



Mother's Day Menu

~ LIGHT SELECTIONS ~

Blue Crab and Roasted Corn Chowder

*~ Our House Specialty ~
cup 5 bowl 7*

Bronzed Gulf Pink Shrimp

seasonal fruit, feta cheese, mint & balsamic glaze 17

Cheese Board

*St Andre triple cream and manchego aged 4 months
with basil pesto, sweetie drop peppers, toasted nuts & toasted french bread 17*

Deconstructed Bruschetta

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

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 14*

Caesar Salad

*crisp romaine lettuce & homemade croutons tossed with a traditional Caesar dressing
topped with anchovies & shaved parmesan cheese 14*

Greek Romaine Wedge

kalamata olives, tomatoes, cucumbers, feta cheese, red onions, pepperoncini & citrus vinaigrette 15

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

Tarpon Lodge Bacon Cheeseburger

*char-grilled 8 ounce burger, applewood smoked bacon, red onions & monterey jack cheese,
lettuce & tomato on a toasted brioche bun ~ accompanied with small Tarpon Lodge house salad 19*

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
accompanied with small Tarpon Lodge house salad 19*

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
Caesar Salad with entrée 5

Herb & Parmesan Encrusted Fresh Catch of the Day
lemon caper beurre blanc, jasmine rice pilaf & asparagus
34

Shrimp & Scallops
caramelized onion and bacon jam
Yukon gold mashed potatoes & asparagus
33

Wild Mushroom Ravioli
gulf pink shrimp, wild mushrooms, sundried tomatoes & spinach
30

Filet Mignon
8 ounce cut, char-grilled
roasted shallot red wine demi, Yukon gold mashed potatoes & asparagus
39
Add Bronzed Shrimp ... 8

~ FEATURED DESSERTS ~

~ *Chocolate Mousse Cake* ~ *Crème Brûlée* ~
~ *Key Lime Pie* ~ *Sea Salt Caramel Cheesecake* ~
8

~ *One check per table, please* ~



Mother's Day 2020