

ROOSEVELT'S at the Tarpon Inn

Appetizers

Roosevelt Trio

18

2oz sautéed crab cake, Italian herb breaded shrimp and parmesan encrusted calamari accompanied with basil pesto, chipotle remoulade atop a nest of baby greens.

Jumbo Lump Crab Cakes

15

Two lump crab cakes enfolded with sautéed vegetables, lightly breaded and served with a chipotle remoulade atop a nest of baby greens.

Quail Tails

19

Semi-boneless bacon wrapped Quail stuffed with brie cheese and Serrano peppers served on a bed of risotto.

Blackened Shrimp Skewers

19

3 large shrimp generously seasoned with blacken spice, pan seared and served with roasted red pepper and habanero Chile lime inlays, garnished with perfectly ripe avocados, fried leeks.

Coconut Shrimp

18

3 large coconut and panko crusted shrimp served with our signature raspberry chipotle orange marmalade, fried golden brown served on baby greens and fried leeks.

Smoked Salmon Pizzette

12

Toasted focaccia bread topped with vegetable and herd infused cream cheese, freshly smoked salmon, roasted red peppers, red onion, capers and parmesan cheese.

Grilled Oysters Rockefeller

18

6 seasonal oysters stuffed with spinach, fennel, shallots, and Monterey cheese sauce served on sea salt and fried leeks.

Baguette Style Bread

5

Served with fresh herbs and roasted garlic smothered in balsamic and butter sauce.

Salads

Warm Spinach Salad

9

Hand-picked baby spinach tossed in a warm sweet honey and bacon dressing with red onion slices, Borsion cheese and pearl tomatoes.

Wedge Salad

9

Iceberg Lettuce wedge topped with blue cheese, bacon and avocado, diced

tomato and red onions served with a creamy blue-cheese and chipotle dressing.

Greek Salad **9**

Tender romaine, assorted Greek olives, Capers, red onion, cucumbers, tomatoes and feta cheese drizzled with fresh Greek vinaigrette.

Roosevelt's Dressings: Creamy Garlic Herb, Blue Cheese Chipotle, Sweet Bacon, Balsamic, Greek

200 A East Cotter Port Aransas TX 78373 361-749-1540

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Entrees

Chicken and Shrimp Involtini **28**

Chicken breast stuffed with baby spinach and jumbo shrimp dredged in a picata batter then sautéed and served with saffron orzo and julienne vegetables, garnished with fried leeks and jumbo lump crab served with a citrus beurre blanc.

Stuffed Chicken **26**

Chicken breast with wing attached stuffed with sun dried tomatoes, artichokes, prosciutto and herbs served with mushroom risotto, julienne vegetables and a rich creamy white wine sauce garnished with tomato brochette.

Grilled Quail **27**

Two semi-boneless quail marinated in a balsamic and herb vinegar served with mushrooms, risotto and julienne vegetables.

Shrimp and Tenderloin Tower **38**

Tournedos of beef entwined with jumbo shrimp nesting on a mushroom risotto with julienne vegetables and a red wine demi garnished with fried prosciutto.

10 oz New York Strip **27**

*Grain fed Angus strip loin grilled to order and garnished with sour cream horseradish sauce
and served with savoyard potatoes and sautéed green beans with tomato, bacon and onion.*

12 oz Ribeye **34**

Prime cut ribeye grilled to perfection and served on a tower of savoyard potatoes with sautéed asparagus and a candied shallot demi glaze garnished with tobacco onions.

10 oz Tenderloin 28

6 oz Petite Tenderloin 22

Beef tenderloin served with a black forest mushroom sauce on savoyard potatoes and sautéed asparagus.

Steak and Lobster (Fri and Sat only)

45

6 oz Brazilian lobster and hand cut 4 oz tenderloin grilled and steamed to perfection with drawn butter and red wine demi-glace, served with Savoyard potatoes and julienne vegetables.

Dijon Encrusted Lamb Rack

38

Dijon and Italian herb crusted New Zealand lamb rack with our apple-rosemary red wine demi-glace, served on top of Savoyard potatoes and perfectly crisped asparagus tips.

Vegetarian Grill

22

Grilled fresh asparagus and tomato wedges marinated in balsamic vinaigrette with sautéed julienne vegetables served with your choice of orzo or fettuccine.

Warning: Many of our items are prepared with shellfish. If you have shellfish or fish allergies; please consult your waitress prior to ordering.

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Seafood Entrees

Caribbean Char Drum

28

Filet of drum with a Caribbean char rub, pan seared and served on Savoyard potatoes with julienne vegetables and a Creole cream sauce with micro greens and a stone-ground mustard inlay.

Grilled Tuna

30

Herb grilled tuna served with a Grand Marnier and concasse tomato beurre blanc, resting on Savoyard potatoes and julienne vegetables.

Pan-Seared Snapper with Shrimp and Ricotta Ravioli

32

Herb and lemon encrusted skin-on red snapper sitting on a bed of julienne vegetables surrounded by shrimp ravioli in a bath of roasted garlic white wine beurre blanc.

Citrus Grilled Grouper

32

Citrus marinade & oz grilled grouper steak accompanied by Savoyard potatoes and julienne vegetables, served with our lobster cream sauce.

Shrimp & Oyster Embrochette 24

Three bacon-wrapped shrimp stuffed with marinated oysters nestled on a bed of fettuccine with roasted-garlic and herb beurre blanc garnished with parmesan cheese and Italian parsley.

Desserts

ROOSEVELT'S Signature Key Limon Pie 10

Smooth layers of freshly made key lime confection and velvety lemon ice box in a short bread crust topped with real whipped cream and Parrot Bay Key Lime Rum sauce.

Chocolate Pecan Torte 10

Favorite southern specialty of caramelized sugar and pecans with a chocolate center inside a pastry shell topped with Grand Marnier macerated berries.

Tiramisu 10

Repeating layers of Italian sponge cake soaked in espresso and mascarpone custard topped with whipped cream, cocoa and cinnamon.

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Plate Item Change \$2 Plate Charge \$2 Extra Sauce or Dressing (2oz.) \$2