

FRIED SEAFOOD BASKETS

Fish and Chips12	Large Gulf Shrimp14
<i>Gulf fish fried English style with tartar sauce</i>	<i>Fresh shrimp fried to perfection with cocktail sauce</i>
Argentinean Bay Scallops14	Shrimp, Gulf Fish and Bay Scallops16
<i>Delicately fried scallops with tartar sauce</i>	<i>Fried to perfection with tartar and cocktail sauces</i>

FRIED SEAFOOD BASKETS SERVED WITH FRIES.

PASTA DISHES

Linguini Marinara12	Gourmet Shrimp Mac and Cheese14
<i>In our meat sauce combo topped with parmesan cheese</i>	<i>Served en casserole with a crisp topping</i>
Salmon Pasta14	Shrimp and Blue Crab Scampi16
<i>Chunks of salmon sautéed with vegetables served in a creamy red sauce over linguini</i>	<i>In a creamy garlic butter, white wine and lemon juice</i>
	Maine Lobster Alfredo22
	<i>Lobster meat in a cream alfredo sauce topped with parmesan</i>

PASTA DISHES SERVED WITH ROLLS AND BUTTER AND CHOICE OF SALAD.

DINNER SIDES

Asparagus 3 | Gourmet Mac and Cheese 6 | House Fried Chips 4 | Maine Lobster Tail Sauté 14

DESSERT SAMPLERS – KEY LIME PIE, ICE CREAM BAR SUNDAE OR TURTLE PIE 2.5

HOUSE PREMIUM WINES			CHAMPAGNE		
By the Glass 5	By the Carafe 7	By the Bottle 14		<u>Glass</u>	<u>Bottle</u>
Copperidge California			Andre Brut California	5	14
<i>Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon, Pinot Grigio</i>			<i>Dry sparkling</i>		
Sangria 6.5			Gloria Ferrer NV Brut California	8.5	28
<i>Our own special blends loaded with fruit</i>			<i>Creamy, well balanced</i>		
WHITE WINES			RED WINES		
	<u>Glass</u>	<u>Bottle</u>		<u>Glass</u>	<u>Bottle</u>
Maso Canali Pinot Grigio Italy	8.5	22	Grand Mouton Pinot Noir France	7.25	18
<i>Fuller bodied and richer</i>			<i>Aromas of cocoa, spice, soft tannins</i>		
White Haven Sauvignon Blanc New Zealand	8.5	22	Greg Norman Zinfandel California	8.5	23
<i>Crisp, clean, lingering finish</i>			<i>Blackberry, peppery spice</i>		
Bridgeview Blue Moon Riesling Oregon	7.5	18	Frances Ford Coppola Merlot California	8.5	22
<i>Crisp and lightly finished</i>			<i>Plum, red raspberry, smooth tannin</i>		
Kendall Jackson Chardonnay California	8.5	22	Greg Norman Cabernet Sauvignon California	8.5	23
<i>Medium-full body</i>			<i>Dark plums, black currant, medium finish</i>		
Sonoma Cutrer Chardonnay California	N/A	29	Charles Krug Chardonnay California	N/A	28
<i>Oakiness, overlaid by notes of honeysuckle</i>			<i>Yohtville Vineyards, bold flavor</i>		

SPECIALITY DRINKS

Naked Turtle Key Lime Colada7.5	Mango Margarita7.5
<i>A delicious frozen concoction made with Naked Turtle Rum and lime juice</i>	<i>Tequila and mango purée served frozen</i>
Rum Runner7.5	John Daly7.5
<i>A potent blend of rums, liqueurs and fruit juices</i>	<i>Sweet tea vodka and lemonade</i>
Strawberry Daiquiri7.5	Apple Martini9
<i>Frozen strawberry treat with rum</i>	<i>Apple vodka, sour apple liqueur, pineapple juice and apple juice</i>
Bay Breeze6.5	Kir Royale8
<i>Vodka, pineapple and a splash of cranberry</i>	<i>Chamboard and champagne</i>
Top Shelf Margarita9	Malibu Bay Breeze7.5
<i>Camarena 100% Blue Agave Tequila, triple sec and Gran Gala Liqueur</i>	<i>Malibu Rum, pineapple juice, orange juice and grapefruit juice</i>
Naked Turtle Mojito9	Hurricane9
<i>Fresh mint, lime, soda, sugar and Naked Turtle Rum</i>	<i>Light rum, dark rum, gin, amaretto, grenadine, pineapple juice, orange juice and grapefruit juice</i>
Winter White Cosmopolitan9	Mudslide9
<i>Stoli cranberry, Cointreau, fresh lime juice and white cranberry juice</i>	<i>Vodka, Kahlua, Bailey's and ice cream</i>

