

TARPON BAY WINES BY THE GLASS

Segura Viudas, Brut , Cava, <i>Reserva</i> , Catalonia, Spain.....	10	Franciscan, Chardonnay , Napa Valley, California.....	13
Mumm Napa, Brut , "Prestige", Napa Valley, California.....	18	Estancia, Pinot Noir , "Pinnacles Ranches", Monterey County, California.....	12
Clean Slate, Riesling , Mosel, Germany.....	10	MacMurray Ranch, Pinot Noir , Sonoma Coast, California.....	14
Canvas, Pinot Grigio , Veneto, Italy.....	9	Canvas, Merlot , California.....	9
Erath Vineyards, Pinot Gris , Oregon.....	12	Pascual Toso, Malbec , Mendoza, Argentina.....	10
Silver Birch, Sauvignon Blanc , Marlborough, New Zealand....	10	Canvas, Cabernet Sauvignon , California.....	9
Banfi, Rosé, "Centine", Tuscany, Italy.....	10	Rodney Strong, Cabernet Sauvignon , Sonoma County, <i>Sustainably Grown</i> , California.....	12
Robert Mondavi Private Selection, Chardonnay , Central Coast, California.....	10	Spellbound, Petite Sirah , California.....	10
Canvas, Chardonnay , California.....	9	ZD Wines, Cabernet Sauvignon , Napa Valley, California.....	22
Sonoma Cutrer, Chardonnay , "Russian River Ranches", Sonoma Coast, California.....	14		

CEVICHE

Tarpon Bay's Famous Ceviche Bar Selections, accompanied by Flatbreads, Plantains and Tortilla Chips

Ceviche is a raw seafood dish that has been "cooked" in citrus juice. This citrus marinade firms up the fish and gives it a solid coloration. These details make it a very different dish from raw sushi.

The seafood is often paired with flavorful chiles and fresh herbs.

The long marinade period blends the tastes together.

Ceviche is best made with extremely fresh fish.

Snapper - Tomato, Jalapeño

Shrimp - Roasted Corn, Tequila

Lobster - Passion Fruit, Cilantro

Grouper - Papaya, Mango

Peruvian - Scallop, Mahi-Mahi

Tuna - Cucumber, Sesame Sambal

Salmon - Sweet Chili, Almond

Conch - Habañero, Bell Pepper

Individual \$4.50

Two \$8

Three \$12

Sampler of Eight \$23

OYSTER SELECTION

Oysters are a delicacy prized for their rich flavor, toothy texture, and salty liquor.

They are high in calcium, zinc, iron and protein.

We pride ourselves on providing our guests with the freshest oysters available.

Your server will present today's market selection.

Individual \$3

Half Dozen \$15

Dozen \$28

STARTERS

LOBSTER MAC-N-CHEESE

Regular Portion \$9 Large Portion \$14

Fresh Bellarine Pasta, Maine Lobster, Boursin and Cheddar Cheeses,
Lobster Cream, Pecorino Romano

LOBSTER-CORN BISQUE \$9

Maine Lobster, Truffle Scented Crème Fraîche, Popcorn

TARPON SALAD \$10

Petite Crudité, English Pea Puree, Rabbit Run
Baby Greens, Lemongrass

VINE RIPE TOMATO and BUFFALO MOZZARELLA \$12

Fresh Basil, Balsamic Syrup, Cracked Pepper,
Extra Virgin Olive Oil

STRAWBERRY and LOCAL GOAT CHEESE SALAD \$11

Boston Bibb, Candied Walnuts, White Balsamic Glaze,
Strawberry Champagne Vinaigrette

CHOPPED TARPON CAESAR \$11

Romaine, Parmesan, Garlic Crostini,
Tomato, Fried White Anchovy

CITRUS STEAMED CHERRY STONE CLAMS \$12

Andouille Broth, Tomato Concassé

JUMBO LUMP CRAB CAKES \$13

Andouille Vinaigrette, Wilted Spinach Salad,
Summer Berries

ENGLISH PEA RISOTTO \$11

Lemon, Tarragon, Mascarpone

TUNA NACHOS \$12

Crispy Wontons, Sambal Aioli

FLATBREADS \$11

*Our Flatbread is a Homemade Thin Crust Dough infused with Honey and Sea Salt.
Baked in Our Hearth Oven and finished with Extra Virgin Olive Oil.*

TUSCANY

Speck, Parmesan Reggiano, Basil,
Roasted Tomato, Fig, Arugula

MARGARITA

Buffalo Mozzarella, Vine Ripe Tomato,
Basil Leaves

GREEK

Lamb Meatballs, Olive, Feta,
Roasted Tomato

PORTOBELLO

Portobello Mushroom, Crimini,
Blue Cheese, Bacon

SICILIAN

Caponata, Spicy Sausage, Housemade Ricotta,
Basil, Crushed Red Pepper

GARDEN

Spicy Tomato Jam, Mixed Summer Vegetables,
Herb Pesto, Parmesan

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

For parties of six or more, a 20% gratuity will automatically be added to your bill.

