



Tarpon Bay Starters

LOBSTER BISQUE GF 16

MAINE LOBSTER, PADDLEFISH CAVIAR,
SHERRY CREAM, LOBSTER OIL

SHRIMP COCKTAIL GF 17

FIVE JUMBO SHRIMP, COCKTAIL SAUCE

CAESAR SALAD GFA 12

ROMAINE HEARTS, ASIAGO CRISP,
FOCACCIA CROUTON, ANCHOVY FILLET

TARPON BAY'S HOUSE SALAD GF 12

PETIT MIXED GREENS, CYPRESS GROVE
PURPLE HAZE CHEESE, SHAVED ALMONDS,
RED ONION, STRAWBERRY,
CUCUMBER, CITRUS VINAIGRETTE

PETIT BURRATA & STONE FRUIT GF V 16

BURRATA, SEASONAL STONE FRUIT,
TORN BASIL, BLOOD ORANGE BALSAMIC,
COLD-PRESSED OLIVE OIL

MISO CALAMARI 17

CRISP CALAMARI, MISO VINAIGRETTE,
ARUGULA, RED ONION,
BABY HEIRLOOM

BRUSSELS SPROUTS V 14

FRIED BRUSSELS SPROUTS,
GOCHUJANG AIOLI, CASHEWS

LOBSTER MAC & CHEESE 18

BALLERINE PASTA, MAINE LOBSTER,
SHRIMP, SUN-DRIED TOMATOES,
BOURSIN AND AGED CHEDDAR



*CONSUMING RAW OR UNDERCOOKED SEAFOOD, OYSTERS, SHELLFISH,
MEAT OR EGGS 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.

GF GLUTEN-FREE

GFA ITEM CAN BE PREPARED GLUTEN-FREE

V VEGETARIAN

From Our Ceviche & Raw Bar

SHRIMP

TEQUILA, CORN, SCALLION, TOMATO

TUNA*

GINGER SOY, SESAME, SAMBAL, MINT

SALMON*

SWEET CHILI, ALMOND, CUCUMBER

ONE ITEM **5** TWO ITEMS **10** THREE ITEMS **15**



PRIME KING CRAB LEGS

CHILLED OR STEAMED WITH VANILLA BUTTER
HALF POUND OR FULL POUND **MARKET**

Simply Grilled Seafood

SERVED OVER JASMINE RICE WITH ASPARAGUS AND CITRUS BUTTER

RED SNAPPER* 35

SUSHI GRADE TUNA* 42

JUMBO SHRIMP 38

U-8 DIVER SCALLOPS 46

BLACK GROUPER* 37

CHILEAN SEA BASS* 46

SUSTAINABLE SALMON* 34

FRESH FLORIDA CATCH* MARKET



Simply Grilled Meats

SERVED WITH FRIES, GRILLED ASPARAGUS AND COGNAC CREAM

14 OZ. NEW YORK STRIP* 46

7 OZ. FILET MIGNON* 42

JOYCE FARMS NATURAL CHICKEN BREAST 27

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GF GLUTEN-FREE GFA ITEM CAN BE PREPARED GLUTEN-FREE V VEGETARIAN

From Our Grill & More

BACON WRAPPED GROUPEL* GF 39

GULF GROUPEL WRAPPED WITH APPLEWOOD SMOKED BACON, SPINACH AND ARUGULA WITH CREAM, SAUTÉED FINGERLING POTATO, RED ONION AND MERLOT CONFIT

CRISP TEMPURA VEGETABLES V 29

FARM-FRESH SELECTION IN TEMPURA BATTER WITH SWEET POTATOES, POLENTA, POBLANO COULIS

CRISPY WHOLE SNAPPER* MARKET

WHOLE SNAPPER, WILTED NAPA SLAW, COCONUT RICE, SESAME PONZU

SESAME-CRUSTED TUNA* GF 42

BOK CHOY, GINGER-COCONUT JASMINE RICE, BERRY INFUSED PONZU SAUCE

LEMON PARMESAN-CRUSTED SALMON* 36

SWEET CORN RISOTTO, CHARRED BROCCOLINI, CITRUS BUTTER

SNAPPER DIABLO* GF 38

BLACKENED SNAPPER FILLET, COCONUT RICE, MANGO SLAW, PINEAPPLE DIABLO SAUCE

NEW YORK STRIP* GF 48

NEW YORK STRIP, GARLIC HERB MASHED, MAPLE-GLAZED BRUSSELS, SHIITAKE, COGNAC CREAM

SCALLOPS ROCKEFELLER GFA 46

DIVER SCALLOPS, SMOKED LARDON RISOTTO, SPINACH, ROASTED GARLIC BÉCHAMEL

TROPICAL CHILEAN SEA BASS* GF 46

PINEAPPLE-LACED FORBIDDEN RICE, HARICOTS VERTS, SWEET CORN BISQUE

SHRIMP CASINO LINGUINI 38

SAINT AUGUSTINE ROYAL RED SHRIMP, SMOKED PORK BELLY, OVEN-DRIED TOMATOES, CITRUS, BABY SPINACH, TOASTED BASIL BREADCRUMBS

Desserts

VANILLA & STRAWBERRY CAKE 9

PASSION FRUIT, MASCARPONE FILLING AND FRESH STRAWBERRIES

KEY LIME PIE GF 9

COCONUT AND MACADAMIA NUT CRUST

COFFEE & CHOCOLATE OPERA CAKE 9

COFFEE BISCUIT AND COFFEE BUTTER CREAM WITH CHOCOLATE GANACHE

LOCAL ICE CREAM & SORBET SELECTION 4 EACH

ASK FOR TODAY'S FLAVOR SELECTION

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GF GLUTEN-FREE GFA ITEM CAN BE PREPARED GLUTEN-FREE V VEGETARIAN



Wines by the Glass

	5 oz	8 oz
MIONETTO, PROSECCO, ITALY 187ML	14	
PACIFIC RIM, RIESLING, WASHINGTON	14	17
CANVAS, PINOT GRIGIO, ITALY	12	15
PIGHIN, PINOT GRIGIO, FRIULI GRAVE, ITALY	15	19
BELLERUCHE, ROSÉ, CÔTES-DU-RHÔNE, FRANCE	14	17
KIM CRAWFORD, SAUVIGNON BLANC, NEW ZEALAND	15	19
CANVAS, CHARDONNAY, CALIFORNIA	12	15
SONOMA-CUTRER, RUSSIAN RIVER RANCHES, CHARDONNAY, CALIFORNIA	16	20
CHALK HILL, CHARDONNAY, CALIFORNIA	15	19
CANVAS, PINOT NOIR, CALIFORNIA	12	15
DAVIS BYNUM, JANE'S VINEYARD, PINOT NOIR, CALIFORNIA	15	19
BELLE GLOS, DAIRYMAN VINEYARD, PINOT NOIR, CALIFORNIA	20	26
CANVAS, CABERNET SAUVIGNON, CALIFORNIA	12	15
TREANA, CABERNET SAUVIGNON, CALIFORNIA	16	20
BODEGA CATENA, VISTA FLORES, MALBEC, ARGENTINA	15	18
CHATEAU STE. MICHELLE, MERLOT, WASHINGTON	14	17
LUCE DELLA VITE, LUCENTE, TOSCANA, ITALY	18	22

