



Lunch Menu

Salads & Lighter Fare

Deconstructed Bruschetta ~ goat cheese, sundried tomato pesto, basil pesto,
grilled french bread & fresh basil 15

Florida Little Neck Clams ~ harissa paste, white wine, sweetie drop peppers,
fine herbs & toasted crostini 16

Bronzed Gulf Pink Shrimp ~ seasonal fruit, feta cheese, mint & balsamic glaze 17

Blue Crab & Roasted Corn Chowder ~ *Our House Specialty* ~ Cup 5 Bowl 7

Chef's Soup du Jour ~ Cup 4 Bowl 6

Organic Green Salad ~ prepared with naturally grown organic greens from Pine Island Botanicals
by Michael Wallace and Sprout Queen ~ baby spring mix, fresh cucumber, red onions, tomatoes,
kalamata olives, hearts of palm & crushed toasted almonds with citrus vinaigrette 13

Caesar Salad ~ crisp romaine lettuce & homemade croutons tossed with
a traditional Caesar dressing, topped with anchovies & shaved parmesan cheese 13

Greek Romaine Wedge ~ kalamata olives, tomatoes, cucumbers, feta cheese,
red onions, pepperoncini & citrus vinaigrette 14

Add to any salad above: Chicken 5 Gulf Pink Shrimp 8 Fish 10 Crabcake 10

Chef's Special Salad of the Day 19

Tarpon Lodge House Salad 6

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



Lunch Selections

Tarpon Lodge Bacon Cheeseburger ~ chargrilled 8 ounce burger, applewood smoked bacon, pickled red onions, monterey jack cheese or swiss cheese, lettuce & tomato ~ on a toasted brioche bun with coleslaw & chips 15

Jumbo Hot Dog ~ quarter pound all beef frank on a toasted roll with relish, pickled red onions, coleslaw & chips 10

Crab Cake Sandwich ~ sautéed crab cake with a mixture of only the finest lump crabmeat and special seasonings, lettuce & tomato on brioche buns ~ with mango rum remoulade, coleslaw & chips 19

Shrimp Po'Boy ~ lettuce, tomato, pickled red onions, roasted jalapeno aioli, coleslaw & chips 18

Tarpon Lodge Pork Tacos ~ pulled pork with mango salsa & chopped lettuce in two soft flour tortillas with Chef's rice, black beans, cheese & chives, homemade salsa verde & cilantro crème fraiche 17

Cuban Sandwich ~ pulled pork, ham, swiss cheese, pickles & mustard sauce on pressed french bread ~ with Chef's rice, black beans, cheese & chives and caramelized plantains 15

Blackened Fish Tacos ~ lightly blackened fresh catch of the day with mango salsa & chopped lettuce in two soft flour tortillas with Chef's rice, black beans, cheese & chives, homemade salsa verde & cilantro crème fraiche 20

Wild Mushroom Ravioli ~ wild mushrooms, sundried tomatoes, spinach, mushroom ravioli with shrimp 20

Fresh Catch of the Day ~ our finest selection from local waters with Chef's rice & vegetable Market Price

Add Tarpon Lodge House Salad to any item above 4

Add Tarpon Lodge House Salad with Gorgonzola cheese to any item above 5

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