



## Island House ~ SEASONAL MENU ~

♦ Friday & Saturday ♦

### *Lighter Fare*

**Smoked Fish Dip** ~ mahi-mahi, pickled jalapenos, pickled red onion, scallions & lavosh crackers 18

**Deconstructed Bruschetta** ~ goat cheese, sun-dried tomato pesto, basil pesto,  
grilled French baguette & fresh basil 18

**Crab Cake** ~ sautéed crab with a mixture of special seasonings,  
fresh local 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

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

### *Sandwiches and then some...*

**Chicken Cordon Bleu Wrap** ~ grilled chicken breast, leaf lettuce, tomato, Swiss cheese & Dijon mustard  
wrapped in a large flour tortilla, with chips 18

**Tarpon Lodge Bacon Cheeseburger** ~ chargrilled 8 ounce burger, applewood smoked bacon,  
Monterey Jack cheese, lettuce & tomato on a toasted brioche bun, with chips 18

**Turkey Club Croissant** ~ freshly roasted turkey on a flaky croissant  
with lettuce, tomato, mayo & bacon, with chips 18

**Crab Salad Croissant** ~ lump crab meat, mayo & celery on a flaky croissant  
with lettuce & tomato, with chips 22

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

**Arugula, Beet & Goat Cheese Salad** ~ fresh local arugula, crumbled goat cheese,  
beets, baby heirloom tomato, red onion & balsamic vinaigrette 18

**Chicken Caesar Salad** ~ grilled chicken on a bed of crisp romaine lettuce & homemade croutons  
tossed with a traditional Caesar dressing, topped with anchovies & shaved parmesan cheese 20

~ *Available after 5:00...* ~

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

**Filet Mignon** ~ prime cut filet mignon with Chef's sauce du jour  
Chef's potato of the day & vegetable 6 oz - 49 10 oz - 79