



Dinner Menu

Lighter Fare ♦ Appetizers ♦ Salads

Smoked Fish Dip

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

18

Deconstructed Bruschetta

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

18

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 & coleslaw

~ while available ~

19

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* 8

Caesar Salad

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





Entrée Selections

Crab Cakes

sautéed crab with a mixture of special seasonings, creamed corn & grilled asparagus 39

Gulf Pink Shrimp Pappardelle

locally caught gulf pink shrimp, lemon beurre blanc, fresh local arugula & herbs over pappardelle noodles 38

Filet Mignon

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

Chicken Francaise

*egg battered & sautéed chicken medallions, lemon butter white wine sauce, topped with fresh herbs
Chef's rice du jour & daily vegetable 36*

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 & fresh local arugula
on a toasted brioche bun ~ served with a small Tarpon Lodge house salad 21*

Vegan Lentil Curry

green lentils, sweet onion, carrots, coconut milk, spinach, cilantro & spices (curry, turmeric, cumin) 27

Entrée Salads

Pineland Salad

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

Arugula, Beet & Goat Cheese Salad 17

fresh local arugula, crumbled goat cheese, beets, baby heirloom tomato, red onion, balsamic vinaigrette

Entrée Caesar Salad 17

crisp romaine lettuce, homemade croutons, traditional Caesar dressing, anchovies & shaved parmesan cheese

add to any salad above: Chicken...9 Gulf Pink Shrimp...12 Fish...19 Crab Cake...17 Tenderloin Tips...19



Tarpon Lodge House Salad with Entrée 7

Tarpon Lodge House Salad with Gorgonzola Cheese with Entrée 8

Caesar Salad with Entrée 8