HUNGRY TARPON

BREAKFAST MENU

SPECIALS

WARM BASKET OF DONUT HOLES
tossed in cinnamon, sugar, sea salt; served with a side of vanilla rum glaze and blackberry jam 9.95

CHEDDAR BACON BISCUITS & GRAVY
topped with diced applewood smoked bacon 11.95

SMOKED SALMON PLATE*
toasted bagel, cream cheese, sliced onions, tomatoes, cucumbers, capers 18.95

TWO EGGS YOUR WAY*
home fries or cheddar scallion hash browns; bacon, sausage, or grilled ham; toast 13.95

PANCAKE PLATTER
home fries or cheddar scallion hash browns; bacon, sausage, or grilled ham 14.95

GLAZED DONUT FRENCH TOAST PLATTER
home fries or cheddar scallion hash browns; bacon, sausage, or grilled ham 14.95

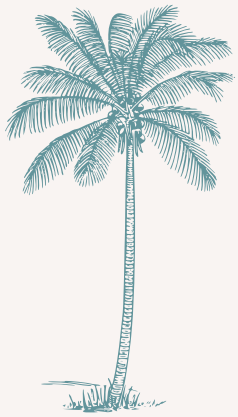
HEAVY HITTER*
2 eggs your way; pancake or glazed donut french toast; home fries or cheddar scallion hash browns; sausage, bacon, or grilled ham 17.95

NEW YORK STRIP STEAK & EGGS*
home fries or cheddar scallion hash browns; toast 19.95

TOASTED CROISSANT BENEDICTS

served with your choice of home fries, cheddar scallion hash browns, or sliced tomato

GRILLED HAM*	15.95
SMOKED SALMON*	18.95
LOBSTER*	29.95



OMELETTES

TOMATO FLORENTINE
spinach, tomato, feta cheese 16.95

MEAT LOVERS
bacon, sausage, ham, american cheese sauce 18.95

CAPRESE
tomatoes, fresh mozzarella, basil, balsamic glaze drizzle 17.95

VEGGIE
spinach, red onion, roasted red peppers, mushrooms, scallions, swiss cheese 16.95

GOAT CHEESE & CHORIZO
red onion, chorizo, plantains, crispy jalapeños, topped with goat cheese, scallions, a honey drizzle 18.95

HANDHELDS

FRIED EGG SANDWICH*
choice of bacon, sausage, or grilled ham; white american cheese 14.95
sub bagel +2.00

CRISPY CHICKEN SANDWICH*
topped with a fried egg, cheddar jack cheese, bacon, fried jalapeños, raspberry jam, on glazed donut french toast 19.95

AVOCADO TOAST*
open-faced; toasted rye, smashed avocado, fried egg, pico de gallo 19.95

BREAKFAST BURRITO
scrambled eggs, chopped bacon, pepper jack cheese, roasted red peppers, sautéed onions, a side of avocado sour cream 16.95

PANCAKE TACOS
scrambled eggs, bacon, shredded cheddar 17.95

PATTY MELT*
griddled rye bread, grilled hamburger, melted swiss cheese, sautéed onions, fried eggs 18.95

ADD-ONS
GOAT CHEESE 2.95

NO SEPARATE CHECKS | 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 OR MORE

HUNGRY TARPON SIGNATURES

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

HUNGRY TARPON

BREAKFAST MENU

SCRAMBLED EGG SKILLETS

BLACKENED CHICKEN
home fries, bacon, cheddar jack, scallions, sausage gravy 17.95

LOBSTER
home fries, roasted red peppers, spinach, swiss, tarragon aioli 21.95

HUEVOS RANCHEROS
crispy tortillas, chili spiced ground beef, black beans, pico de gallo, cheddar jack, avocado sour cream 16.95

A LA CARTE

GLAZED DONUT FRENCH TOAST
whipped butter, syrup, powdered sugar 13.95
optional add-ons: blueberries / strawberries / bananas foster / chocolate chips +2.95

