

# TARPON HOUSE

## appetizers

<b>lump crabcake</b> jumbo lump crab, spicy tartar, cocktail sauce	<b>14</b>	<b>tuna avocado tartare</b> mango, wasabi cream, field greens, crispy wontons	<b>14</b>
<b>salt &amp; pepper calamari</b> wasabi aioli, spicy tomato sauce	<b>12</b>	<b>jerk chicken quesadilla</b> jack & cheddar cheese, kabayaki sauce, apple mango salsa	<b>10</b>
<b>sweet &amp; spicy shrimp</b> orange chili sauce	<b>12</b>	<b>bermuda onion rings</b> thick cut and coconut crusted, orange chili sauce, lemon mustard dipping sauce	<b>9</b>
<b>shrimp cocktail</b> horseradish cocktail sauce	<b>11</b>	<b>crab and shrimp stack</b> mango, avocado, lime, red pepper drizzle	<b>12</b>
<b>oyster on the half shell</b> cocktail, mignonette	<b>market price</b>		

## soups and salads

<b>she crab soup</b>	<b>8</b>	<b>chef's soup of the day</b>	<b>8</b>
<b>jerk chicken cobb</b> avocado, diced tomato, smoked bacon, egg, bleu cheese, choice of dressing	<b>14</b>	<b>tarpon house salad</b> baby greens, candied pecans, goat cheese, fresh strawberries, mango vinaigrette	<b>8</b>
<b>hearts of romaine caesar</b> toasted garlic croutons add grilled breast of chicken	<b>9</b> <b>14</b>	<b>blackened tuna salad nicoise</b> traditional accompaniments, sherry vinaigrette	<b>19</b>
<b>grilled flank steak chimichurri</b> arugula, frisee, crisp tortilla strips, jalapeno havarti, black bean salad	<b>16</b>	<b>tomatoes and goat cheese</b> baby greens, basil oil, aged balsamic, grilled cuban bread	<b>12</b>
		<b>roasted vegetable bruschetta</b> diced slow roasted vegetables, balsamic syrup, olive oil, toasted cuban bread	<b>10</b>

## entrées

choose from the following and have our chef prepare it grilled, pan seared, or blackened  
all fish selections served with seasonal vegetables and your choice of island rice and forked mashed potatoes

<b>ahi tuna</b>	<b>29</b>
<b>grouper</b>	<b>27</b>
<b>wahoo</b>	<b>22</b>
<b>swordfish</b>	<b>25</b>
<b>red snapper</b>	<b>25</b>
<b>mahi mahi</b>	<b>22</b>
<b>shrimp and scallops</b>	<b>26</b>

### fish accents

ginger soy ponzu sauce  
lemon beurre blanc  
mango and apple salsa  
chipotle lime butter

## specialties

<b>6oz certified angus beef filet</b> fork mashed potatoes, seasonal vegetables	<b>32</b>	<b>rosemary and citrus chicken</b> grilled pineapple mango salsa, mashed potatoes seasonal vegetables	<b>22</b>
<b>12 oz certified angus rib eye steak</b> fork mashed potatoes, seasonal vegetables	<b>28</b>	<b>penne bolognese</b> traditional preparation	<b>18</b>
<b>braised short ribs "ropa vieja"</b> sofrito sauce, fork mashed potatoes	<b>24</b>	<b>lobster cavatappi</b> peas, caramelized onions, smoked bacon, parmesan, lobster cognac cream	<b>26</b>

## small plates

<b>vegetable panino</b> roasted seasonal vegetables, tomato, asparagus, basil, fresh mozzarella	<b>14</b>	<b>angus steak burger</b> traditional accompaniments selection of cheese with applewood smoked bacon	<b>14</b> <b>15</b> <b>16</b>
<b>chicken club</b> 7 grain bread, herb mayonnaise, tomatoes, swiss cheese, smoked bacon, sliced avocado	<b>15</b>		

consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illness