



SERVED MON-SAT 11AM - 3PM

Tortuga's

Lunch

STARTERS

CRAB CAKE Blue crab mixed with a perfect blend of spices. Served with house remoulade **15**

TUNA POKE STACK Poke tuna stacked over carrot-cashew slaw and cucumber. Topped with pineapple-mango salsa, avocado, sriracha aioli, and eel sauce. Served with wonton chips **21**

SHRIMP COCKTAIL Jumbo Gulf shrimp served chilled with house cocktail sauce **16**

BOUDIN BALLS Cajun sausage of pork and rice--breaded and fried crispy. Served with special house remoulade **13**

TRUFFLE FRIES A shareable portion of natural-cut fries, white truffle oil, gruyere cheese, garnished with green onion **13**

SOUP OF THE DAY ask your server

SALADS

CAESAR SALAD Artisan Romaine tossed with a Caesar dressing, shaved parmesan, garlic croutons and olive tapenade **14** **Grilled Chicken 22** **Crab Cake 27**

BLACK AND BLEU 8oz New York strip with a wedge salad. Iceberg wedge, bleu cheese crumbles, bacon, tomatoes and red onion -- drizzled with house ranch **28**

SOUTHWEST SALAD Butter lettuce, green chile ranch, pico de gallo, bacon, roasted corn, cotija cheese. **Blackened Shrimp 22** **Grilled Chicken 22**

D'ANJOU PEAR SALAD Marinated kale salad with sweet pear slices, crunchy pecans, dried cranberries, and creamy goat cheese. **16** **Grilled Chicken 22** **Shrimp 22**

ENTRÉES

TUNA POKE BOWL Sashimi tuna, steamed rice, pineapple-mango salsa, Asian slaw, cucumber, jalapeno, avocado, crispy wonton strips, poke vinaigrette, and sriracha aioli **21**

CHARBROILED OR BLACKENED FISH OF THE DAY Choice of fresh Gulf fish or shrimp, blackened or chargrilled, with beurre blanc, rice and roasted vegetables. **Fish 24** **Shrimp 26** **Combo 30**

SNAPPER PONTCHARTRAIN Blackened Red Snapper topped with a house crawfish Creole sauce. Served with a cheddar grit cake and roasted vegetables. **36**

SOUTHERN FRIED SEAFOOD Lightly breaded, crispy, and perfectly seasoned. Served with fries and hush puppies. **Shrimp 23** **Fish 21** **Oysters 26** **All Three 28**

SHRIMP AND GRITS A fan favorite! Gulf shrimp sautéed with crispy bacon, poblano, and sweet corn. Served over cheddar grit cakes, topped with a decadent pan sauce. Garnished with green onion and diced tomato. **28**

CHURRASCO STEAK 8 oz. New York strip steak charbroiled, sliced, and fanned over a bed of rice set with an asparagus-cherry tomato sauté. Finished with a cilantro Chimichurri **29**

HANDHELDS

Served with fries. Substitute kale salad **4**

LOBSTER ROLL Butter poached lobster meat in a toasted New England bun, drizzled with horseradish crème fraîche and garnished with green onions. **26**

STEAK SANDWICH Chunks of New York strip steak on a ciabatta bun with Boursin cheese, mushrooms and onions. Topped with horseradish crème fraîche. **24**

CLASSIC BURGER 1/2 lb Angus beef patty with Tillamook Cheddar, lettuce, tomato, pickles, caramelized onions and "special sauce". Served on a gourmet bun **20**

TUNA BAHN MI Seared sesame tuna on a gourmet telera roll with house bahn mi slaw, crisp cucumbers, and avocado. Topped with a Thai-inspired coulis **18**

Consumption of raw or under cooked meat, poultry, eggs, or seafood may increase the risk of illness.
Please Note that all parties 6 or greater are subject to an automatic 18% gratuity and split plates are subject to a \$2 up-charge.
Please be aware that this facility handles products containing allergens--including, but not limited to--wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and soy. We cannot completely guarantee that any menu item will be completely free of allergens. If you have an allergy, please ask to speak with a manager and we can see what accommodations can be made.