

Entrées

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

Farm

^Char-grilled Black Angus Filet Mignon ~ 31

Gorgonzola Fondue / Au Gratin Potato / Seasonal Vegetable
Add Bacon Jam \$2

^Prime New York Strip ~ 31

Demi-Glace / Horseradish Mash / Seasonal Vegetable

^Chateaubriand For Two ~ 70

Brandied Mushroom / Au Gratin Potato / 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

Filet Mignon Pasta Bolognese ~ 22

Garlic Bread / Parmesan Cheese

Sea

Shrimp and Chicken Pasta ~ 25

Bacon / Spinach / Roasted Corn / Garlic Cream

Lump Crab Cakes ~ 28

Remoulade / Seasonal Veg / Rice Pilaf

Sea Scallop & Shrimp Pasta ~ 27

Scampi / Spinach / Tomato

New! Coconut Crusted Swordfish ~ 28

Key Lime Beurre Blanc / Rice Pilaf / Seasonal Vegetable

^Pan Seared Wild Caught Salmon ~ 24

Spinach / Mushroom / Roasted Corn / Bleu Cheese Mash

^Grouper Piccata ~ Market Price

Chardonnay / Capers / Lemon / Rice Pilaf

PICK YOUR STYLE

Add

^Oscar Style ~ 6
Bearnaise / Crab

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

^Grand Marnier® ~ 5
*Mushroom
Garlic / Cayenne
Rice Pilaf*

ACCOUTREMENTS

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

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

^indicated gluten free friendly option^

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

^NEW! Seasonal Fruit Salad

Spinach / Blackberry Vinaigrette / Toasted Coconut ~ 9

^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 ~ 8

Grouper / Filet Mignon ~ 12

Burgers

Ground Filet Mignon Burgers Served With Fries Or Vegetables.

Lettuce, Tomato, Red Onion, House Pickles Upon Request

Add A Signature Salad For \$2

Currents Burger ~ 14

Bacon Jam / Fontina

Classic Burger ~ 14

Cheddar Cheese / Bacon

Ripley Burger ~ 14

Bleu Cheese Crumbles / Minced Jalapeno

Sandwiches

Only available until 5pm

Served With Fries Or Vegetables

Add A Signature Salad For \$2

Classic Chicken Breast ~ 12

Cheddar Cheese / Bacon

Grouper Sandwich ~ 17

Blackened or Grilled / Remoulade

Add Cheddar ~ 2

French Dip ~ 16

Shaved Steak / 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 Fish Tacos ~ 12

2 Delicious Made To Order Tacos

Remoulade / Pineapple Pico / Lettuce

**ASK ABOUT OUR MONTHLY
WINE & TAPAS EVENT!**

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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 Steak / Fontina / Horseradish Crema / Hand Cut Fries

^Shrimp & Grits ~ 13

Bacon / Fontina / Cajun Crema

^Seared Diver Scallops ~ 16

Bacon Jam / Corn Puree

^Filet Mignon Tartare* ~ 18

Capers / Red Onion / Horseradish Crema / Asiago

Lump Crab Cakes ~ 14

Remoulade

^Fried House Made Pickles ~ 7

Brined English Cucumber

Perfect For Sharing

Charcuterie ~ 24

Chef's Selection Of Gourmet Meat, Pâté & Cheese

Shrimp Cocktail ~ 18

Jumbo Shrimp / Cocktail Sauce / Lemon

^Escargot ~ 14

Brandy Cream / Mushroom

Margherita Flatbread ~ 12

Roma / Balsamic / Basil / Mozzarella

Meat Lovers Flatbread ~ 14

Shaved NY Strip / Spicy Capicola / Prosciutto / Fontina / Horseradish Crema

Fried Calamari ~ 12

Citrus Aioli / Saltimbocca

Join Us!

SUNDAY BRUNCH GRAND BUFFET

Every Sunday | 10:30am - 3pm

ALL YOU CAN EAT & INCLUDES 2 COMPLIMENTARY MIMOSAS

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

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