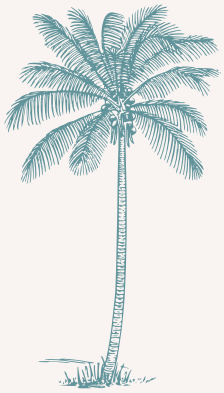
PANCAKES (3)
whipped butter, syrup, powdered sugar 13.95
optional add-ons: blueberries / strawberries / bananas foster / chocolate chips +2.95

YOGURT WITH GRANOLA
side of fresh fruit 10.95

CHEDDAR BACON SCALLION GRITS
11.95 / add shrimp +6.95

FOR THE KIDS

PANCAKE & BACON	11.95
GLAZED DONUT FRENCH TOAST & BACON	11.95
SCRAMBLED EGGS, HOME FRIES & TOAST	11.95



CHAMPAGNE COCKTAILS

MIMOSA orange juice	10.00
HIBISCUS orange juice and cranberry	10.00
POINSETTIA cranberry juice	10.00
ISLA MIMOSA pineapple juice	10.00

BEVERAGES

COFFEE | HOT CHOCOLATE	4.25
MILK	4.25
CHOCOLATE MILK	4.50
HOT TEA | ICED TEA	4.25
SODA	4.25
JUICE orange / apple / pineapple / cranberry	5.95
FRESH WHOLE COCONUT	7.00

SIDES

SIDE OF FRUIT	8.95
SLICED TOMATO / BUTTERED TOAST white / wheat / rye / sourdough	2.95
BACON / SAUSAGE / HAM / CHEDDAR SCALLION HASH BROWNS / HOME FRIES / GRITS	5.95
TOASTED CROISSANT / BACON CHEDDAR BISCUIT	3.95
BAGEL WITH CREAM CHEESE	4.95

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HUNGRY TARPON

DRINK & DESSERT MENU

SIGNATURE COCKTAILS

AWARD-WINNING TRAILER TRASH BLOODY MARY

our over-the-top local favorite crafted with vodka and zesty bloody mary mix, loaded with a florida bay shrimp, applewood-smoked bacon, a trio of olives stuffed with bleu cheese, pickle, & pimento, spicy pickled green beans, celery, lemon, lime, & a meat stick straw 19.00

Traditional Bloody Mary 14.00

RUM & A COCONUT

whole fresh chilled coconut served with a shot of rum 15.00 *make it a virgin 7.00*

PAIN-RELIEVER

aged dark rum, coconut cream, orange & pineapple juices, finished with nutmeg 15.00

