



Easter Sunday Menu

◆ Appetizers ◆

Blue Crab & Roasted Corn Chowder ~ *Our House Specialty* ~ Cup 8 Bowl 10

Chef's Soup du Jour ~ *Tomato Basil with Parmesan* ~ Cup 7 Bowl 9

Deconstructed Bruschetta

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

18

Tuna Poke Bowl

*fresh marinated tuna, sliced avocado, sliced cucumber, seaweed salad,
green onions & yuzu pearls*

20

Burrata Salad

baby heirloom tomatoes, basil oil, balsamic caviar, micro basil

18

Charcuterie

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

27

Caesar Salad

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

9

add to Caesar salad: Chicken 9 Gulf Pink Shrimp 12 Tenderloin Tips 19

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*

22





♦ *Entrée Selections* ♦

Tarpon Lodge House Salad with Entrée 8
Tarpon Lodge House Salad with Gorgonzola cheese with Entrée 9
Caesar Salad with Entrée 9

Honey Glazed Ham

apricot glaze, crushed sweet potato, haricot verts

32

Child's Portion (12 & under)

19

Pan Seared Red Snapper

lemon caper sauce, rice pilaf, broccolini

40

Pan Seared Shrimp, Scallops, Clams & Mussels Marinara

rustic tomato sauce, linguini pasta, fresh herbs, broccolini

45

Lamb Chops

garlic lime butter, Chef's smashed potatoes, roasted baby carrots

55

Filet Mignon

8 ounce filet, Marchand du Vin, Chef's smashed potatoes, asparagus

65

Roast Half Duck

orange honey soy glaze, rice pilaf, asparagus

42

🍷 *Featured Desserts* 🍷

~ Sea Salt Caramel Cheesecake ~ Key Lime Pie ~ Crème Brûlée ~

~ Belgian Chocolate Mousse Cake ~

9

♦ One check per table ♦

Easter Sunday 2026