

TORTUGA'S SALTWATER GRILL

SERVED 3PM - CLOSE

STARTERS

SHRIMP EN BROCHETTE DIP

A CREAMY BLEND OF CHEESES, JALAPEÑOS AND SHRIMP TOPPED WITH BACON AND BAKED. GARNISHED WITH GREEN ONION AND TOMATO. SERVED WITH TORTILLA CHIPS. 17

POKE TUNA 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

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

COLD BAR

THURSDAY - SUNDAY 3 PM TO CLOSE
OYSTERS ON THE HALF SHELL, SEAFOOD
TOWER, SEACUTERIE AND MORE. ASK YOUR
SERVER FOR DETAILS.

SALADS

ALL SERVED ON CRISP BOSTON BUTTER LETTUCE UNLESS OTHERWISE SPECIFIED.

ADD CHICKEN: 8

ADD SEARED AHI TUNA: 10

ADD 5 JUMBO GULF SHRIMP: 11

ADD 8 OZ. FLANK STEAK: 16

SOUTHWEST

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

ISLANDER

CHOPPED SPINACH AND CABBAGE, MANGO-PINEAPPLE SALSA, CARROT SLAW, RED BELL PEPPER, JALAPEÑO, CRISPY AND WONTON STRIPS. SESAME-GINGER VINAIGRETTE SERVED ON THE SIDE 15

WEDGE

A WEDGE OF ICEBERG LETTUCE TOPPED WITH BACON, BLEU CHEESE CRUMBLES, DICED TOMATOES AND RED ONION. DRIZZLED WITH HOUSE RANCH. 12

HOUSE

RED BELL PEPPER, ROMA TOMATOES, RED ONION, CUCUMBER, & GRATED CHEDDAR. CHOICE OF DRESSING. DINNER PORTION - 12 SIDE SALAD - 8



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 18% 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 SEASONAL RISOTTO SERVED ALONGSIDE A SAUTÉED KALE SALAD. FINISHED WITH A CARROT-GINGER COULIS. 38

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

SNAPPER PONCHARTRAIN

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

THAI TUNA

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

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

NORWEGIAN SALMON

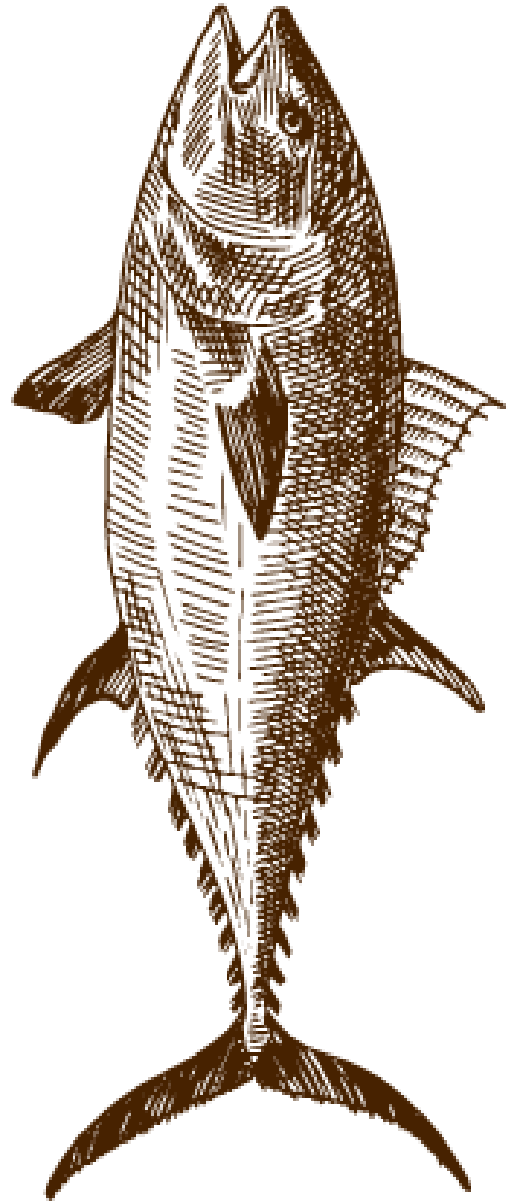
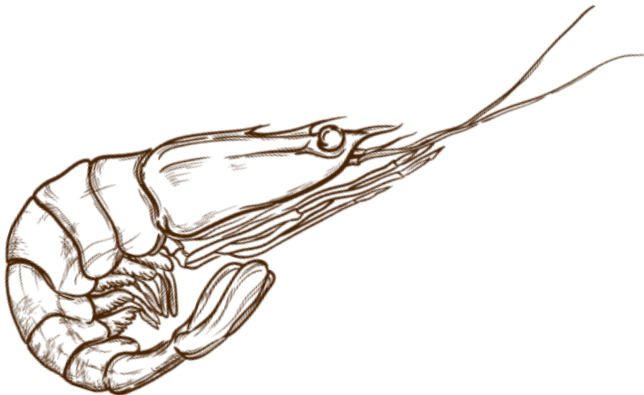
SEARED SALMON SET OVER SAUTEED ASPARAGUS AND CHERRY TOMATOES ON A BED OF BASMATI RICE. ACCOMPANIED BY A CARROT-GINGER COULIS. 34

