



Hungry Tarpon Restaurant in Islamorada featuring Chef Joseph

The Hungry Tarpon serves up some of the best food around. See our menu and see why many agree that we are the "best catch" in Islamorada, and whether you're a visitor or a local, you're guaranteed top-notch food at a reasonable price.

Serving 4:30 pm until Close
305-664-0535

APPETIZERS

Robbie's Calamari Cocktail 8

Served on tender baby greens dressed with the chef's special Florida fresh citrus vinaigrette and served with Chef Joseph's original Caribbean cocktail sauce.

Shrimp Paradise 10

Delectable Key West pink shrimp sauteed and served with a mouth watering mango papaya salsa.

SALADS

The Hungry Tarpon Salad 5

Served with your choice of dressing.

The Sunshine Salad 6

Juvenile field greens, Florida grown grapefruit, orange segments, tomatoes, corn and sunflower seeds served with a chef's special citrus balsamic vinaigrette.

with chicken 9 / with shrimp 12

Caribbean Conch Salad 7

A new twist on a Keys favorite, served with a light and mild onion pepper dressing.

Asian Seared Tuna 12

Served on a bed of field grown greens, shaved carrots and cucumber with a homemade Teriyaki mango-glaze and wonton chips.



Come by Boat!

Latitude
24° 52'58.2888"
Longitude
-80° 41'28.194

SOUPS

Soup du Jour Cup 4 • Bowl 5

Chef Joseph's Award Winning Fresh Fish Chowder Cup 4 • Bowl 5

THE LIGHTER SIDE

Five Pepper Dip 6

One of Chef Joseph's signature creations of five distinctive and locally grown Homestead peppers blended together with secret herbs and spices to make tantalizing dip, served with tortilla chips.

The Classic French Dip au Jus 7

Tender sliced oven roasted beef served on freshly baked mini-French baguette. Your choice of French fries or house salad.

Cracked Conch 9

A local favorite! Tender conch lightly breaded and fried to perfection and served with a Bahamian cocktail sauce.

FOR THE KIDS

Caroline's Grilled Cheese Sandwich 5

Served with potato chips.

Robbie's Mac n' Cheese 5

Hamburger or Cheeseburger 7

Served with potato chips.

Cailin's Pasta 7

Bowtie pasta alfredo with chicken, carrots and peas.

Anna's Chicken Tenders 7

French fries, or mixed vegetables.

ENTREES

Chicken Santorini 12

Free range chicken breast stuffed with Greek feta cheese, cured ham and spinach served over bowtie pasta with a roasted red pepper cream demi-glaze.

Suggested pairing #21

Chicken Picatta 13

White wine caper lemon butter sauce. Served with bowtie alfredo.

Suggested pairing #21

Chef Joseph's Chicken Continental 12

Breaded and sauteed chicken breast topped with scallions and tomatoes in a key lime butter parmesan sauce. Served with bowtie alfredo.

Suggested pairing #13

Seared Sea Scallops 17

Tender fresh sea scallops served over Italian polenta seasoned with herbs, garlic and olives.

Suggested pairing #25

Purple Island Mahi-Mahi 18

Fresh dolphin filets accompanied by a brandy lobster sauce over island rice, and served with ripe plantains.

Suggested pairing #23

Buck Starck's Native Recipe 19

Locally caught fresh snapper filets with sautéed onions and tomatoes dressed with Key-lime parsley butter, served with island rice and ripe plantains.

Suggested pairing #23

New York Strip Steak 21

Blackened or sauteed NY Strip cooked to temperature and served with oven roasted potatoes and mixed vegetables.

Suggested pairing #32

Veal Chops a la Michael 24

A house signature favorite, topped with leek cream and cabernet demi-glaze. Served with mixed vegetables

Suggested pairing #36

HOUSE SPECIALTIES

Filet a la Annie 24

Filet with a mushroom, shallot, red wine demi-glaze. Served with roasted potatoes and mixed vegetables.

Suggested pairing #38

Joseph's Famous Seafood Cardinal 27

An assortment of the finest seafood caught fresh-daily and simmered with a brandy lobster cream sauce with fresh mushrooms over angel hair pasta.

Suggested pairing #28

Lobster Thermidor Mkt.

Available seasonally to insure the highest & freshest quality.

The classic Parisian delicacy created with fresh lobster tails and a blend of artisan cheeses.

Suggested pairing #32

COOK YOUR OWN CATCH

Prepared FIVE different ways!

Served "Family Style" on a platter with Island rice, vegetables and plantains.

Fried, Blackened, Sauteed, Native & Miniere

Adults 12 / Kids 8

DESSERTS

All of our desserts are prepared in house using only the freshest ingredients.

Traditional Key Lime Pie 5

Coconut Banana Cream Pie 6

Coconut Creme Brulee 6

Chocolate Cake (sugar free) 6