DRAFT BEER SELECTIONS

Bud Light	Sam Adams
<i>Budweiser's flagship light beer</i>	<i>Boston Lager</i>
Stella Artois	Negra Modelo
<i>Refreshing Belgian thirst quencher</i>	<i>Smooth, rich, not heavy</i>

BOTTLE BEERS

Kona Longboard Island Lager	Red Bridge
<i>Smooth flavor, slightly spicy hop aroma</i>	<i>Gluten free</i>
Kona Fire Rock Pale Ale	Dead Guy Ale
<i>Hawaiian style pale ale</i>	<i>Oregon's rogue brewery has become famous for its ales</i>
Landshark Lager	Bud, Bud Light, Coors Light, Miller Light, Michelob Ultra O'Douls NA, Yuengling
<i>Margaritaville brewing company</i>	Corona, Corona Light, Heineken, Becks NA
Guinness Draught	
<i>Black roasted Irish brew</i>	
Hoegaarden	
<i>Crisp, refreshing white wheat</i>	

Turtles adds 18% gratuity to parties of 8 or more. We gladly accept cash, Visa, MasterCard or Discover for payment. Group function menus available for weddings, rehearsal dinners and parties. Come by Boat Marker #48!

There is a risk associated with consuming raw or under cooked seafood or animal proteins, especially among consumers with weak or suppressed immune systems. If you may be or are unsure if you are at risk, you should only eat thoroughly cooked food.

◦ APPETIZERS ◦

Bang-Bang Shrimp5 <i>Fried with a sweet and spicy sauce</i>	Bang-Bang Chicken5 <i>Fried breast strips with sweet and spicy sauce</i>
Maine Lobster Cake8 <i>Real lobster meat served on a gourmet sherry cheese sauce</i>	Turtles Nachos7 <i>With ocean crab or ground beef</i>
Fried Calamari7 <i>Crispy fried served with a marinara sauce</i>	Chicken Wings (½ Dozen)6 <i>Large wings fried, hot or mild</i>
Shrimp Cocktail8 <i>Large gulf shrimp with cocktail sauce</i>	Coconut Crusted Shrimp8 <i>Large gulf shrimp fried with a pineapple, rum sauce</i>
Oysters Casino8 <i>Baked with traditional toppings</i>	Florida Fish Bites6 <i>Grouper and mahi-mahi with tartar sauce</i>
P.E.I. Mussels9 <i>Sautéed in a white wine garlic sauce with dipping bread</i>	Ahi-Tuna8 <i>Sesame crusted and sliced with a wasabi and soy sauce</i>

◦ SOUPS ◦

New England Clam Chowder5 <i>Traditional cream based</i>	Crab Bisque5 <i>Creamy with a touch of sherry wine, a chefs speciality</i>
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◦ SIDE SALADS ◦

Fresh Garden Salad4 <i>With choice of dressing</i>	Caesar Salad4 <i>Hearts of romaine with a parmesan dressing</i>
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◦ DELUXE SIDE SALAD ◦

Iceberg Lettuce Wedge6 <i>Blue cheese with bacon, hard boiled egg, blue cheese dressing and served with a roll and butter</i>

◦ SALAD PLATES ◦

1905 Salad11 <i>Fresh chopped romaine lettuce with green olives, ham and swiss cheese tossed in our homemade dressing</i>	Turtle Salad12 <i>Grilled gulf shrimp with mandarin oranges, sun-dried cranberries, hearts of palm and chunks of mango over field greens with our Italian dressing</i>
Caesar Salad Combo11 <i>Fresh hearts of romaine, house made croutons and parmesan cheese topped with your choice of grilled salmon or grilled shrimp</i>	Bay Side Salad12 <i>Fried bay scallops with mandarin oranges, sun-dried cranberries, hearts of palm and chunks of mango over field greens. Italian dressing served on the side.</i>
Fresh Garden Salad Combo11 <i>Fresh spring mix with carrots, red cabbage, tomatoes and cucumbers topped with your choice of grilled chicken or haddock</i>	Main Lobster Salad19 <i>Four ounce scoop of lobster salad, served on house salad with dressing</i>

SALAD PLATES SERVED WITH ROLLS AND BUTTER.

