

TORTUGA'S SALTWATER GRILL

SERVED 3PM - CLOSE

STARTERS

CRAB IMPERIAL DIP

A CREAMY HOT BLEND OF CHEESES BROILED TO A GOLDEN BROWN AND TOPPED WITH BLUE CRAB. SERVED WITH FRESH CHIVES, TOMATOES, AND CRISPY TORTILLA CHIPS. 17

POKE TUNA STACK

POKE TUNA STACKED OVER ASIAN SLAW. TOPPED WITH PINEAPPLE-MANGO SALSA, CUCUMBER, AVOCADO, SRIRACHA AIOLI, AND EEL SAUCE. SERVED WITH WONTON CHIPS. 21

MANILA CLAMS

1 LB OF CLAMS IN A CAJUN BUTTER SAUCE. SERVED WITH BREAD STICKS. 19

SHRIMP COCKTAIL

JUMBO SHRIMP SERVED COLD ALONG SIDE HOUSE COCKTAIL 16

BOUDIN BALLS

CAJUN SAUSAGE OF PORK AND RICE. BREADED AND FRIED CRISPY. SERVED WITH HOUSE REMOULADE. 13

CRAB CAKE

HOUSE BLEND OF CLAW AND LUMP BLUE CRAB MIXED WITH A PERFECT BLEND OF SPICES. SERVED WITH HOUSE REMOULADE. 15

TRUFFLE FRIES

A SHAREABLE PORTION OF NATURAL CUT FRIES, WHITE TRUFFLE OIL, AND GRUYERE CHEESE. GARNISHED WITH GREEN ONIONS. 13

SOUP OF THE DAY

ASK YOUR SERVER.

SALADS

ADD CHICKEN: 8

ADD SEARED AHI TUNA: 10

ADD 5 JUMBO GULF SHRIMP: 11

ADD 8 OZ. NY STRIP: 16

SOUTHWEST

ARTISAN ROMAINE, FRESH AVOCADO, PICO DE GALLO, BACON, ROASTED CORN, AND MONTERREY JACK CHEESE. SERVED WITH GREEN-CHILE RANCH ON THE SIDE. 15

D'ANJOU PEAR SALAD

FRESH SPRING MIX SALAD WITH SWEET PEAR SLICES, CRUNCHY PECANS, DRIED CRANBERRIES, AND CREAMY GOAT CHEESE. WHITE BALSAMIC MUSTARD VINAIGRETTE ON THE SIDE. 16

CAESAR SALAD

ARTISAN ROMAINE TOSSED WITH A CAESAR DRESSING, SHAVED PARMESAN, GARLIC CROUTONS AND OLIVE TAPENADE DINNER PORTION - 14 SIDE SALAD - 10

WEDGE

A WEDGE OF ICEBERG LETTUCE TOPPED WITH BACON, BLEU CHEESE CRUMBLES, DICED TOMATOES AND RED ONION. DRIZZLED WITH HOUSE RANCH. 14

HOUSE SALAD

SPRING MIX, TOMATOES, RED ONION, CUCUMBER, CROUTONS, SHREDDED CHEESE, AND CHOICE OF DRESSING. DINNER PORTION - 14 SIDE SALAD - 10

COLD BAR

OYSTERS ON THE HALF SHELL, SEAFOOD TOWER, SASHIMI TUNA AND MORE. ASK YOUR SERVER FOR DETAILS.



CONSUMPTION OF RAW OR UNDER COOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF ILLNESS. THIS FACILITY SERVES RAW OYSTERS. EATING THESE OYSTERS MAY CAUSE SEVERE ILLNESS AND EVEN DEATH, ESPECIALLY IN PERSONS WITH LIVER DISEASE OR OTHER CHRONIC ILLNESSES THAT WEAKEN THE IMMUNE SYSTEM. IF YOU EAT RAW OYSTERS AND BECOME ILL, YOU SHOULD SEEK IMMEDIATE MEDICAL ATTENTION. IF YOU ARE UNSURE IF YOU ARE AT RISK, YOU SHOULD CONSULT YOUR PHYSICIAN.

