



Dinner Menu

Lighter Fare ♦ 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, arugula & Louisiana style remoulade sauce 20

Buffalo Crab Dip

*lump crab with a mixture of special seasonings, Monterey Jack and blue cheese,
Louisiana hot sauce & 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 19

Charcuterie

*Serrano ham, prosciutto, sopressata, artisanal cheeses, fresh berry gastrique,
peppadew peppers & strawberries* 25

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 19
~ 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* 8

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

Steak Tips & Gorgonzola Entrée Salad ~ *prime tenderloin tips, crumbled gorgonzola,
mixed greens, baby heirloom tomato, cucumber, crispy onions & ranch dressing* 25





Entrée Selections

Shrimp & Stone-Ground Red Grits

gulf pink shrimp, stone-ground red grits, chorizo sausage & bacon in a spicy tomato cream sauce 34

Jumbo Lump Crab Pappardelle

jumbo lump crabmeat, 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*

Manhattan Cut Prime Strip Steak

cut thick and tender 12 oz strip steak, exotic mushroom demi, Chef's potato of the day & daily vegetable 65

Scallop du Jour

fresh jumbo scallops served with Chef's choice of preparation and side 45

Coq au Vin

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

Crispy Roast Half Duck

half roast duck with orange lingonberry glaze, Chef's rice du jour & daily vegetable 42

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

Grilled Vegetables & Quinoa with Harissa

a variety of fresh, local & organic produce as available, quinoa with harissa 25

Entrée Salads

Tarpon Lodge Chopped Salad 17

crisp romaine, candied pecans, gorgonzola, heirloom tomato, cucumber, red onion & hearts of palm, citrus vinaigrette

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 Crabcake...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