

## Entrées

*Entrées served with composed sides,  
signature salad & fresh bread*

# Farm

**^Char-grilled Black Angus Filet Mignon ~ 31**  
Gorgonzola Fondue / Brie Au Gratin / Seasonal Vegetable  
*Add Bacon Jam \$2*

**^Char-grilled Delmonico ~ 42**  
Demi-Glace / Goat Cheese Mash / Seasonal Vegetable

**^Chateaubriand For Two ~ 70**  
Brandied Mushroom / Brie Au Gratin / Seasonal Vegetable

**^Pan Seared Duck Breast ~ 27**  
Jalapeño Goat Cheese Corn / Scratch Mash / Blackberry Coulis

**^Hunter's Chicken Breast ~ 20**  
Mushroom Reduction / Scratch Mash / Seasonal Veg

**^Braised Pork Osso Bucco ~ 22**  
Scratch Mash / Natural Jus  
Substitute Fontina Grits - \$2

**New! Filet Mignon Pasta Bolognese ~ 22**  
Garlic Bread / Parmesan Cheese

# Sea

**Lump Crab Cakes ~ 28**  
Remoulade / Seasonal Veg / Rice Pilaf

**Sea Scallop, Lump Crab & Shrimp Linguine ~ 27**  
Goat Cheese Crema / Spinach / Tomato / Basil

**New! Sweet Soy Glazed Ahi Tuna ~ 28**  
Rice Pilaf / Stir Fried Vegetable

**Pan Seared Wild Caught Salmon ~ 24**  
Spinach / Mushroom / Roasted Corn / Bleu Cheese Mash

**Grouper Piccata ~ Market Price**  
Chardonnay / Capers / Lemon / Rice Pilaf

**Mix Grill ~ 32**  
Daily Chef Selection

### PICK YOUR STYLE

#### Add

**^Oscar Style ~ 6**  
*Bearnaise / Crab*

**^Piccata ~ 4**  
*Chardonnay  
Capers / Lemon  
Rice Pilaf*

**^Dianne ~ 4**  
*Mushroom  
Garlic / Cayenne  
Rice Pilaf*

### ACCOUTERMENTS

**Bacon & Fontina Grits ~ 5**  
**Braised Spinach ~ 6**  
**Seasonal Vegetable ~ 4**  
**Wild Rice Pilaf ~ 4**  
**Jalapeño Goat Cheese Corn ~ 7**  
**Brie Au Gratin ~ 8**  
**Scratch Mash ~ 4**  
**Brandy Mushrooms ~ 6**

www.currents-tarpon.com - (727-940-5377)

<sup>^</sup>indicated gluten free friendly option<sup>^</sup>

\*\*consuming raw or uncooked food may be hazardous to your health\*\*

## Soups, Salads and More

Ask about our daily LUNCH FEATURE  
served 11:30am - 3:00pm for \$10

# Soups

Soup Of The Day ~ Cup 4 ~ Bowl 6

Lobster & Crab Bisque ~ Cup 5 ~ Bowl 7

# Salads

Signature - Greens / Onion / Carrot / Roma ~ 7

Caesar - Romaine / Crostini ~ 7

Caprese - Tomato / Basil / Balsamic / Mozzarella ~ 9

Romaine Wedge - Smokey Bleu / Bacon ~ 9

Brie & Spinach - Goat Cheese / Pineapple Pico ~ 9

NEW! Lightly Blackened Salmon

Spinach / Bacon / Roasted Corn / Onion / Tomato ~ 14

## Add To Any Salad

White Anchovy Fillet ~ 4

Chicken ~ 4

Shrimp / Crab Cake ~ 6

Salmon / Chopped Sushi Grade Tuna ~ 8

Grouper / Filet Mignon ~ 12

# Sandwiches

Served With Fries Or Vegetables | Lettuce, Tomato, Red  
Onion, House Pickles Upon Request

Add A Signature Salad For \$2

**\*\*All Burgers are 9oz House Ground Filet Mignon\*\***

Currents Burger ~ 14

Bacon Jam / Fontina

Pastrami Burger ~ 15

Fontina Cheese / Spicy Aioli

Ripley Burger ~ 14

Bleu Cheese Crumbles / Minced Jalapeno

Pastrami Sandwich ~ 14

Marbled Rye / Peppadew Aioli / Fontina Cheese

Char-Grilled Chicken Breast ~ 11

Goat Cheese / Sun Dried Tomato Pesto

Grouper Reuben ~ 17

Marbled Rye / Thousand Island / Peppadew

French Dip ~ 16

Shaved Ribeye / Horseradish Crema / Au Jus / Fontina

Salmon B.L.T ~ 15

Key Lime Aioli

Crab Cake Melt ~ 15

Brioche / Fontina Cheese / Lump Crab Cake / Remoulade

Deluxe Tacos ~ 12

Grouper or Filet

3 Delicious Made To Order Tacos

**\$5 HAPPY HOUR SERVED ALL DAY 'TILL 7PM**  
COCKTAILS | WINE | SANGRIA | CHAMPAGNE

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# Tapas & Small Plates

*Perfect for sharing, enjoying with a drink after work, or an evening with friends*

## Tapas

### ^Bruschetta ~ 8

Goat Cheese / Crostini

### ^Hand Cut Fries ~ 7

Fresh Herb / Parmesan

Add Bleu Cheese Crumbles ~ 2

### Coconut Shrimp ~ 13

Orange Marmalade

### Steak Frites ~ 14

Shaved Ribeye / Fontina / Horseradish Crema / Hand Cut Fries

### Shrimp & Grits ~ 13

Bacon / Fontina

### Seared Diver Scallops ~ 16

Bacon Jam / Corn Puree

### ^Filet Mignon Carpaccio\* ~ 18

Capers / Red Onion / Horseradish Crema / Asiago

### Lump Crab Cakes ~ 14

Remoulade

### ^Sushi Grade Ahi Tuna Tower\* ~ 14

Pineapple Pico / Sweet Soy / Avocado

### Wild Caught Salmon Croquettes ~ 7

Remoulade

### ^Fried House Made Pickles ~ 7

Brined English Cucumber

## Perfect For Sharing

### Charcuterie ~ 24

Chef's Selection Of Gourmet Meat, Pâté & Cheese

### ^Escargot ~ 14

Brandy Cream / Mushroom

### Margherita Flatbread ~ 10

Roma / Balsamic / Basil / Mozzarella

### Italian Flatbread ~ 14

Spicy Capicola / Prosciutto / Fontina

### Ribeye Flatbread ~ 14

Shaved Ribeye / Horseradish Crema / Fontina

### Brie Flatbread ~ 12

Pineapple Pico / Spinach / Honey Mustard

## HALF PRICE APPS AT THE BAR!

Monday - Friday

3pm - 5pm

Ask your server for a list of half price apps

CHECK OUT OUR EVENT HALL AND THIRD SPACE!  
PERFECT FOR ANY BUSINESS OR SOCIAL FUNCTION. NO  
ROOM FEE.

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