ISLAND GIRL

coconut rum, banana rum, orange & pineapple juices, Sprite 15.00

MANGROVIAN RUM SMASH

Papa's Pilar Blonde Rum, muddled mint & lemon, mango syrup 16.00

CUCUMBER LIME REFRESHER

Gulf Stream Gin, Cointreau, cucumber, lime, Sprite 16.00

TROPICAL TARPON PUNCH

mango, banana, coconut rums with orange, pineapple, grenadine 15.00

PURPLE ISLAND CRUSH

orange vodka, triple sec, orange juice, Sprite, blackberry liqueur 15.00

TARPON STORMY

dark rum, ginger beer, fresh lime 14.00

COCONUT BAY BREEZE

coconut rum with cranberry & pineapple juices 14.00

KEYS SUNSET LEMONADE

Gulf Stream Vodka, blood orange lemonade, Tajín rim 16.00

RANCH WATER

tequila, lime juice, soda 14.00

ISLAMORADA ICE PICK

sweet tea vodka, lemonade, a splash of prosecco 15.00

PINK HORIZON

Gulf Stream Vodka, ELITE Energy Lychee Pomegranate, grenadine, soda, lime 16.00

MARTINIS



ESPRESSO MARTINI

vodka, coffee liqueur, espresso 15.00

KEY LIME MARTINI

J.F. Haden's Key Lime Liqueur, Blue Chair Bay Key Lime Cream 15.00

TROPICAL TEMPTATION

passion fruit rum, fresh lime, cranberry juice 15.00

MARGARITAS

STRAWBERRY & JALAPEÑO

tequila, strawberry purée, muddled jalapeño, lime, triple sec, sour mix 15.00

CUCUMBER & JALAPEÑO

tequila, cucumber, muddled jalapeño, lime, triple sec, sour mix 15.00

PINEAPPLE & HABANERO

Cazadores Pineapple Tequila, habanero syrup, triple sec, Tajín rim 16.00

BLOOD ORANGE YUZU

tequila, ELITE Energy Blood Orange Yuzu, lime, Tajín rim 16.00

TRADITIONAL 12.00

MOJITOS

STRAWBERRY

strawberry purée, silver rum, mint, lime, simple syrup, soda 16.00

BLUEBERRY

fresh blueberries, silver rum, mint, lime, simple syrup, soda 16.00

MANGO

mango purée, silver rum, mint, lime, simple syrup, soda 16.00

COCONUT

coconut rum, fresh mint, lime, simple syrup, soda 16.00

APPLE PEAR

ELITE Energy Crisp Apple Pear, silver rum, fresh mint, lime, soda 16.00

TRADITIONAL 15.00

MAKE IT A MOCKTAIL 5.00 OFF
excludes frozen virgin drinks and virgin coconuts

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HUNGRY TARPON

DRINK & DESSERT MENU

FROZEN DRINKS

12.00

PIÑA COLADA / KEY LIME COLADA

STRAWBERRY DAIQUIRI / MANGO DAIQUIRI

RUM RUNNER / PAIN IN THE ASS / MIAMI VICE

ADD 151 FLOATER 10.00 / DARK RUM FLOATER 6.00

MAKE IT A VIRGIN 8.00

SHOTS

JAMESON FLORIDA TEA SHOT
Jameson Orange, peach schnapps, sour mix, topped with Sprite 12.00

WHITE TEA SHOT
Gulf Stream Vodka, peach schnapps, sour mix, topped with Sprite 12.00

PINEAPPLE PARADISE SHOT
coconut rum, pineapple, a splash of grenadine 12.00

FINE LIQUORS

BOURBON / WHISKEY
Woodford Reserve, Knob Creek (bourbon and rye), Buffalo Trace, Bulleit (bourbon and rye), Maker's Mark, Elijah Craig, Angel's Envy

TEQUILA
Don Julio, Patrón, Casamigos, Cazadores

GIN
Gulf Stream, Hendrick's, Bombay Sapphire

VODKA
Gulf Stream, Ketel One, Grey Goose, Tito's, Deep Eddy's (lemon, orange, sweet tea)

SCOTCH
Glenlivet 12 and Johnnie Walker (Red & Black)

RUM
Flor De Caña 18, Ron Zacapa, Papa's Pilar (Blonde & Dark)

pricing available upon request

COASTAL BUBBLES

MIMOSA	prosecco & orange juice	10.00
HIBISCUS	prosecco, orange, cranberry	10.00
POINSETTIA	prosecco & cranberry	10.00
ISLA MIMOSA	prosecco & pineapple	10.00

