



Easter Menu

~ LIGHT SELECTIONS ~

Blue Crab and Roasted Corn Chowder

~ Our House Specialty ~

cup 5 bowl 7

Tomato Basil Parmesan

cup 4 bowl 6

Bronzed Gulf Pink Shrimp

cauliflower salad, capers, spinach, saffron aioli

17

Crab Cakes

roasted grape tomatoes, Romaine lettuce, sweet & sour cucumber compote

18

Shrimp & Organic Greens Naturally Grown on Pine Island

*Pine Island organic baby greens, pan seared shrimp
strawberries, goat cheese, almonds, balsamic dressing*

22

Caesar Salad

*Romaine, homemade croutons, traditional Caesar dressing
topped with anchovies & Parmesan cheese with chicken*

19

Baby Kale Salad

*baby kale, parmesan cheese, pancetta
Burrata cheese, pesto dressing*

22



Easter 2019

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



~ ENTRÉES ~

Tarpon Lodge House Salad with entrée 4

Tarpon Lodge House Salad with Gorgonzola Cheese with entrée 5

Bourbon Glazed Ham

smashed potatoes, green beans almondine, mashed sweet potatoes

27

Child's Portion (12 years old and under)

15

Walnut Encrusted Fresh Catch

smashed potatoes, spinach, asparagus, pineapple corn salsa, citrus glaze

33

Scallops & Shrimp

freekeh, tomato compote, asparagus, basil beurre blanc

33

Rack of Lamb

smashed potatoes, roasted red beets, Kalamata olives, goat cheese, port sauce

38

Filet Mignon

8 ounce cut, char-grilled, wild mushroom cream sauce

smashed potatoes, spinach, asparagus

38

Add Bronzed Shrimp ... 7

~ FEATURED DESSERTS ~

~ Chocolate Mousse Cake ~ Crème Brûlée ~

~ Key Lime Pie ~ Sea Salt Caramel Cheesecake ~

7.95

~ One check per table, please ~

Easter 2019

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