TARPON BAY SIGNATURES

CRISPY WHOLE SNAPPER \$41

Wok Seared Vegetables and Ponzu Sauce

NUESKE'S BACON WRAPPED GROUPEL \$36

Gremolata Cous Cous, Watercress Puree,
Caramelized Cipollini, Strawberries

HERBAL COAT CHEESE CRUSTED SNAPPER \$35

Petite Ratatouille, Sauce Vierge

PAN SEARED DIVER SCALLOPS \$33

Artichoke Barigoule, Bacon Lardons, Wild Mushrooms,
Slow Roasted Tomato

ROASTED JERK HALF CHICKEN \$22

Caribbean Coulis, Coconut Cornbread,
Crispy Eggplant

14 oz. BERKSHIRE PORK CHOP \$23

Florida Orange BBQ, Fennel Slaw, Warm Fingerling Potato Salad

RUSTIC SEAFOOD PASTA \$31

Gulf Shrimp, Lobster, Local Catch, Roasted Vegetable,
Cured Lemon, Lobster Cream,
Campanelle Pasta

FILET MIGNON

4 oz. Cut \$32 8 oz. Cut \$39

Lobster Potato Hash, Wild Mushrooms,
Asparagus, Port Wine Thyme Jus

VEGETABLE GARDEN \$26

Tomato Jam, Lemon Cous Cous, Organic Vegetables,
Parmesan Tuile



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SPECIALTY CATCH A la CARTE

All Our Fish is Freshly Caught and Cut In-House to 7 oz. Portions. Preparations are Grilled, Pan Seared, Blackened, Fried or Simply Baked in Our Hearth Oven with a Choice of up to Three Sauces.

RED SNAPPER (FL) is one of the most popular of all whitefish. Red Snapper can be found all over the world with most fish being harvested in the Gulf of Mexico and Indonesia. White and flaky, very light fish taste with a sweet flavor. **\$29**

SALMON (Canada) "Clean & Green Fish" use estuaries and near shore areas for migration, juvenile rearing, refuge and feeding. High-fat, soft-textured flesh that's pink and succulent. High in Omega 3s and rich in good fish oils. **\$28**

GULF SHRIMP (FL) is the most popular and valuable seafood in the United States. This is not surprising because shrimp have a distinctive flavor and the pink-white cooked meat is tender, delicate and delicious. **\$28**

SWORDFISH (FL) an offshore species found worldwide in temperate and tropic waters; known to frequent depths of 400 to 500 fathoms; also has been seen basking at the surface. Mild-flavored, moderately fat flesh is firm, dense and meat like. **\$26**

SUSHI GRADE AHI TUNA (Venezuela) has a distinctively rich-flavored flesh that is moderate to high in fat, firmly textured, flaky and tender. Sashimi quality, great raw, blackened or seared. Lends itself to oriental flavors. **\$36**

GULF GROUPE (FL) is in the sea bass and grouper family. The Gulf grouper can be found over rocky reefs at varying depths, but typically in the first 100 feet of the water column. Fillets are white and flaky. Very light fish to taste. **\$34**

COBIA (SC) also known as Lemon Fish, Cobia is a strong, sleek fish that prefers reefs, wrecks and other structural oasis. The meat is firm and white and is excellent sautéed, baked or broiled. **\$29**

DIVER SCALLOPS (New Bedford) is exactly what the name implies – scallops that are collected from the ocean by divers hand-picking each one. Diver scallops are a much more ecologically friendly way of harvesting scallops. Sweet flavor, dense flesh. **\$28**

AMBERJACK (FL) is an extra lean fish with mild flavored white meat and a firm texture. Amberjack are found throughout Florida around natural or man-made reefs, rock outcrops and wrecks. **\$29**

FLOUNDER (MD) is a flatfish found in coastal lagoons and estuaries of the Northern Atlantic and Pacific Oceans. **\$28**

PAIRINGS...\$4

Sautéed Broccolini with Garlic and Crushed Red Pepper Organic Vegetable Selection
 Heirloom Tomatoes White and Green Asparagus Coconut Jasmine Rice
 Parmesan Reggiano Risotto Truffled Parmesan Frites
 Roasted Fingerling Potatoes



Young Soy White Miso Yellow Tomato Emulsion Red Bell Pepper Emulsion Ponzu
 Banana Rum Butter Vanilla Bean Clarified Butter Tropical Fruit Salsa Nuoc Cham

TARPON'S LOBSTER POT \$32

Florida Lobster Tail, Clams and Mussels, accompanied by Heirloom Fingerling Potatoes, Roasted Tomato and Corn in an Herbal Seafood Broth.

PERSONALIZE YOUR LOBSTER POT WITH THESE ADDITIONS:

Scallops \$13 Homemade Seafood Sausage \$6 Shrimp \$10 Any Fish \$14
 Additional Lobster \$21

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