

TORTUGA'S SALTWATER GRILL

SERVED 3PM - CLOSE

STARTERS

CRAB IMPERIAL

BLUE CRAB IN A CREAMY BLEND OF CHEESES. SERVED AS A HOT DIP WITH TORTILLA CHIPS. GARNISHED WITH TOMATOES AND GREEN ONIONS. 17

POKE NACHOS

CRISPY WON TON CHIPS TOPPED WITH SHREDDED CABBAGE, POKE-STYLE SASHIMI TUNA, TANGY PINEAPPLE-MANGO SALSA, FRESH JALAPENO AND DRIZZLE OF SRIRACHA AIOLI. 17

MANILA CLAMS

1 LB IN A CAJUN BUTTER SAUCE. SERVED WITH GRILLED FRENCH BREAD. 18

SHRIMP COCKTAIL

JUMBO SHRIMP SERVED COLD ALONGSIDE HOUSE COCKTAIL 16

BOUDIN BALLS

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

CRAB CAKE

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

CHARGRILLED OYSTERS

CHAR-BROILED OYSTERS TOPPED WITH GARLIC-BUTTER, PANKO, PARMESAN AND JACK CHEESE
HALF DOZEN - 16 DOZEN - 32

SALADS

ALL SERVED ON CRISP BOSTON BUTTER LETTUCE

ADD CHICKEN: 8
ADD SEARED AHI TUNA: 10
ADD 5 JUMBO GULF SHRIMP: 11

SOUTHWEST

FRESH AVOCADO, PICO DE GALLO, BACON, ROASTED CORN, COTIJA CHEESE WITH A HOUSE GREEN-CHILE RANCH SERVED ON THE SIDE 14

ISLANDER

CHOPPED SPINACH AND CABBAGE, MANGO-PINEAPPLE SALSA, SHREDDED CARROT, RED BELL PEPPER, JALAPENO, CRISPY WON TON STRIPS AND SESAME-GINGER VINAIGRETTE SERVED ON THE SIDE 14

WEDGE

BACON, BLEU CHEESE CRUMBLES, DICED TOMATOES AND RED ONION WITH A DRIZZLE OF HOUSE RANCH 10

HOUSE

RED BELL PEPPER, ROMA TOMATOES, RED ONION, CUCUMBER, FRESH-GRATED CHEDDAR-YOUR CHOICE OF DRESSING DINNER PORTION - 11 SIDE SALAD - 6



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.

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 SAUTEED KALE SALAD. ACCOMPANIED BY A CARROT-GINGER COULIS. 38

CHARBROILED CHOICE OF THE DAY

A SIMPLE AND DELICIOUS CLASSIC. SERVED WITH LEMON BUTTER, SEASONAL RISOTTO AND ROASTED VEGETABLES. FISH - 35 SHRIMP - 30 COMBO - 38

REDFISH 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 AND SEARED TUNA TOPPED WITH A THAI-INSPIRED COULIS, SERVED WITH BASMATI RICE 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

RASPBERRY CHIPOTLE SALMON

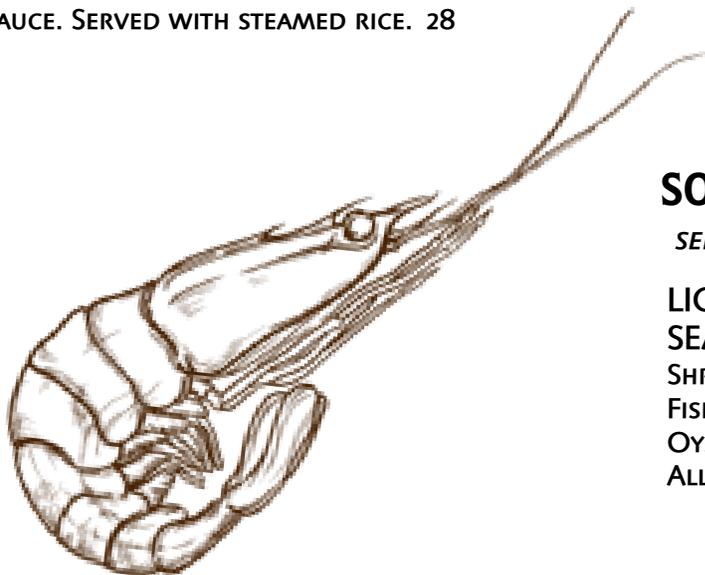
SEARED NORWEGIAN SALMON ON A BED OF RICE, SAUTEED ASPARAGUS AND CHERRY TOMATOES. PAIRED WITH RASPBERRY CHIPOTLE COULIS 34

CRAB-CRUSTED FISH OF THE DAY

FRESH GULF FISH ENCRUSTED WITH HOUSE CRAB MIX, TOPPED WITH A DECADENT LEMON BUTTER CREAM SAUCE. SERVED WITH SEASONAL RISOTTO AND ROASTED VEGETABLES. GARNISHED WITH GREEN ONION, DICED TOMATO, AND GRUYÈRE CHEESE. 42

COCONUT CURRY SHRIMP

JUMBO GULF SHRIMP FINISHED WITH A COCONUT CURRY SAUCE. SERVED WITH STEAMED RICE. 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

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.

