



Dinner Menu

Lighter Fare ~ Appetizers ~ Salads

Smoked Fish Dip ~ mahi-mahi, pickled jalapenos, pickled onions, scallions & lavosh crackers 17

Hummus Platter ~ hummus, tzatziki, tabouleh,
kalamata olives, cucumber planks & pita bread 16

Burrata Cheese ~ heirloom tomato, basil oil, tomato foam & white balsamic caviar 17

Deconstructed Bruschetta ~ goat cheese, sun dried tomato pesto, basil pesto,
grilled french baguette & fresh basil 15

Mediterranean Pork Kebab ~ grilled pita bread, tzatziki, feta cheese,
grilled eggplant, red pepper & red onion 17

Charcuterie ~ country pork pâté, cured chorizo sausage, Chef's selection of cheeses,
fig jam, seasonal berry gastrique & crostini 25

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

Blackened Fish Bites ~ lightly blackened fresh catch of the day,
roasted tomato salsa, crème fraîche & frisée 16
~ while available ~

Crab Cake ~ sautéed crab with a mixture of special seasonings ~ with mango slaw & remoulade 22

Blue Crab and Roasted Corn Chowder ~ *Our House Specialty* ~ Cup 7 Bowl 9

Chef's Soup du Jour ~ Cup 6 Bowl 8



Tarpon Lodge House Salad ~ baby spring mix, fresh cucumbers, red onions,
tomatoes & hearts of palm with citrus vinaigrette 8

Caesar Salad ~ crisp romaine lettuce & homemade croutons tossed with
a traditional Caesar dressing, topped with anchovies & shaved parmesan cheese 8

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



~ *Entrée Selections* ~

Gulf Pink Shrimp & Scallop Pappardelle ~ *gulf pink shrimp & large sea scallop, lemon butter sauce, white wine, wilted arugula & sweet mini-peppers* 32

Shrimp & Red Stone-Ground Grits ~ *gulf pink shrimp, red stone-ground grits, chorizo sausage & bacon in a spicy tomato cream sauce* 28

Chicken Francaise ~ *sautéed chicken breast in a white wine lemon sauce with sautéed spinach & garlic* 28

Filet Mignon ~ *6 ounce cut with spinach & sauce of the day* 48

Beef en Brochette ~ *tenderloin, peppers, red onions & Heirloom tomatoes over a bed of rice du jour ~ with truffled mushroom demi-glacé* 36
~ *while available* ~

Pork Tenderloin ~ *ginger crushed sweet potato, vegetable & seasonal berry gastrique* 27

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

Seafood Bouillabaisse ~ *daily catch, scallop, shrimp, potato, vegetables & parsley pistou in a creamy seafood broth with toasted crostini* 36

Chef's Daily Sea Scallop ~ *with Chef's sauce, vegetable and/or starch of the day* 38

Tarpon Lodge Bacon Cheeseburger ~ *chargrilled 8 ounce burger, applewood smoked bacon, Monterey Jack cheese or Swiss cheese, pickled red onions, lettuce & tomato on a toasted brioche bun with a small Tarpon Lodge house salad* 19



Roasted Grilled Vegetables & Harissa Infused Quinoa Platter (Vegan)
a variety of fresh, local & organic produce as available, seasoned & cooked to culinary perfection 24

Entrée Salad of Your Choice ~ *Farmer's Market Salad, Caesar or Mediterranean* 15

Add to above dishes: Chicken 6 Gulf Pink Shrimp 9 Fish 12 Crabcake 12



Tarpon Lodge House Salad *with entrée* 5

Tarpon Lodge House Salad with Gorgonzola Cheese *with entrée* 6

Caesar Salad *with entrée* 6