WINE

GLASS 10.00 / BOTTLE 35.00

SAUVIGNON BLANC / CHARDONNAY

PINOT GRIGIO / WHITE ZINFANDEL

MERLOT / CABERNET / PINOT NOIR

LA MARCA PROSECCO SPLIT 12.00

BEER

DRAFTS

BUD LIGHT 16 oz. 6.00

LANDSHARK LAGER 16 oz. 8.00

LOCAL CRAFT DRAFTS

8.00 each

IGUANA BAIT 16 oz.
Florida Keys Brewing Co. — honey hibiscus kölsch

SPEARFISH AMBER ALE 16 oz.
Florida Keys Brewing Co. — american amber ale

SUN SESSION IPA 16 oz.
Florida Keys Brewing Co. — full-flavored with citrus hops

ISLAMORADA ALE 16 oz.
Islamorada Beer Co. — light, clean, citrus-flavored

BOTTLES

8.00 each

16 OZ.

BUD | BUD LIGHT | MICHELOB ULTRA

12 OZ.

BLUE MOON | CORONA | CORONA LIGHT
COORS LIGHT | HEINEKEN | HEINEKEN 0.0 N/A
MILLER LITE | MODELO ESPECIAL

SANDBAR SUNDAY 12 oz.
Islamorada Beer Co. — american wheat ale

HOP GUN IPA 12 oz.
Funky Buddha — citrus balanced east coast IPA

HARD SELTZERS

8.00 each | assorted flavors

WHITE CLAW | HIGH NOON | MOM WATER | NÜTRL

TWO DRUMS — real coconut water rum seltzer

DESSERTS

KEY LIME PIE
graham cracker crust, white chocolate & raspberry sauces, lime zest, pastry cream 10.00

S'MORES BROWNIE
graham cracker layered brownie, topped with toasted homemade marshmallow fluff 10.00

PIÑA COLADA CHEESECAKE
served over warm pineapple cream sauce, topped with toasted coconut 10.00

WARM GLAZED DONUT SUNDAE
warm glazed donuts, scoops of vanilla ice cream, sprinkles, toasted almonds, chocolate chips, mini marshmallows, sliced strawberries, white chocolate and caramel sauces topped with pastry cream and maraschino cherries 14.00

HUNGRY TARPON SIGNATURES

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HUNGRY TARPON

LUNCH & DINNER MENU

APPETIZERS

CHICKEN WINGS
buffalo, BBQ, or thai chili; with carrots, celery, bleu cheese, or ranch 18.95

SPINACH & ARTICHOKE DIP
topped with cheddar & tomatoes, served with sea-salted tortilla chips 16.95

FRIED MAC & CHEESE BITES
breaded, house-made mac, served with marinara 15.95

CORVINA CEVICHE*
red pepper, tomato, red onion, jalapeño, pineapple, cilantro, and key-lime juice; served with sea-salted tortilla chips 17.95

COCONUT SHRIMP
thai chili mayo 17.95

CONCH FRITTERS
sweet thai chili aioli 17.95

JUMBO SHRIMP COCKTAIL
steamed in florida bay spices, with lemon and cocktail sauce 18.95

LOBSTER NACHOS
sea-salted tortilla chips, shredded cheddar, lobster cream sauce, lettuce, tomato, jalapeños, scallions, shredded lobster meat 26.95

ASIAN SPICED AHI TUNA*
ginger asian slaw, pickled ginger, wakame, wasabi 18.95

SMOKED FISH DIP
sea-salted tortilla chips, crackers, jalapeños, capers, red onion 17.95

THAI MAHI FINGERS
panko-crusted, fried, topped with lemon aioli, thai chili sauce, and scallions 19.95

HUMMUS PLATTER
multi-grain crackers, cucumber, celery, carrot, cherry tomatoes 14.95

FLORIDA KEYS STONE CRAB CLAWS*
key lime mustard sauce | OCT 15 — MAY 1 MP

HOOK & COOK

YOU HOOK IT, WE'LL COOK IT
bring in your own fish or lobster
legal florida lobster - season only -
cleaned filets only

BLACKENED / GRILLED / FRIED THAI STYLE
served with your choice of 2 sides:
fries, sea-salted tortilla chips,
or coleslaw

ADULTS 21.95 **KIDS** 14.95

1 lb per person | additional lb 12.95

DRINKS

SODA / TEA	4.25
COFFEE / HOT TEA	4.25
HOT CHOCOLATE	4.25
FRESH WHOLE COCONUT	7.00

SOUPS & SALADS

LOBSTER BISQUE	9.95
CARIBBEAN CONCH CHOWDER	9.95

TRADITIONAL CAESAR
romaine hearts, croutons, shaved parmesan, creamy caesar dressing 16.95

GREEK CHICKEN SALAD
mixed lettuce, red onion, diced tomatoes, european cucumbers, tricolored peppers, kalamata olives, feta cheese, herbed greek vinaigrette topped with herbed chicken 22.95

