



Dinner Menu

Lighter Fare ~ Appetizers ~ Salads

Deconstructed Bruschetta ~ goat cheese, sundried tomato pesto, basil pesto,
grilled french bread & fresh basil 15

Florida Little Neck Clams ~ harissa paste, white wine, sweetie drop peppers,
fine herbs & toasted crostini 16

Bronzed Gulf Pink Shrimp ~ seasonal fruit, feta cheese, mint & balsamic glaze 17

Blackened Fish Bites ~ lightly blackened fresh catch of the day,
homemade salsa verde & cilantro crème fraiche 16
~ while available ~

Cheese Board ~ Manchego aged 4 months and Sage Derby
with basil pesto, sweetie drop peppers, pickled red onions & toasted french bread 17

Blue Crab and Roasted Corn Chowder ~ *Our House Specialty* ~ Cup 5 Bowl 7

Chef's Soup du Jour ~ Cup 4 Bowl 6

Tarpon Lodge House Salad ~ baby spring mix, fresh cucumbers, red onions,
tomatoes & 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 8

Greek Romaine Wedge ~ kalamata olives, tomatoes, cucumbers, feta cheese, red onions,
pepperoncini & citrus vinaigrette dressing 14

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

Tarpon Lodge Fresh Catch of the Day ~ *our finest selection from local waters* Market Price

Tarpon Lodge Family Meal ~ *our Chef Heath's latest specials offered on Wednesday and Sunday*

Wild Mushroom Ravioli ~ *gulf pink shrimp, wild mushrooms, sundried tomatoes, spinach
with shaved parmesan cheese* 30

Chicken & Lump Crab ~ *sautéed chicken breast layered with lump crabmeat and
monterey jack cheese in a white wine lemon sauce with sautéed spinach & garlic* 28

Pappardelle with Gulf Pink Shrimp & Florida Little Neck Clams
*sautéed with harissa paste, white wine, fine herbs, sweetie drop peppers
with shaved parmesan cheese* 29

New York Strip Steak ~ *12 ounce cut with spinach & sauce of the day* Market Price

Gulf Pink Shrimp or Sauteed Wild Mushrooms with Truffle Oil
Added to any Entrée above 8

Crab Cake Sandwich ~ *sautéed crab cake with a mixture of only the finest lump crabmeat and
special seasonings, lettuce & tomato on brioche buns ~ with mango rum remoulade
accompanied with small Tarpon Lodge house salad* 20

Tarpon Lodge Bacon Cheeseburger ~ *chargrilled 8 ounce burger, applewood smoked bacon,
pickled red onions, monterey jack cheese or swiss cheese, lettuce & tomato ~ on a toasted brioche bun
accompanied with small Tarpon Lodge house salad* 19

Entrée Salad of Your Choice ~ **Organic Salad, or Caesar** 15
Add: Chicken 5 Gulf Pink Shrimp 8 Fish 10 Crabcake 10

Chef's Special Salad of the Day 25

Tarpon Lodge House Salad *with entrée* 4

Tarpon Lodge House Salad with Gorgonzola Cheese *with entrée* 5

Caesar Salad *with entrée* 5

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions.