

TURTLES

APPETIZERS

COCONUT SHRIMP | 15

Large Coconut Crusted Shrimp Served with a Pineapple Dipping Sauce

SHRIMP COCKTAIL* | 15

Large Gulf Shrimp with Cocktail Sauce and Fresh Lemon

CALAMARI | 14

Hand Breaded to Order & Served with our Homemade Marinara Sauce

SOUPS

NEW ENGLAND CLAM CHOWDER

Cup | 8 Bowl | 10

SALADS

TURTLES SALAD* | 18

Hearts of Romaine Lettuce with Green Olives, Diced Tomatoes, Ham, Swiss Cheese with Homemade Dressing

KALE SALAD* | 14

Kale, Almonds, Cranberries, Tomatoes & Feta Cheese with Greek Dressing

CAESAR SALAD^o | 13

Hearts of Romaine Lettuce with Our Homemade Caesar Dressing, Fresh Grated Parmesan Cheese & Croutons

HAND HELDS

Served with Choice of Fries, Fried Onion Strings or Coleslaw
Add Blue Cheese, Mushrooms or Bacon \$1 each. Add Avacado \$2.

GROUPE SANDWICH | MKT

Fresh Grouper Grilled, Blackened or Fried.
Served with Homemade Tartar Sauce on a Fresh Brioche Bun

FISH TACOS (3) | 22

Choice of Mahi Mahi or Grouper Blackened, Grilled or Fried with Pico De Gallo, Avocado, Creamy Chipotle Sauce on Your Choice of Flour or Corn Tortillas

MAHI MAHI SANDWICH | MKT

Fresh Mahi Grilled, Blackened or Fried. Served with Homemade Tartar Sauce on a Fresh Brioche Bun

STUFFED MUSHROOMS | 14

Large Mushrooms with Crab Stuffing & Topped with Melted Cheese

FISH BITES | 14

Fried Mahi Mahi Served with Tartar Sauce

CHICKEN QUESADILLA | 14

Grilled Chicken with Sautéed Peppers, Onions and Melted Cheese in a Flour Tortilla with a Side of Pico De Gallo and Creamy Chipotle Sauce

CRAB CAKE | 14

Fresh Lump Crab Meat Served with Dijonnaise Sauce

SIGNATURE LOBSTER BISQUE

Cup | 10 Bowl | 14

FRESH GARDEN SALAD* | 12

Tomato, Cucumbers, Red Onions, Red Cabbage over Mixed Greens with Italian Dressing

TURTLES WEDGE* | 13

Served with Bacon, Boiled Egg, Tomatoes & Homemade Blue Cheese Dressing

Protein Choices: Add
CHICKEN | \$8
SHRIMP | \$9

SALMON | \$15
MAHI MAHI | MKT
GROUPE | MKT

CHICKEN CLUB SANDWICH | 17

Grilled Chicken Breast with Swiss Cheese and Bacon on a Fresh Brioche Bun

SMASH BURGER | 18

Two Smashed Beef Patties with Melted American Cheese, Onions, Lettuce, Tomato, and our Special Sauce on a Brioche Bun

VEGGIE BURGER | 14

Grilled Veggie Burger Served on a Fresh Brioche Bun

* This symbol denotes that an item can be made gluten free. Please ask for additional details.

^o This symbol denotes that an item is prepared with a raw ingredient. Feel free to ask your server for additional details.

ENTREES

Served with Fresh Vegetables & Choice of French Fries, Rice, or Mashed Potatoes

STUFFED SHRIMP | 24

Large Gulf Shrimp with Crab Stuffing Topped with a Key Lime Beurre Blanc Sauce

POTATO CRUSTED HADDOCK | 22

Seasoned Shredded Potato Crusted, Baked & Topped with Key Lime Beurre Blanc Sauce

COCONUT CRUSTED MAHI MAHI | MKT

Fried Coconut Crusted Mahi Mahi Topped with Homemade Pineapple Rum Sauce

MAHI MAHI | MKT

Fresh Mahi Mahi Grilled, Blackend or Fried with Homemade Tartar Sauce

GULF GROUPE^{*} | MKT

Fresh Grouper Grilled, Blackend or Fried with Homemade Tartar Sauce

FRIED SEAFOOD PLATTERS

Served with Coleslaw and choice of French Fries or Onion Strings.

COCONUT SHRIMP | 24

Large Coconut Crusted Shrimp Served with Pineapple Rum Dipping Sauce

LARGE GULF SHRIMP | 24

Fried, Served with Cocktail Sauce and Fresh Lemon

PASTAS & BOWLS

SHRIMP SCAMPI | 25

Shrimp Sautéed in a Lemon Garlic Cream Sauce Served over Linguini

GROUPE^{*} PICCATA | MKT

Sautéed Grouper Tossed in a Creamy Garlic White Wine Sauce with Mushrooms and Capers over Linguini

JAMBALAYA | 24

Sautéed Shrimp, Chicken & Sausage with Peppers, Onions, Tomatoes, Fresh Basil, Light Red Sauce over Rice

DESSERTS

TURTLE PIE | 10

Oreo Crusted Praline Ice Cream Pie Covered with Caramel, Chocolate, Whipped Cream & Roasted Almonds

KEY LIME PIE ◊ | 10

Traditional Key Lime Pie made in House on a Graham Cracker Crust

STUFFED FLOUNDER | 27

Filet of Flounder Stuffed with Crab Meat and Drizzled with our Key Lime Beurre Blanc Sauce.

SALMON^{*} | 26

Fresh Cold Water Salmon Topped with Homemade Dill Sauce.

BABY BACK RIBS^{*} | 26

Full Rack of Tender Smoked BBQ Ribs

HULI-HULI CHICKEN | 18

Grilled Boneless Chicken Thighs Marinated in a Sweet and Savory Hawaiian Style Sauce

FILET MIGNON^{*} | 30

6 oz cut Filet Mignon Grilled. Topped with Onion Straws

FILET MIGNON & STUFFED SHRIMP | 42

Filet Mignon Grilled & Crab Stuffed Shrimp with Key Lime Beurre Blanc Sauce

RIBEYE | 34

10oz Ribeye Steak Grilled to a Tender Perfection

FISH & CHIPS | 22

Mahi Mahi Fried English Style Served with Homemade Tartar Sauce

CHICKEN ALFREDO | 22

Grilled Chicken Breast Over Linguini Tossed in a Creamy Garlic Parmesan Cheese Sauce

PASTA PRIMAVERA | 17

Sautéed with Vegetables in a Creamy Garlic Marinara Sauce over Linguini

CHURRO CAKE | 10

Warm Soft Cinnamon Cake Served with a Scoop Of Vanilla Ice Cream and Topped with Caramel and Roasted Almonds