PRICES REFLECT CASH PAYMENT. A 3% CREDIT CARD SERVICE FEE IS ADDED TO CREDIT CARD TRANSACTIONS.

PLEASE NOTE THAT ALL PARTIES 6 OR GREATER ARE SUBJECT TO AN AUTOMATIC 20% GRATUITY AND SPLIT PLATES ARE SUBJECT TO A \$2 UPCHARGE.

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.

FEATURED SEAFOOD

SHRIMP AND SCALLOPS

JUMBO GULF SHRIMP AND SEA SCALLOPS ON A BED OF RISOTTO SERVED ALONGSIDE A SAUTEED KALE SALAD. ACCOMPANIED BY A CARROT-GINGER COULIS. 38

THAI TUNA

SESAME-CRUSTED SEARED TUNA TOPPED WITH A THAI-INSPIRED COULIS. SERVED WITH BASMATI RICE, ASIAN SLAW, AND SAUTÉED KALE SALAD. 27

SNAPPER PONTCHARTRAIN

BLACKENED RED SNAPPER TOPPED WITH A HOUSE CRAWFISH CREOLE SAUCE, SERVED WITH A CHEDDAR GRIT CAKE & SEASONAL ROASTED VEGETABLES. 36

LEMON PARMESAN FLOUNDER

PARMESAN CRUSTED FRESH FLOUNDER, LEMON BEURRE BLANC, CREAMY RISOTTO, AND VEGETABLES. 36

SHRIMP AND GRITS

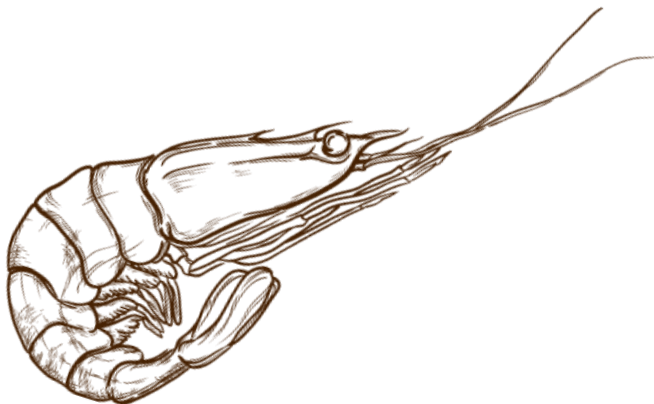
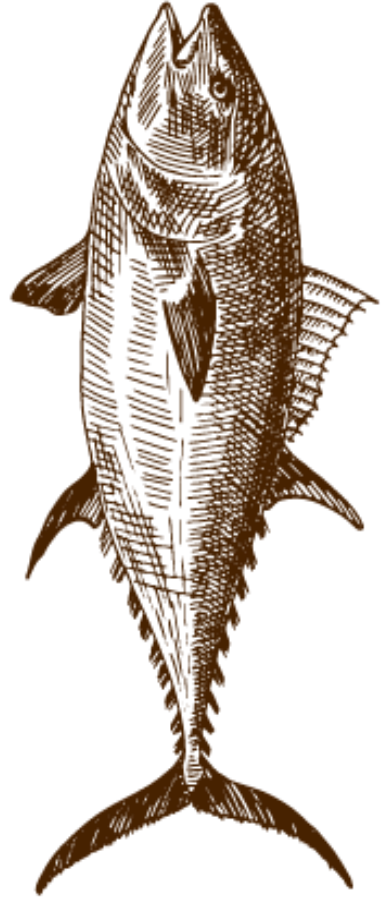
A FAN FAVORITE. GULF SHRIMP SAUTEED WITH CRISPY BACON, POBLANO AND SWEET CORN. SERVED OVER CHEDDAR GRIT CAKES, TOPPED WITH A DECADENT PAN SAUCE. GARNISHED WITH GREEN ONION AND DICED TOMATO. 28

CHARBROILED CHOICE OF THE DAY

A SIMPLE AND DELICIOUS CLASSIC. SERVED WITH BEURRE BLANC, SEASONAL RISOTTO AND ROASTED VEGETABLES.
FISH - 35 SHRIMP - 30 COMBO - 42

