 41

Filet Mignon

*prime cut filet mignon, choice of Chef's sauce du jour or Bernaise sauce
Chef's potato of the day & daily vegetable* 6 oz - 49 10 oz - 79

Chef's Daily Scallop Preparation

fresh jumbo scallops with Chef's choice of preparation & sides 49

Coq au Vin

*French cut breast of chicken braised in red wine with mushrooms & bacon
over pappardelle noodles, with roasted baby carrots & ciopollini onion* 35

Cheshire Pork Chop

12 oz chop, fresh pineapple chutney, roasted fingerling potatoes & vegetable 41

Tarpon Lodge Fresh Catch of the Day

our finest selection from local waters, Chef's rice du jour & daily vegetable Market Price

The "TL" Evening Burger

*chargrilled 8 ounce burger, smoked Gouda cheese, bacon jam, crispy fried onion & fresh local arugula
on a toasted brioche bun ~ served with a small Tarpon Lodge house salad* 22

Grilled Vegetable & Lentil Curry

*green lentils, grilled zucchini & yellow squash, sweet baby peppers, asparagus,
sweet onion, carrots, spinach, cilantro & spices (curry, turmeric, cumin)* 27

◊ Entrée Salads ◊

Arugula, Beet & Goat Cheese ~ Caesar ~ or ~ Mediterranean 18

add to any salad above:

Chicken...9 Gulf Pink Shrimp...12 Fish...19 Crab Cake...17 Tenderloin Tips...19

Pineland Salad

*naturally grown organic greens, cucumber, red onion, tomato, kalamata olives, strawberries, hearts of palm & crushed
toasted almonds ~ with citrus vinaigrette* 17

Tarpon Lodge House Salad with Entrée 7

Tarpon Lodge House Salad with Gorgonzola Cheese with Entrée 8

Caesar Salad with Entrée 8