



Dinner Menu

Lighter Fare ♦ Appetizers ♦ Salads

Smoked Fish Dip

mahi-mahi, pickled jalapenos, pickled onions, scallions & lavosh crackers 18

Crabcake

sautéed crab with a mixture of special seasonings ~ arugula & Louisiana style remoulade sauce 19

Burrata Cheese

heirloom tomato, basil oil & balsamic caviar 17

Deconstructed Bruschetta

goat cheese, sun dried tomato pesto, basil pesto, grilled french baguette & fresh basil 17

Charcuterie

*creamy chicken liver Pâté, prosciutto, Stilton Blue cheese, Gouda cheese,
fig jam, seasonal berry gastrique & crostini* 25

Bronzed Gulf Pink Shrimp

seasonal fruit, feta cheese, mint & balsamic glaze 17

Blackened Fish Bites

lightly blackened fresh catch of the day, roasted tomato salsa, crème fraîche & frisée 18
~ while available ~

Cajun Pierogi

crawfish & shrimp dumpling with salsa, cilantro & crème fraîche 19

Blue Crab and Roasted Corn Chowder ~ *Our House Specialty* ~ Cup 7 Bowl 9

Chef's Soup du Jour ~ Cup 6 Bowl 8

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



Entrée Selections

Shrimp & Stone Ground Red Grits

*gulf pink shrimp, stone-ground red grits,
chorizo sausage & bacon in a spicy tomato cream sauce* 29

Jumbo Lump Crab & Pappardelle

jumbo lump crab, lemon beurre blanc, organic arugula 30

Strip Steak

12 ounce cut, sauce du jour, Chef's smashed potatoes & vegetables 42

Short Ribs

with Chef's mashed potatoes & vegetables 31

Coq au Vin

*French cut chicken, cipollini onions, mushrooms, carrots,
red wine sauce & potatoes* 29

Pork Chop

12 ounce pork chop, honey lavender jus, sweet potato hash & vegetables 31

Tarpon Lodge Fresh Catch of the Day

our finest selection from local waters Market Price

The "TL" Burger

*chargrilled 8 ounce burger, smoked gouda cheese, bacon jam & arugula
on a toasted brioche bun ~ served with a small Tarpon Lodge house salad* 21

Red Lentil Dal & Roasted Vegetables

a variety of fresh, local & organic produce as available, seasoned & cooked to culinary perfection 25

Entrée Salad of Your Choice ♦ **Arugula & Goat Cheese, Caesar or Mediterranean** 15

Add to above Salads: Chicken...7 Gulf Pink Shrimp...10 Fish...15 Crabcake...15

Tarpon Lodge House Salad *with entrée* 6

Tarpon Lodge House Salad *with Gorgonzola Cheese with entrée* 7

Caesar Salad *with entrée* 7