



Island House ~ Seasonal Menu ~

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 Avocado Wrap ~ grilled chicken breast, avocado spread, leaf lettuce & tomato
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

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