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

YELLOW CURRY SHRIMP

GULF SHRIMP FINISHED IN A COCONUT YELLOW CURRY SAUCE. SERVED WITH BASMATI RICE. GARNISHED WITH CILANTRO AND LIME 28



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 ROASTED POTATOES TOPPED WITH GRUYÈRE CHEESE & ROASTED VEGETABLES UNLESS OTHERWISE SPECIFIED.

FILET 8 oz 55

RIBEYE 16-18 OZ 54

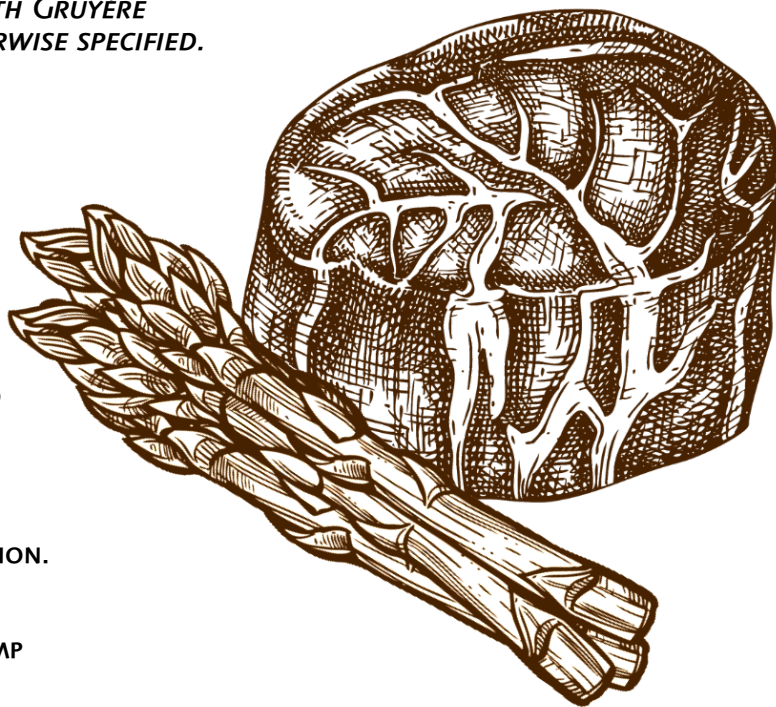
RIBEYE AND SHRIMP 59
16-18 OZ RIBEYE WITH 4 JUMBO SHRIMP

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. FLANK STEAK CHARBROILED, SLICED, AND FANNED OVER A BED OF RICE SET WITH AN ASPARAGUS-CHERRY TOMATO SAUTE. FINISHED WITH A CILANTRO CHIMICHURRI.



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. VEGETARIAN - 17 CHICKEN - 19 SHRIMP - 24

PASTA ALFREDO

AN INDULGENT MOZZARELLA ALFREDO SAUCE SAUTEED WITH YOUR CHOICE OF PROTEIN.
SHRIMP - 25 CHICKEN - 20

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