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.

LAND

SERVED WITH ROASTED VEGETABLES AND ROASTED POTATOES.

FILET 8 oz 55

RIBEYE 16-18 OZ 54

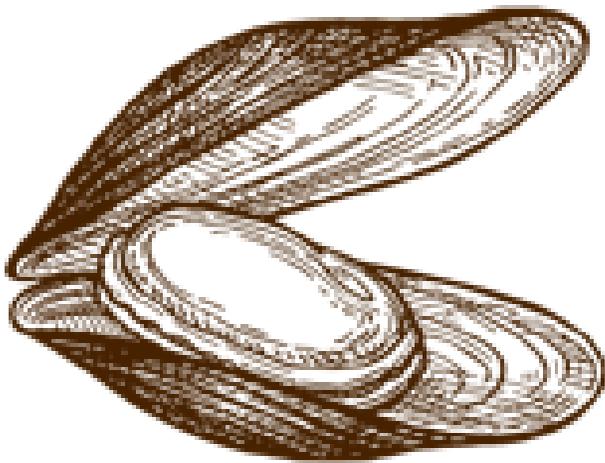
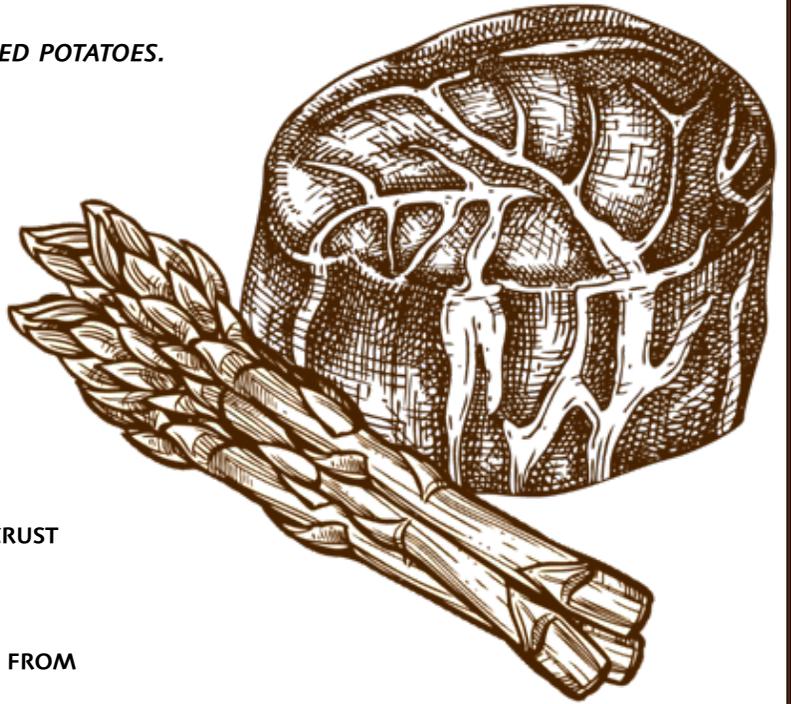
RIBEYE AND SHRIMP 59
16-18 OZ RIBEYE WITH 4 JUMBO SHRIMP

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.

AIRLINE CHICKEN BREAST 34
HAND-CUT, CAGE-FREE, AIRLINE CHICKEN BREAST FROM RED BIRD FARMS, TOPPED WITH HOUSE-MADE CHIMICHURRI.

SURF AND TURF 49
BEEF TENDERLOIN MEDALLIONS & JUMBO SHRIMP SCAMPI



PASTAS

SERVED WITH GRILLED FRENCH BREAD

SEAFOOD PASTA

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

PASTA ACADIANA

ROTINI PASTA, ACADIANA CREAM SAUCE, CARAMELIZED ONION AND BACON. GARNISHED WITH GREEN ONION, TOMATO AND GRUYERE. MUSHROOMS 17 CHICKEN - 19 SHRIMP - 24

BLACKENED SHRIMP PASTA

BLACKENED SHRIMP SET OVER ROTINI PASTA IN A HOUSE PONCHARTRAIN CRAWFISH SAUCE. TOPPED WITH GREEN ONIONS AND GRUYÈRE CHEESE. 27

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.

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.