CHILLED SHRIMP & FETA
mixed greens, strawberries, mandarin oranges, red onion, cucumber, toasted almonds, raspberry vinaigrette 23.95

BLACKENED SHRIMP & GOAT CHEESE
mixed greens, roasted golden beets, goat cheese, sweet and spicy pecans, cherry tomatoes, citrus dijon vinaigrette 25.95

TOMATO CAPRESE
fresh sliced mozzarella, tomato, olive oil, balsamic glaze, and basil chiffonade over a bed of arugula tossed in balsamic vinaigrette 18.95

SOUTHWESTERN BLACKENED MAHI
mixed greens, tomato, red onion, roasted red pepper, avocado, roasted corn, black beans, cheddar jack cheese, bacon, chipotle ranch dressing 25.95

SALAD ADD-ONS
CHICKEN 8.95 / SHRIMP 11.95 / MAHI MAHI 12.95
STEAK* 13.95 / TRIPLETAIL 13.95 / GROUPER 13.95
SALMON* 18.95 / SLICED TUNA* 16.95

TACOS

choice of corn or flour tortillas
served with beans & rice

BUFFALO CHICKEN
shredded napa, pico de gallo, bleu cheese crumbles, scallions, avocado sour cream 21.95

MAHI MAHI
grilled, blackened, or fried; shredded napa, pico de gallo, lemon aioli 24.95

SHRIMP
grilled, blackened, or fried; shredded napa, pico de gallo, lemon aioli 24.95

QUESADILLAS

topped with avocado-infused sour cream and scallions, served with a side of salsa

CHICKEN
blackened or grilled; cheddar jack, pico de gallo 20.95

SHRIMP
blackened or grilled; cheddar jack, pico de gallo 23.95

FOR THE KIDS

HOMEMADE MAC & CHEESE	10.95
FRIED MAHI FINGERS & FRIES	14.95
CHEESEBURGER & FRIES	12.95
CHICKEN TENDERS & FRIES	12.95
FRIED SHRIMP & FRIES	14.95
GRILLED CHEESE & FRIES	9.95

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HUNGRY TARPON

LUNCH & DINNER MENU

HANDHELDS

served with fries or coleslaw;
upgrade to any other side for +2.00

MAHI MAHI SANDWICH
grilled, blackened, or fried; lettuce, tomato, onion, salted pretzel bun 23.95

FLORIDA KEYS TRIPLETAIL
grilled, blackened, or fried; lettuce, tomato, onion, salted pretzel bun 22.95

ROBBIE'S CHICKEN SANDWICH
grilled, blackened, or fried; cheddar jack, pico de gallo, avocado, salted pretzel bun 19.95

BBQ SHORT RIB GRIDDLED CHEESE
Guinness braised short rib, tossed in house-made BBQ sauce, with pepper jack cheese, bacon strips, sliced tomato, and sautéed onions on griddled sourdough 26.95

PHILLY CHEESESTEAK
shaved ribeye, amoroso bun; wiz wit (+1.00) or wiz wit out 18.95

BLACKENED MAHI REUBEN
swiss cheese, 1000 island, coleslaw, griddled rye 24.95

BLACKENED CHICKEN COBB CLUB
lettuce, tomato, bacon, hard-boiled egg, avocado, bleu cheese dressing on herb-buttered white toast 19.95

COLD SMOKED SALMON BLT*
thinly sliced smoked salmon, lettuce, tomato, applewood smoked bacon, mayonnaise, avocado, on herb buttered white toast 22.95

CRUNCHY GROUPER SANDWICH
crunchy grouper, lettuce, tomato, roasted red pepper aioli, toasted hoagie roll 26.95

ROBBIE'S BLENDED BURGER*
blend of short rib, brisket, and ground chuck; lettuce, tomato, onion, pickle spear, salted pretzel bun 18.95

BBQ CHEESEBURGER*
melted cheddar jack, applewood smoked bacon, house-made BBQ sauce, sautéed onion, salted pretzel bun 22.95

