Tarpon Bay Grill & Tiki Bar

= Tarpon Favorites

Where Elegance Meets Olde Florida

Tarpon Tantalizers

Tiki Thai Nachos Blue corn tortilla chips, grilled pineapple, jalapeno, avocado, scallions, peppadew peppers, mango, romaine, peanuts, cheddar jack, Thai chili lime sauce and cilantro sour cream. 9
Shredded Chicken 12 / Pulled Pork 12 /Rib-eye or Shrimp 14

Whitecap Wings Jumbo chicken wings crispy fried or char-grilled and tossed in your favorite sauce. Mild, Medium, Hot, Cilantro Lime, Pineapple teriyaki, Carolina Reaper, Mango BBQ.
Celery / Carrots 1.5 6 pcs 8.5 / 10 pcs 12.25

Tarpon Turbo Afterburners Stuffed jalapeno with shrimp, crab & cheddar cream cheese blend. Wrapped with Applewood bacon and oven baked. Complimented with cucumber ranch dressing. 11

Taco the Town Two of our blackened Gulf grouper soft tacos. Served with romaine, tropical salsa, avocado, Island slaw, pepper jack cheese and cilantro sour cream. 12

Spinnaker Sashimi Ahi Tuna Seared rare yellowfin tuna thinly sliced. Drizzled with Bangkok peanut sauce & sprinkled sesame seeds. Accompanied with wakame seaweed salad pickled ginger & wasabi. 13.25

TB's Signature Hushpuppies Crispy deep fried shrimp stuffed hush puppies served with our Tarpon Bay dipping sauce. 10.25

Tarpon Sandwiches

Make any sandwich a wrap, any wrap a sandwich.
Sides sold separately.

Pano Pulled Pork Shredded slow cooked pork butt in our mango BBQ sauce. Served on a toasted Hawaiian roll with grilled pineapple, island slaw and frizzled onions. 11.5

Clipper Chicken Avocado Char-grilled chicken breast topped with melted provolone, avocado, Applewood bacon and jalapeno lime relish. Served on a toasted Kaiser roll. 10.5

Galley Grouper Gulf grouper prepared your way with choice of cheese served on a toasted Kaiser roll. MP

Reef Rib-eye 3 Cheese-steak Thinly sliced Angus rib-eye sauteed with mushrooms, onions and peppadew peppers. Topped with melted provolone & bleu cheese marble jack served on toasted hoagie roll with roasted garlic aioli. 13.5

Rigged Reuben Slow cooked shredded tender corned beef, 1000 island, sauerkraut and swiss cheese, served on toasted marble rye. 10.75
Shredded Chicken 10.75 / Shredded Pork 10.75 / Salmon MP
Mahi MP / Grouper MP / Sliced Rib-eye 13.5

Tarpon Rice Bowls

Chart House Chipotle Shrimp Fajita Chipotle marinated shrimp sauteed in olive oil combined with a roasted corn and bell pepper mixture, black beans and red onions. Served over cilantro lime rice and drizzled with avocado sour cream. 15

Shipyard Sushi Ahi Tuna Seared yellowfin tuna, avocado, carrots, scallions & cucumbers. Topped with toasted sesame seeds, a dash of soy sauce and rice noodles. Served over white rice and drizzled with sweet Thai chili lime aioli. Complimented with pickled ginger and wasabi. 16

Caribbean Cabin Jerk Chicken Jerk shredded chicken, grilled pineapple, avocado, mango and peppadew peppers. Topped with cilantro and Caribbean Jerk sauce. Served over white rice. 12.5

Tarpon Steak & Ribs

St Louis Rib Platter Slow cookedSt. Louis ribs, basted in our signature mango BBQ sauce. Accompanied with meaty beans, jalapeno cornbread and island slaw. 16

Ribeye Angus US choice aged for 28 days and hand cut by our in house butcher. Choice of merlot demi glace. 22.5
Rare-cool red center / Med rare-warm red center
Medium-pink center / Medium Well-touch of pink / Well-brown

Tarpon Salads

Wheelhouse Wedge Iceberg wedge topped with roasted grape tomatoes, Applewood bacon, scallions, bleu cheese crumbles & our signature mango BBQ bleu dressing. 8.5

Seaworthy Caesar Romaine hearts tossed with Caesar dressing & topped with garlic roasted focaccia croutons and fresh grated parmesan cheese. 8.5

Cutter Chopped House Chopped field greens with grilled chicken roasted grape tomatoes, bleu cheese crumbles, chopped egg, scallions, avocado, mushrooms, bacon and peppadew peppers. 12

Dressing Choices
Ranch, Cucumber Ranch, Bleu Cheese, Mango BBQ Bleu, 1000 Island, Balsamic Vinaigrette, Raspberry Vinaigrette, Italian, Southwest

Add some flair to your salad.
Chicken 4 / Shrimp 8 / Rib-eye 8
Salmon MP / Tuna MP / Grouper MP

Flatbreads

Sides sold separately

3 Cheesy Chicken Bacon Ranch Shredded chicken, Applewood bacon, green onions, ranch dressing, cheddar jack and mozzarella cheese. 12.5

Bobber BBQ Pulled Pork Pulled Pork with our signature mango BBQ sauce, carmelized onions, grilled pineapple and cheddar jack cheese. 12.5

Tarpon Burgers

Sides sold separately

Tarpon Bay Barge Burger Half pound Angus patty char-grilled and served on a toasted kaiser roll. Topped with smoked Gouda, frizzled onions and our signature bacon jam sauce. 10.5

V-hull Veggie Burger A quarter pound blend of roasted beets, chick peas, quinoa, rice, honey, kale, roasted pineapple and ginger. Served on a bed of sauteed baby spinach. 9

Cuddy California Burger Half pound Angus patty char-grilled with avocado, Applewood bacon & pepper jack cheese. Served on a toasted kaiser roll. 11

Tarpon Seafood

Rod Bender Island Grouper Char-grilled wild caught Gulf grouper baked in a banana leaf and dolloped with tropical salsa & rice noodles. Complimented with infused cilantro olive oil and mango banana sauce. MP

Feel-o Salmon Atlantic wild caught salmon stuffed with shrimp and lump crab meat. Baked in a crispy phyllo shell and complimented with citrus basil aioli. MP

Kono Coco Shrimp Hand breaded shrimp with panko bread crumbs and sweet coconut flakes. Fried golden brown and accompanied with a banana mango dipping sauce. 15

Fish-n-Chips Wild caught Alaskan pollock filets beer battered & fried golden brown. Accompanied with our shrimp hushpuppies & crispy fries. Choice of citrus vodka cocktail or cilantro lime tartar sauce. SM 11 LG 14

Sides

Sold separately

Crispy Fries	3	Mashed Potatoes	3
Homemade Chips	3	White Rice	2
Sweet Potato Fries	4	Onion Rings	5
Side Salad	5	Baked Potato	4
Sauteed Spinach	3	Steamed Broccoli	3
Meaty Beans	3	Island Slaw	3

Adult Mac -n- Cheese 4

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs amy increase your risk of food borne illness.