◦ HOUSE SPECIALITIES ◦

Chivito Steak Sandwich	<i>South American favorite with cheese, roasted red pepper and sautéed onions topped with sliced boiled eggs and salsa</i>	9
Cheeseburger in Paradise	<i>1/3 lb Black Angus Beef with choice of cheddar cheese/mushroom and swiss/cheddar with bacon/blue cheese dressing</i>	9
Yankee Pot Roast Sandwich	<i>Served open faced with hot, natural flavored gravy over sourdough bread</i>	9
Gulf of Mexico Mahi-Mahi Sliders	<i>Grilled native fish with lemon pepper rub served on lettuce with salsa mayo</i>	9
Chicken BLT	<i>Grilled or fried breast</i>	9
Gulf of Mexico Grouper	<i>Grilled, blackened or fried</i>	14

HOUSE SPECIALITIES SERVED WITH CHOICE OF FRIES, HOUSE FRIED POTATO CHIPS, ONION STRINGS OR COLE SLAW.

◦ DINNER SPECIALITIES ◦

Coconut Crusted Mahi-Mahi16 <i>Fried gulf fish topped with a pineapple-rum sauce</i>	Veal Picatta22 <i>Pounded veal medallions sautéed in our picatta sauce</i>
Grilled Wild Caught Salmon17 <i>North Atlantic cold water salmon topped with a dill cream sauce</i>	Filet Mignon23 <i>Ten ounce cut, thick choice beef cooked to order topped with onion strings</i>
Baked Stuffed Shrimp18 <i>Large shrimp stuffed with crab with a key lime beurre blanc sauce</i>	Mixed Grill23 <i>Gulf grouper and large shrimp grilled with lemon pepper</i>
Gulf Grouper Oscar20 <i>Filet sautéed in a white wine sauce with Oscar topping</i>	Petite Filet with Baked Stuffed Shrimp23 <i>Six ounce filet mignon with large crab stuffed shrimp</i>
Ahi-Tuna20 <i>Sesame crusted eight ounce filet with a wasabi and soy sauce</i>	Loin Lamb Chops24 <i>Two thick six ounce Australian chops grilled to order with mint jelly</i>
Maine Lobster Cakes22 <i>Two real lobster cakes served over a gourmet sherry cheese sauce</i>	Maple Leaf Farms Duck24 <i>½ choice Canadian duck with an apricot sauce</i>
Black Angus Prime Rib <i>Choice beef, slow roasted with natural juices</i>	Surf and Turf26 <i>Four ounce sautéed Maine lobster tail with grilled choice six ounces petite filet mignon</i>

DINNER SPECIALITIES SERVED WITH CHOICE OF SALAD, ROLLS AND BUTTER, CHEF'S FRESH VEGGIE OF THE DAY OR CHOICE OF STARCH.

◦ SIMPLE SENSATIONS 12 ◦

Orange Pecan Chicken <i>Boneless breast baked with orange pecan butter</i>	Yankee Pot Roast <i>Slow roasted beef with gravy</i>
Shrimp and Crab Au Gratin <i>En casserole with cheese topping</i>	Saint Louis Style Spare Ribs <i>BBQ pork spare ribs</i>
Potato Crusted Haddock <i>Baked filet with shredded potato coating with key lime beurre blanc sauce</i>	Tilapia Florentine <i>Baked mild white fish topped with leeks, scallions, bacon and shallots</i>

SIMPLE SENSATIONS SERVED WITH ROLLS AND BUTTER, CHOICE OF CHEF'S FRESH VEGGIE OR STARCH.
ADD A SIDE GARDEN OR CAESAR SALAD FOR 2.00.

TURTLES, AN ISLAND TRADITION FOR 28 YEARS.

Additional Food Selections Listed on Reverse