CRAB-CRUSTED FISH OF THE DAY

FRESH GULF FISH ENCRUSTED WITH HOUSE CRAB MIX, TOPPED WITH BEURRE BLANC. SERVED WITH SEASONAL RISOTTO AND ROASTED VEGETABLES. GARNISHED WITH GRUYÈRE CHEESE, GREEN ONION, AND DICED TOMATO. 42



SOUTHERN FRIED SEAFOOD

SERVED WITH HOUSE FRIES AND HUSH PUPPIES

LIGHTLY BREADED, CRISPY AND PERFECTLY SEASONED

SHRIMP: 23

FISH: 21

OYSTERS: 26

ALL 3: 28

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STEAKS

*SERVED WITH MASHED POTATOES & ROASTED VEGETABLES
UNLESS OTHERWISE SPECIFIED.*

FILET 8 oz 55

RIBEYE 16-18 OZ 54

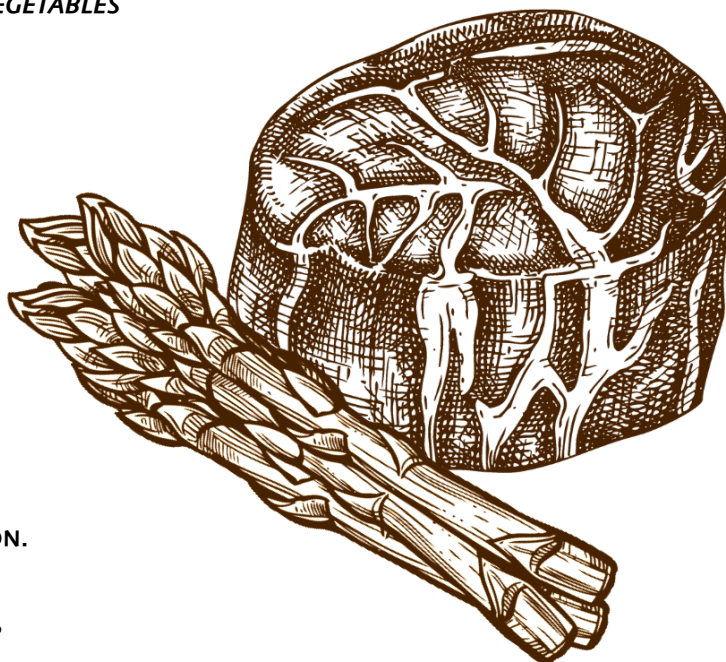
RIBEYE AND SHRIMP 59
16-18 OZ RIBEYE WITH 4 JUMBO SHRIMP

FILET OSCAR 61
8 OZ FILET TOPPED WITH HOUSE CRAB MIX AND
HOLLANDAISE.

BLACK AND BLEU 8 OZ FILET 59
8 OZ FILET CHARBROILED WITH A BLEU CHEESE
CRUST AND FINISHED WITH PORT WINE REDUCTION.

SURF AND TURF 49
BEEF TENDERLOIN MEDALLIONS & JUMBO SHRIMP
SCAMPI

CHURRASCO STEAK 29
8 OZ. CHARBROILED NY STRIP STEAK SERVED WITH
CILANTRO CHIMICHURRI, BASMATI RICE, AND A SAUTE OF
ASPARAGUS AND CHERRY TOMATOES.



PASTAS

SERVED WITH A BREAD STICK

SEAFOOD PASTA

GULF SHRIMP, SCALLOPS AND MANILA CLAMS IN A RICH
BEURRE BLANC TOSSED WITH SUNDRIED TOMATOES AND
SPINACH. 29

PASTA ACADIANA

AN ACADIANA CREAM SAUCE WITH CARAMELIZED
ONIONS, MUSHROOMS AND BACON. GARNISHED WITH
GRUYÈRE CHEESE, GREEN ONION AND TOMATO.
SHRIMP - 24 CHICKEN - 19 VEGETARIAN - 17

LOBSTER MAC

CHUNKS OF DECADENT LOBSTER TOSSED IN A CHEESE
BECHAMEL WITH BOWTIE PASTA. GARNISHED WITH
TOASTED BREAD CRUMBS AND PARSLEY. 29

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