"POPPER" BURGER*
blackened patty, cream cheese, crispy breaded jalapeños, raspberry jam on a toasted pretzel bun 22.95

ADD-ONS
CHEESE 1.95 / SAUTÉED ONIONS 1.95 / BACON 2.95

SLIDERS & WRAPS

served with fries or coleslaw;
upgrade to any other side for +2.00

SESAME TUNA SLIDERS*
asian slaw, sesame aioli, steamed bao buns, wakame 23.95

CHICKEN PARMESAN SLIDERS
crispy parmesan chicken, topped with mozzarella cheese and marinara on brioche slider buns 19.95

GOAT CHEESE BURGER SLIDERS*
mini burgers topped with goat cheese, cajun bacon, and blackberry jam on brioche slider buns 21.95

SPICY SHRIMP WRAP
blackened shrimp, lettuce, tomato, onion, jalapeño, cheddar jack cheese, chipotle ranch dressing, pressed tortilla wrapper 23.95

GRILLED CHICKEN & BACON CAESAR WRAP
romaine hearts, grated parmesan, bacon, creamy caesar dressing, pressed tortilla wrapper 19.95



ENTRÉES

CAJUN CHICKEN PASTA
sautéed red onions, tomatoes, mushrooms, chorizo, tossed with cavatappi pasta in a cheesy cajun cream sauce topped with crispy chicken and basil 27.95

CHURRASCO STEAK*
topped with chimichurri sauce, served with yellow rice, black beans and fried plantains 35.95

JUMBO SHRIMP JAMBALAYA
jumbo shrimp, tomatoes, red peppers, onions, chorizo, cajun butter tomato sauce; over yellow rice 34.95

FRIED WHOLE SNAPPER
yellow rice, asparagus, plantains, thai chili sauce 39.95

FISH N' CHIPS
beer-battered haddock, fries, coleslaw, tartar sauce 24.95

LOBSTER MAC N' CHEESE
lobster meat, tomatoes, scallions, white american parmesan cheese sauce, cavatappi pasta, broiled lobster tail 39.95

HERB GRILLED CHICKEN BREAST
pico de gallo, avocado sour cream; over black beans and yellow rice 23.95

PAN-SEARED SALMON*
bleu cheese scallion mashed potatoes, lemon aioli, top-on baby carrots 29.95

LOBSTER TAIL
broiled warm water lobster tail, topped with portabella and baby shrimp relish, tarragon cream sauce, truffle parmesan mashed potatoes, steamed asparagus 42.95

PAN-SEARED JERK-SEASONED CORVINA
topped with rum-glazed bananas; over coconut jalapeño grits and steamed baby carrots 31.95

CAJUN-SEARED SEA BASS
orange basil butter sauce, yellow rice, steamed asparagus 39.95

FRIED SHRIMP PLATTER
fries, coleslaw, cocktail sauce 24.95

VEGETARIAN & GLUTEN FREE

QUESADILLA
roasted red peppers, grilled onion, black beans, roasted corn, cheddar jack cheese, shredded napa cabbage, pico de gallo, topped with avocado-infused sour cream and scallions, with a side of salsa 18.95
gluten free tortilla wrap available

BLACK BEAN BURGER
lettuce, tomato, onion on a salted pretzel bun 18.95
choice of one side | *gluten free bun available*

PRESSED WRAP
hummus, tomatoes, spinach, lettuce, carrots, cucumber, roasted red peppers, balsamic glaze 18.95
choice of one side | *gluten free tortilla wrap available*

SIDES

6.95 each

FRIES (V) | **SWEET POTATO TOTS** (V)** | **MASHED POTATOES**
COCONUT JALAPEÑO GRITS | **BEANS AND RICE** (V, GF)
SEA-SALTED TORTILLA CHIPS (V) | **COLESLAW** (GF)
SIDE HOUSE SALAD (V, GF)** | **SIDE CAESAR****

V = vegetarian | GF = gluten free
**when selected as an included side +2.00

fries, sweet potato tots and tortilla chips are fried in a fryer where gluten may be present

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