



THE LODGE

AT WAKULLA SPRINGS

Edward Ball Dining Room

APPETIZERS

- Mozzarella Sticks with Marinara Sauce 7
Spinach & Artichoke Dip with Tortilla Chips 8
Smoked Mullet Dip with Tortilla Chips 9
Fried Green Tomatoes with Goat Cheese & Bacon
Topped with a Sriracha Aioli 9
The Lodge Crab Cakes with Remoulade 12

HALF-SHELL OYSTERS

- Premium Wakulla County Oysters*
- Raw
Half Dozen 10 Full Dozen 15
- Baked & Loaded
Half Dozen 12 Full Dozen 18
- Rockefeller – Bacon, Spinach & Parmesan*
Dupont – Crab, Capers & Feta

SOUPS

- Wakulla Springs Famous Navy Bean Soup
Cup 5 Bowl 8

- The Chef's Soup of the Day
Cup 5 Bowl 8

SALADS

Featuring Fresh Local Produce

THE BEE CHARMER

- Grilled Gulf Shrimp over a bed of Fresh Greens,
Cavatappi Pasta, Avocado, Tomatoes, Scallions,
& Sunflower Seeds. Served with our
Signature Orange Blossom & Poppy Seed
“Bee Keeper’s Potion” Dressing 14

THE LODGE CEASAR SALAD

- Fresh Chopped Romaine Lettuce with Parmesan
and Croutons with a Creamy Caesar Dressing
as a Side Salad 5 as an Entrée 10

CUSTOMIZE YOUR SALAD

- Grilled or Fried Chicken 4
Grilled Shrimp 6

COBB SALAD

- American Garden Salad made with Chopped Salad
Greens, Tomato, Crisp Bacon, Grilled Chicken,
Boiled Eggs, Avocado & Bleu cheese 12

WAKULLA SPRINGS GREENS

- Fresh Mixed Greens, Tomatoes, Carrots, Cucumbers,
Onions, Croutons and Your Choice of Dressing
As a Side Salad 5 As an Entrée 10

GREEK SALAD

- Fresh greens, Tomatoes, Cucumbers, Red Onions,
Kalamata olives, Feta Cheese, and Anchovy Purree.
Served with Greek Vinaigrette and Pepperoncini
Potato Salad 12



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ENTREES

All our menu items are made fresh to order, so please allow up to 30 minutes. Thank you.

WAKULLA'S FAMOUS OLD SOUTH FRIED CHICKEN

Your order of Fried Chicken will be cooked fresh from scratch. Well worth the wait!

This also comes with one side of your choice.

Half Chicken **15** Quarter Chicken **10** (White meat only, add \$2)

BACON-WRAPPED PORK

Succulent Pork Loin Wrapped in Bacon and Served with a Spiked Blueberry Sauce from Fresh Blueberries,
Over Mashed Potatoes and Chef's Choice of Vegetables **20**

LEGENDARY PAN FRIED BEEF LIVER

Tender Beef Liver, lightly floured, gently pan fried,
Topped with Bacon, Onions and Savory Gravy over Mashed Potatoes **14**

SHRIMP & GRITS

White Cheddar Grits topped with Plump Gulf Shrimp, Chopped Bacon, Tomatoes, Onions & Scallions,
Cooked in its Natural Pan Sauce and Served with a Side Salad **20**

APALACHEE BAY SEAFOOD FEAST

Choose from Gulf Shrimp, Wakulla County Oysters, Crab Cake and Catch of the Day.

Served with a choice of two sides.

Pick One **18** Pick Two **23.50** Pick Three **29** Pick Four **34.50**

SALMON LINGUINE

Seared Sockeye Salmon Glazed with Cognac Orange Sauce Atop Summer Squash Linguine **19**

GRILLED RIB EYE STEAK

Garlic Compound Butter and Your Choice of Two Sides **28**

DRUNKEN DUCK

Seared Duck Breast with Chef Reshard's Signature Cognac Orange Glaze & Toasted Sesame Seeds,
with Your Choice of Two Sides **22**

HAMBURGER STEAK

Our Black Angus Burger Cooked to Order with Creamy Mashed Potatoes,
Caramelized Onions, & Savory Gravy **12**

BISON BURGER

Ground American Bison Burger Topped with Cabernet Onions and Bleu Cheese. Served with one side of
your choice. (*Bison Burger is very lean and best cooked rare to medium rare.*) **14**



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PASTA

PASTA PRIMAVERA

Grilled Squash, Zucchini, & Red Peppers Tossed
in a Creamy Alfredo Sauce with Penne Pasta 12
With Chicken 15 With Shrimp 17

SHRIMP SCAMPI

Gulf Shrimp Sautéed in a Lemon,
Garlic and White Wine Sauce and
Tossed with Linguine Pasta 15

CAJUN BAYOU PASTA

True Flavors of Cajun Country Come Together.
Alligator, Shrimp, Onions, Peppers & Tomatoes
Simmered in a Cajun Cream Sauce
with a hint of spice 24

CHICKEN & BROCCOLI ALFREDO

Succulent Strips of Grilled Chicken Breast
Stacked atop Linguine Pasta with a
Cheesy Broccoli Alfredo Sauce 14

SANDWICHES

Choose One Side

SOUTHERN PO BOY

Served with Your Choice of Fried Shrimp, Oysters or Grouper, Lettuce and Tomato on a Toasted
Hoagie Roll
14

CHICKEN CAESAR WRAP

Grilled Chicken Strips with a Tossed Caesar Salad Wrapped up in Flour Tortilla and Parmesan Cheese
12

THE REUBEN

Thin Sliced Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing, Grilled on Marble Rye
12

THE CLUB SANDWICH

Slow Roasted Cajun Turkey Breast, shaved Ham, Crispy Bacon, Swiss Cheese, Tomato, and Lettuce served on
Toasted Sourdough Bread
12

THE LODGE BURGER

Our Half Pound Ground Angus Burger Comes to You on a Fresh Brioche Bun
All Burgers Come with Lettuce, tomato, onion, pickle
10

Lunch Sides

Seasonal vegetable, French Fries, Potato Salad, Cole Slaw, Mac and Cheese

Dinner Sides

Baked Potato, Baked Sweet Potato, French Fries, Seasonal Vegetable, Grilled Asparagus, Steamed Broccoli,
Mashed Potatoes, Mac and Cheese

Load your Baked Potato with Bacon & Cheese 1.50

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

